

MENU

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

ASPARAGUS SEASON AT WALDHORN

*Fresh from the field – classic & finely interpreted.
Tender, aromatic, and a true seasonal delight.*

Spring Asparagus Cream (*Frühlingscreme vom Spargel*) *regular / large*
€7.50 / €10.50
*Velvety asparagus cream soup made from fresh stalks,
with tender asparagus pieces – a true celebration of asparagus.*

Asparagus Meets Garden Fresh (*Spargel küsst Gartenfrische*) €12.00 / €16.00
*Lukewarm asparagus spears with cherry tomatoes,
perfectly balanced with our homemade dressing
– light, aromatic, and wonderfully seasonal.*

Classic Asparagus Delight (*Stangenglück – ganz klassisch*) €21.50
*Fresh asparagus with boiled potatoes
and your choice of Hollandaise sauce or melted butter
– pure, honest, and timelessly good.*

Asparagus in Pancake Wrap (*Spargel im Flädlemantel*) €23.00
*Tender herb pancakes filled with fresh asparagus,
served with delicate Hollandaise sauce – soft, aromatic, and perfectly harmonious.*

Asparagus & Fillet (*Spargel & Filet*) €27.00
*Tender pork fillet with fresh asparagus, served with boiled potatoes
and Hollandaise sauce – juicy, robust, and classically prepared.*

Asparagus Meets Salmon Delight (*Spargel trifft Lachsgenuss*) €28.50
*Pan-fried salmon fillet with fresh asparagus, accompanied by boiled potatoes
and delicate Hollandaise sauce – tender, elegant, and beautifully balanced.*

Add-on:

+ raw or cooked ham

€7.00

SOUPS & SALADS

Fresh, homemade – the perfect start.

Waldhorn-Style Beef Broth (*Kraftbrühe nach Waldhorn-Art*) *regular / large*
€ 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 oil
– fresh, savory, and full of spring flavor.

Waldhorn Leaf Bowl (*Blattsalate*) € 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.

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.

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

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

We recommend our “Waldhorn” side salad.

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.

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.

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.

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.*