

MENU

Tradition Meets Modern Spirit – cooked with heart for three generations.

SOUPS & SALADS

Fresh, homemade – the perfect start.

Festive Winter Moment

*Hearty beef broth with meat dumplings & fine herb pancakes
– like earlier, only finer.*

normal / large

€ 6.00 / € 9.00

Golden Winter Sun

*Creamy Hokkaido pumpkin soup
with pumpkin seed oil topping – velvety and warming.*

€ 6.50 / € 9.50

Waldhorn Leaf Bowl

*Leaf salads with crunchy raw vegetables
and our fine homemade dressing.*

€ 7.50 / € 10.50

Gold Nuggets

*Baked goat cheese medallions on a salad bouquet
with fruity apple–pumpkin chutney.*

€ 11.50 / € 15.50

Sea & Leaves

*Grilled shrimp skewer on salad with raw vegetables,
served with fine lime dip.*

€ 14.50 / € 19.50

VEGETARIAN, BUT NEVER BORING

Hearty, regional & with a refined twist.

Cheese Meets Spätzle € 16.00

Swabian cheese spätzle with Emmentaler & mountain cheese, finished with golden caramelized onions.

Winter Magic € 15.50

Ribbon pasta in creamy pumpkin sauce with Hokkaido pieces & pumpkin seed oil.

Alpine Bliss € 16.50

Homemade bread & spinach dumplings in creamy mushroom ragout.

Gnocchi Snowfall € 17.50

Three kinds of gnocchi in velvety cheese sauce with basil oil.

We recommend our "Waldhorn" side salad.

FROM THE NET & HOOK

Gently prepared – light & aromatic.

Pike Perch on Shore Leave € 25.00

Pan-fried pike perch on pumpkin ragout with boiled potatoes.

Salmon in Happiness € 26.00

Butter-fried salmon with spinach, Hollandaise & boiled potatoes.

Fillets in Burgundy Coat € 19.50

Crispy beer-battered fish on salads with lime dip.

Sea Friends on Tomato Holiday € 21.50

Shrimps & salmon in tomato-cream sauce with ribbon pasta.

FROM POT & PAN

Classics reimagined – full of character.

Swabian Taste Explosion

€ 19.50

Farmer's schnitzel with fried bacon & cheese served with fries.

Grandma's Sunday Roast

€ 23.00

Boiled beef with horseradish sauce, market vegetables & potatoes.

Cheeks in Burgundy

€ 23.50

Braised pork cheeks in Pinot Noir jus with pumpkin spätzle.

Wild for the Woods

€ 24.50

Venison goulash with mushrooms, pumpkin spätzle & lingonberries.

Barbarie Delight

€ 26.00

Pink roasted duck breast with rosemary jus Brussels sprouts & yeast croquettes.

Rustic & Noble

€ 31.50

Swabian roast beef with browned onions & homemade spätzle.

Forest Prime Cut

€ 27.00

Wild boar steaks with grilled mushrooms, apple red cabbage & spätzle.

Poultry in Orange Bliss

€ 25.00

Corn-fed chicken breast with orange jus, vegetables & yeast croquettes.

Golden Piece of Country Pork

€ 23.50

Cordon bleu with vegetables & fries.

Grill Loin – Sweetly in Love

€ 22.00

Pork loin in mild-sweet pepper sauce with fried potatoes.

SWEET FINALE

Classic, with a touch of finesse.

Winter Magic Parfait € 9.00
Creamy plum & gingerbread parfait.

Apple Dream € 9.50
Crispy fried apple rings with cinnamon sugar, vanilla ice cream & whipped cream.

Chocolate Indulgence € 8.00
Warm chocolate cake with molten core on fruit coulis & cream.

Northern Treat € 8.50
Vanilla ice cream with warm chocolate sauce & whipped cream.

Espresso-Vanilla Dream € 5.00
Vanilla ice cream meets espresso.

Espresso with Sweet Company € 4.50
Espresso with two truffle pralines.