



OUR SEASONAL RECOMMENDATIONS
FROM CHEF JULIAN VEIGEL

APPETIZER

MARINATED BUFFALO MOZZARELLA ^{12,19} <i>Peach, Vanilla- Vinaigrette, Rocket, Bread Chip</i>	17.00
PICKLED CHAR FILET <i>Truffle Mousse, Fried Chanterelles, Tomatoes, Pine Nuts</i>	17.50

MAINCOURSE

PINK ROASTED FLANK STEAK ^{12,19} <i>Black Garlic Jus, Red Onion, Baby Corn, Popcorn</i>	30.50
SAUTÉED QUAIL ^{12,19} <i>Velouté, King Oyster Mushroom, Bell Pepper, Saffron-Pasta-Leaf</i>	25.50
GRILLED TUNA STEAK ^{12,19} <i>Yuzu- Hollandaise, Grilled Vegetables, Sweet and Sour Pineapple</i>	29.00

VEGETARIAN

RISOTTO WITH GREEN ASPARAGUS ^{12,19} <i>Saffron Sauce, Semi Dried Tomatoes, Wild Herbs</i>	18.50
HOMEMADE CHANTERELLE- GNOCCHI ^{12,16,19} <i>Goat Meat Velouté, Chanterelles, Apricot, Piemont Hazelnut</i>	21.50

DESSERT

WHITE CHOCOLATE PANNA COTTA <i>Parfait of Herbs, Balm Granité, Raspberries, Sponge Cake</i>	8.50
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OUR SEASONAL BEVERAGE RECOMMENDATION

HOMEMADE LEMONADE

SELECTION OF HOMEMADE LEMONADE

Please ask our team for the actual flavour

0,5l 9.50

WHITEWINE

VINEYARD DRAUTZ ABLE, WÜRTTEMBERG

2017 Le Petit Pigeon, Blanc de Noir ¹⁹

0,20l 11.00

VINEYARD KLOPFER, WÜRTTEMBERG

2018 Weißburgunder ¹⁹

0,75l 31.00

VINEYARD HEITLINGER, WÜRTTEMBERG

2011 White Tie ¹⁹

0,75l 74.00

AZIENDA AGRICOLA GIOVANNI ALMONDO, ITALY

2018 Roero Arneis Bricco delle Ciliegie ¹⁹

0,75l 42.00

REDWINE

VINEYARD ALDINGER; WÜRTTEMBERG

2017 Trollinger Alte Reben ¹⁹

0,20l 14.00

VINEYARD WÖHRWAG, WÜRTTEMBERG

2016 Spätburgunder „Untertürkheimer Herzogenberg“ ¹⁹

0,75l 39.00

VINEYARD BURG RAVENSBURG, WÜRTTEMBERG

2010 Lemberger „Corvus“ ¹⁹

0,75l 70.00

Vintage adjustments are subjects to change.




APPETIZER

 AVOCADO TATAR ^{12,19} <i>Beetroot, Tomatoes, Mango, Papadum</i>	15.50
MARINATED WILD HERBS SALAD ^{12,19} <i>Honey Vinaigrette, Goat Cheese, Peach</i>	13.50


SALAD

WALDHOTEL SALAD ^{12,19} <i>Mixed Garden Greens, Cherry Tomatoes, Avocado, Green Asparagus</i>	12.50
MIXED GARDEN GREENS WITH BALSAMICO DRESSING ^{12,19} <i>Cherry Tomatoes, Cucumber, Radish, Crispy Shallots</i>	8.00
CAESAR SALAD ^{2,6,19} <i>Grilled Chicken Breast 150g</i>	12.00 17.50

SOUP

DASHI BEEF BOUILLION ^{12,19} <i>Filet of Beef, Bonito</i>	11.50
 THAI- MANGO SOUP ^{12,19} <i>Baked Curry-Peas</i>	9.00

VEGETARIAN

BAKED POTATO FLAKES <i>Foam of Fresh Goat's Cheese, Pomegranate, Crisp Vegetables, Macadamia Nut</i>	17.50
 BAMI GORENG ^{12,19} <i>Tamarind-Teryaki-Sauce, Avocado, Pickled Vegetables</i>	18.00



FISCH & SEAFOOD

SEA BASS AND CALAMARI ^{12,19}
Herbs-Aioli, Lemon Risotto, Green Asparagus, Focaccia 27.50

WALDHOTEL PAELLA ^{12,19}
*Scallops, Prawns, Quail Breast, Lobster Sauce,
Marinated Vegetables, Saffron Risotto* 28.50

MEAT

GERMAN BEEF TENDERLOIN ^{12,19}
Pepper Jus, Herbs Crust, Wild Broccoli, Sweet Potatoes 35.00

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“
Potatoes and Cucumber Salad, Cranberries, Lemon 27.50

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“^{12,19}
Homemade Pasta „Spätzle“, Buttered Vegetables 28.50

GERMAN ENTRECÔTE
Café de Paris Butter, Grilled Vegetables, Rosemary Potatoes 28.50

WALDHOTEL SURPRISE MENU

5-Course Menu EUR 79.00

Enjoy summer with all your senses and escape everyday life with every bite: We invite you to try our Surprise Menu.

Classic, modern and timeless –it highlights seasonal ingredients of highest quality, prepared creatively and surprising. Puristic presentation, subtle herbs and spices and simply put a delicious meal.

Let's meet for a blind date, starting at the first course and let us put a smile on your face.



DESSERT

AMALFI LEMON-YOGHURT TART

Raspberry Sorbet, Lemon Crumble, Crystallized Verbena 8.50

PASSION FRUIT-MANGO-TIRAMISU

Passion Fruit Gel, Mascarpone Ice Cream 9.00



VARIATION OF SEASONAL SORBETS ^{6,10}

Fresh fruits 8.00

CHEESE

CHEESE FROM THE MAÎTRE AFFINEUR WALTMANN ^{12,19}

LARGE CHEESE PLATE 18.50

SMALL CHEESE PLATE 8.50



Vegan dish

Please let us know, if you have any questions concerning food intolerabilities.

ALLERGENS

A. wheat
B. rye
C. oats
D. spelt
E. barley
F. crustaceans and derived products
G. molluscs and derived products
H. soy and derived products
I. milk / lactose and derived products
J. peanuts and derived products
K. walnuts
L. hazelnuts
M. cashew
N. pecan nut
O. peanuts
P. macadamia nuts
Q. pine nuts
R. coconut
S. pistachios
T. celery and derived products
U. mustard and derived products

V. Sesame seeds and derived products
W. sulphur dioxide and sulphites
X. egg and derived products
Y. fish and derived product

ADDITIVES

1. with flavour enhancer
2. with colouring agents / dye
3. with preservatives
4. with nitrite curing salt
5. with nitrate
6. with antioxidants
7. blackened
8. waxed
9. with phosphate
10. with sweeteners
11. contains a source of phenylalanine
12. sulphuretted
13. contains quinine
14. with caffeine
15. milk protein
16. acidifiers
17. taurine
18. caramel
19. sulfite



WINE AND SPARKLING WINE BY THE GLASS

PERRIER JOUËT, FRANCE			
	<i>Champagne Grand Brut Perrier Jouët</i> ¹⁹	0,10l	14.50
SCHLOSSKELLEREI AFFALTRACH, WÜRTTEMBERG			
	<i>Sekt Impuls, Weißburgunder Brut</i> ¹⁹	0,10l	7.50
BORGOMOLINO, ITALY			
	<i>Prosecco Vino Spumante Extra Dry</i> ¹⁹	0,10l	6.50
RAUMLAND, ALKOHOLFREI, PFALZ			
	<i>Traubensecco</i> ¹⁹	0,10l	4.50

WHITE

		0,20l	0,75l
VINEYARD SCHNAITMANN, WÜRTTEMBERG			
2018	<i>Steinwiege Sauvignon Blanc</i> ¹⁹	14.50	45.00
VINEYARD SCHLOSS NEUWEIER, BADEN			
2017	<i>Riesling „Zeyt bringt Rosen“</i> ¹⁹	11.50	37.00
VINEYARD PFAFFMANN, PFALZ			
2018	<i>Grauburgunder</i> ¹⁹	11.00	35.00
VINEYARD PFAFFMANN, PFALZ			
2018	<i>Chardonnay</i> ¹⁹	11.00	35.00

ROSÉ

		0,20l	0,75l
VINEYARD SCHLOSS NEUWEIER			
2018	<i>Rosé</i> ¹⁹	13.00	41.00

RED

		0,20l	0,75l
VINEYARD JÜRGEN ELLWANGER, WÜRTTEMBERG			
2018	<i>Zweigelt</i> ¹⁹	13.00	42.00
VINEYARD SONNENHOF, WÜRTTEMBERG			
2016	<i>Cuvée Reizvoll</i> ¹⁹	11.50	37.00
VINEYARD POLIZIANO, ITALY			
2015	<i>Chianti</i> ¹⁹	12.50	41.00

Vintage adjustments are subjects to change.



MINERAL WATER

Teinacher Gourmet medium / still	<i>0,75l</i>	7.00
Teinacher Gourmet medium / still	<i>0,50l</i>	5.90
Teinacher Gourmet medium / still	<i>0,25l</i>	3.40

JUICES

Appel ⁶	<i>0,20l</i>	3.80
Orange	<i>0,20l</i>	3.80
Pineapple ⁶	<i>0,20l</i>	3.80
Red Grape	<i>0,20l</i>	3.80
Tomato	<i>0,20l</i>	3.80
Passionfruit ⁶	<i>0,20l</i>	3.80
Rhubarb	<i>0,20l</i>	3.80
Cranberry	<i>0,20l</i>	3.80
Black Currant	<i>0,20l</i>	3.80
Juice Spritzer	<i>0,30l</i>	4.10

SOFT

Coca Cola ^{2,10,14,16} / Coca Cola Light ^{2,10,14,16}	<i>0,20l</i>	3.50
Fanta ^{2,6}	<i>0,20l</i>	3.50
Sprite ^{2,14}	<i>0,20l</i>	3.50
Mezzo Mix ^{2,14,16}	<i>0,20l</i>	3.50

THOMAS HENRY

Tonic Water ^{6,13,16} , Ginger Ale ^{2,16} , Bitter Lemon ^{6,13,16} , Spicy Ginger ¹⁶	<i>0,20l</i>	4.00
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BEER

DRAUGHT BEER

Rothaus Pils	<i>0,33l</i>	4.20
Rothaus Weizen	<i>0,50l</i>	4.80
Radler	<i>0,33l</i>	4.00

BOTTLED

Paulaner Weizen Dunkel	<i>0,50l</i>	4.80
Paulaner Weizen Kristall	<i>0,50l</i>	4.80
Rothaus non-alcoholic	<i>0,33l</i>	4.20
Rothaus Weizen non-alcoholic	<i>0,50l</i>	4.80

COFFEE & TEA

Please ask for the tea menu or for Coffee Specialities.