

# MENU

*Tradition meets modern spirit – cooked with heart for three generations.*

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## **SOUPS & SALADS**

*Fresh, homemade – the perfect start.*

*regular / large*

**Waldhorn-Style Beef Broth** (*Kraftbrühe nach Waldhorn-Art*) € 6.00 / € 9.00  
*Golden beef broth with meat dumplings & delicate herb pancakes*  
*– clear, classic, and comforting.*

**Wild Garlic Magic** (*Bärlauchzauber*) € 7.00 / € 10.50  
*Velvety wild garlic cream soup*  
*with crispy croutons and aromatic wild garlic pesto*  
*– fresh, savory, and full of spring flavor.*

**Waldhorn Leaf Bowl** (*Bärlauchzauber*) € 7.50 / € 11.00  
*Fresh mixed leaves with colorful raw vegetables,*  
*served with our homemade dressing*  
*– crisp, vibrant, harmonious.*

**Goat's Kiss in Green** (*Ziegenkuss im Grünen*) € 11.50 / € 15.50  
*Baked goat cheese medallions on a salad bouquet*  
*with fruity apple-pumpkin chutney*  
*– warm, fresh, balanced.*

**Sea & Leaves** (*Meer & Blätter*) € 14.00 / € 19.50  
*Grilled shrimp skewer on mixed leaves with raw vegetable strips*  
*and a delicate lime dip*  
*– light, maritime, and aromatic.*

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## **VEGETARIAN, BUT NEVER BORING**

*Hearty, regional & with a creative twist.*

**Allgäu Spring Spätzle** (*Allgäuer Frühlingsspätzle*) € 16.50

*Homemade cheese spätzle with Allgäu Emmental and mountain cheese, refined with fresh wild garlic and golden caramelized onions – hearty, aromatic, and wonderfully creamy.*

**Root Power** (*Wurzelkraft*) € 17.00

*Parsnip ragout on ribbon pasta, topped with crispy sweet potato chips and aromatic basil oil – vegetarian, modern, and full of flavor.*

**Alpine Bliss** (*Alpenglück*) € 16.50

*Homemade bread & spinach dumplings in creamy mushroom ragout – like grandma's, just finer.*

**Gnocchi in the Spring Garden** (*Gnocchi im Frühlingsgarten*) € 17.50

*Three varieties of gnocchi on colorful ratatouille vegetables, refined with aromatic wild garlic pesto – light, Mediterranean, and fresh like spring.*

*We recommend our "Waldhorn" side salad.*

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## **FROM THE NET & HOOK**

*Gently prepared – light & aromatic.*

**Pike Perch on Shore Leave** (*Zander auf Landgang*) € 25.00

*Pan-fried pike perch on Mediterranean ratatouille vegetables, served with ribbon pasta – light, aromatic, and sunny.*

**Salmon in Happiness** (*Lachs im Glück*) € 26.00

*Butter-fried salmon fillet with fresh spinach, Hollandaise sauce & boiled potatoes – velvety and flavorful.*

**Fillets in Hop Coat** (*Filets im Hopfenmantel*) € 19.50

*Crispy beer-battered fish fillet strips on mixed leaves with raw vegetable strips and lime dip – light and tasty.*

**Sea Friends on Tomato Holiday** (*Meeresfreunde auf Tomatenurlaub*) € 21.50

*Ribbon pasta with shrimp & salmon strips in a fruity tomato cream sauce – creamy and savory.*

Allergien oder Unverträglichkeiten? Wir beraten Sie gerne und geben Ihnen unsere Allergikerkarte!

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## **FROM POT & PAN**

*Classics reimagined – full of character & homey charm.*

**Swabian Taste Explosion** (*Schwäbischer Gaumenkracher*) € 19.50

*Our farmer's schnitzel – crispy breaded, topped with fried bacon and melted cheese, served with golden fries – hearty and irresistible.*

**Grandma's Sunday Roast** (*Omas Sonntagsbraten*) € 23.00

*Viennese-style boiled beef from pasture-raised cattle with horseradish sauce, market vegetables & boiled potatoes – a taste of home.*

**Cheeks in Burgundy** (*Bäckle in Burgunder*) € 23.50

*Tender braised pork cheeks in Pinot Noir jus, served with homemade spätzle – aromatic and silky.*

**Waldhorn Swabian Platter** (*Schwabenteller Waldhorn*) € 24.00

*Tender pork fillet crowned with creamy mushroom ragout, served with homemade wild garlic cheese spätzle – rich and full of Swabian comfort.*

**Rustic & Noble** (*Urig & Edel*) € 31.50

*Swabian roast beef with golden caramelized onions and homemade spätzle – a true classic.*

**Spring Fire from the Grill** (*Frühlingsfeuer vom Grill*) € 33.00

*Juicy rump steak on colorful pan-fried vegetables, finished with aromatic wild garlic butter and crispy yeast croquettes – bold, juicy, and full of flavor.*

**Wild Garlic Kiss from the Poultry** (*Bärlauchkuss vom Geflügel*) € 20.50

*Juicy turkey steaks in a crispy wild garlic crust, served on mixed leaf salads with raw vegetable strips and lime dip – fresh, savory, and wonderfully light.*

**Golden Piece of Country Pork** (*Goldstück vom Landschwein*) € 23.50

*Homemade cordon bleu, filled & crispy, served with market vegetables and fries – hearty, crispy, and irresistible.*

**Grill Loin – Sweetly in Love** (*Grillrücken – süß verliebt*) € 22.00

*Grilled pork loin steak in mild-sweet paprika sauce, served with crispy fried potatoes – tender, flavorful, and utterly delicious.*

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## ***SWEET FINALE***

*Classic, with a touch of finesse.*

***Mango-Nut Temptation*** (*Mango-Nuss-Verführung*) € 9.00

*Creamy mango & hazelnut nougat parfait,  
lovingly garnished*

*– fruity, delicate, and a sweet greeting from the dessert kitchen.*

***Apple Dream*** (*Apfeltraum*) € 9.50

*Crispy fried apple rings with cinnamon sugar,  
served with creamy vanilla ice cream and airy whipped cream*

*– a heavenly taste of childhood.*

***Chocolate Indulgence*** (*Schokosinn*) € 8.00

*Warm chocolate cake with molten core,  
served on a delicate fruit coulis with whipped cream*

*– sensual and irresistible.*

***Northern Treat*** (*Nordlicht-Nascherei*) € 8.50

*Vanilla ice cream with warm chocolate sauce and whipped cream*

*– timelessly delightful.*

***Espresso-Vanilla Dream*** (*Espresso-Vanilletraum*) € 5.00

*Vanilla ice cream meets espresso*

*– simple, stylish, strong.*

***Espresso with Sweet Companions*** (*Espresso mit süßer Begleitung*) € 4.50

*Espresso served with two delicate truffle pralines*

*– a small luxury to finish.*