



WINEMAKER OF THE QUARTER

Winery Schnaitmann



The winegrower Rainer Schnaitmann of Fellbach/Stuttgart is a full-blooded winemaker.

Under his leadership the winery Schnaitmann has developed into a company that is respected throughout Germany and beyond. Since many years the winery belongs to the best 100 wineries in Germany and it is listed in all major wine publications as the absolute top winery in Württemberg. This success is not only due to Rainer Schnaitmann and his family but also to their excellently trained employees.

In 2016 the winery was certified ecologically, but they have been working ecologically since years. Each step in the winemaking process is carried out with so much care and love. The grapes for example are all harvested by hand and this over a period of several weeks. You can feel the passion with which the wines from the winery Schnaitmann are produced in each single sip. It is so much fun to taste, feel and enjoy those wine. Please go with us on this journey and get to experience the wine yourself. Cheers!!!

WHITE WINE

2018	<i>Steinwiege Grauburgunder VDP.Gutswein</i> ¹⁹	0,20l	11.00
2018	<i>Riesling Schnait VDP.Ortswein</i> ¹⁹	0,20l	12.00
2018	<i>Grau. Weiss aus VDP.Ersten Lagen</i> ¹⁹ <i>Chardonnay, Grauburgunder, Weissburgunder</i>	0,20l	14.00

ROSÉ WINE

2018	<i>Muskattrollinger VDP.Gutswein</i> ¹⁹	0,20l	9.00
------	--	-------	------

RED WINE

2017	<i>Evoé Rot VDP.Gutswein</i> ¹⁹ <i>Cabernet, Lemberger, Dornfelder, Regent</i>	0,20l	9.00
2015	<i>Steinwiege Pinot Noir VDP.Gutswein</i> ¹⁹	0,20l	12.00
2017	<i>Simonroth Cuvée D aus VDP.Ersten Lagen</i> ¹⁹ <i>Merlot, Lemberger, Cabernet</i>	0,20l	14.00
2017	<i>Simonroth Lemberger aus VDP.Ersten Lagen</i> ¹⁹	0,20l	14.50

WINE FLIGHTS

Please enjoy a selection of Schnaitmann wines in one of our wine flights.

<i>Certified Flight</i>	3 glasses / 0,10l	19.00
<i>Advanced Flight</i>	4 glasses / 0,10l	25.00



OUR SEASONAL RECOMMENDATIONS
FROM CHEF JULIAN VEIGEL

APPETIZER

THREE KINDS OF PUMPKIN ^{6,19}
Tomato Vanilla Vinaigrette, Scallop, Quince, Terrine 17.50

SOUP

 POT AU FEU OF PUMPKIN ^{12,19}
Coconut Foam, Kernel Oil, Passion Fruit, Ginger 11.00

MAINCOURSE

BACK AND JOINTS OF THE GERMAN DEER ^{3,9,12,19}
Cinnamon Buds Jus, Romanesco, Parsley Root, Honey Bread 39.50

ROASTED BARBARIE DUCK BREAST ^{12,19}
Harissa Jus, Pointed Cabbage, Pumpkin- Passion Fruit Strudel, Cashews 28.50

VEAL FILET AND HOMEMADE MAULTASCHE ^{12,19}
Truffle Cream Sauce, Baby Spinach, Mushrooms 30.50

SOUS VIDE COOKED TURBOT FILET ^{6,12,19}
Hollandaise, Champagne Cream Cabbage, Poached Egg, Mashed Potatoes 37.50

VEGETARIAN

WILD MUSHROOM RISOTTO ^{12,19}
Parmesan Sauce, Walnut, Black Truffle 18.50

DESSERT

PUMPKIN PASSION FRUIT CHEESECAKE
Caramel Ice Cream, Pecans, Torrone 9.00




APPETIZER

PICKLED CHAR ^{6,19}
Apple Horseradish Vinaigrette, Lukewarm Beetroot Salad, Lemon 17.50

MARINATED TATAR OF SWABIAN BEEF ^{6,12,19}
Egg Yolk, Violet Mustard, Pearl Onion, Cucumber, Brioche 18.50

SALAD

 WALDHOTEL SALAD ^{6,12,19}
*Mixed Garden Greens, Tomatoes, Avocado, Green Asparagus
Pomegranate, Walnuts* 13.50

 MIXED GARDEN GREENS WITH BALSAMICO-DRESSING ^{6,12,19}
Cherry Tomatoes, Cucumber, Radish, Crispy Shallots 8.00

CAESAR SALAD ^{2,6,19}
*Homemade Dressing, Romana Salad, Croûtons, Parmesan
With Grilled Chicken Breast 150g* 12.00
17.50

SOUP

CALF'S TAIL CONSOMMÉ ^{12,19}
Gyoza, Inserted Mushrooms 11.50

 THAI- COCONUT- PUMPKIN SOUP ^{12,19}
Baked Curry-Peas, Mango 9.00

VEGAN

 INDIAN SWEET POTATOES- CAULIFLOWER CURRY ^{12,19}
Green Beans, Pointed Cabbage, Pineapple, Peperoni 18.00



FISH & SEAFOOD

ROASTED SEA BASS FILET ^{12,19} <i>Saffron Champagne Sauce, Calamari, Prawns, Provencal Potato Ragout</i>	27.50
WALDHOTEL PAELLA ^{12,19} <i>Scallops, Prawns, Quail Breast, Lobster Sauce, Marinated Vegetables, Saffron Risotto</i>	29.00

MEAT

GERMAN BEEF TENDERLOIN ^{12,19} <i>Pepper Jus, Herbs Crust, Green Asparagus, Baby Carrots, Pommes Dauphine</i>	35.00
BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ <i>Potatoes and Cucumber Salad, Cranberries, Lemon</i>	27.50
SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ ^{12,19} <i>Jus, Buttered Vegetables, Homemade Pasta</i>	28.50
SAUTEED VEAL LIVER ^{12,19} <i>Jus, Spinach, Apple, Perl Onion, Mashed Potatoes</i>	26.50

WALDHOTEL SURPRISE MENU

5-Course Menu EUR 79.00

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

Classic, modern and timeless – from Amuse Bouche to Dessert 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

BAUMKUCHEN AND PLUM

Plum Sorbet, Ragout, Vanilla Cream, White Chocolate

9.00

GOAT CREAM CHEESE CRÈME BRÛLÉE ^{12,19}

Walnut- Maple Syrup Ice Cream, Inserted Figs

8.50



VARIATION HOMEMADE SORBETS ^{6,10}

Fresh Fruits

8.00

CHEESE

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

LARGE CHEESE PLATE

18.50

SMALL CHEESE PLATE

10.50



Vegan dish

*Please let us know, if you have any questions concerning food intolerabilities.
The stated prices are in Euros, including service charge and VAT.*

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
BORGO MOLINO, 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
SOCIETA AGRICOLA GIOCRI, ITALY			
2018	<i>Lugana Cà di Vitti</i> ¹⁹	13.50	43.00
WEINGUT CAVES DE POUILLY, FRANCE			
2017	<i>Pouilly Fumé Les Baudieres</i> ¹⁹	13.00	42.00

RED

		0,20l	0,75l
WEINGUT CASTELLARE DI CASTELLANI, ITALY			
2016	<i>Vignatorta Chianti</i> ¹⁹	9.50	33.00
WEINGUT QUINTA DE LA QUIETUD, SPAIN			
2016	<i>Corral de Campanas</i> ¹⁹	13.50	43.00

For further requests please ask our service employees for the wine list.

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
--	--------------	------

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 Specialties.