



OUR SEASONAL RECOMMENDATIONS FROM CHEF JULIAN VEIGEL

APPETIZER

SALAD NIÇOISE ^{12,16,19}

Tuna Steak, Egg, Beans, Potatoes, Olives

18.00

SOUP

VICHYSOISE – cold soup ^{12,19}

Marinated Salmon, Char Caviar, Croûtons

10.00

CONSOMMÉ DOUBLE ^{12,19,}

Homemade Marrow Dumplings, Truffled Royal

11.00

MAIN COURSE

VEAL TENDERLOIN AND LOBSTER ^{12,19}

Crustacean Sauce, Green Asparagus, Smoked Bell Pepper Risotto

36.50

BARBARIE DUCK BREAST À L'ORANGE ^{12,19}

Kumquat Jus, Chicory, Sweet Potato Tarte

27.50

SUCKLING PIG – LOIN CUTS ^{12,19}

Caraway Jus, White Cabbage, Apple Chutney, Homemade Schupfnudeln

26.50

TURBOT FILET

Prawn Crust, Baby Vegetables, Potato-Truffle Foam

38.50

VEGAN AND VEGETARIAN



SPINACH-MUSHROOM-RAVIOLO ^{12,19}

Spinach Beurre Blanc, Apple-Walnut Chutney, Oyster Mushrooms

20.50

WINTER CURRY

*Soy-Yogurt-Dip, Curly Kale, Wild Broccoli, Barberries, Argan Oil,
Fragrant Rice*

17.50

DESSERT

SEMI SWEET CHOCOLATE MOUSSE

Vanilla Ice Cream, Raspberries, Meringue

8.00



OUR SEASONAL WINE RECOMMENDATIONS

WHITE

VINEYARD KLOPPER <i>2016 Riesling</i> ¹⁹	0,20l	9.50
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VINEYARD JOHNER, NEW ZEALAND <i>2017 Sauvignon Blanc „Gladstone”</i> ¹⁹	0,75l	41.00
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VINEYARD HUBER <i>2015 Auxerrois</i> ¹⁹	0,75l	42.00
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RED

VINEYARD ALDINGER <i>2016 Fellbacher Trollinger „Alte Reben”</i> ¹⁹	0,20l	10.50
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VINEYARD MARKUS RUCH <i>2011 Pinot Noir „Hallau Chölle”</i> ¹⁹	0,75l	89.00
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VINEYARD SONNENHOF <i>2013 Syrah</i> ¹⁹	0,75l	69.00
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Vintage adjustments are subjects to change.



APPETIZER

MARINATED BEETS ⁹ <i>Green Apple, Pecans, Goat Cheese</i>	14.50
GERMAN BEEF TARTAR – DRESSING ON THE SIDE <i>Egg Yolk, Capers, Mustard, Shallots, Olive Oil</i>	18.50

SALAD

 WALDHOTEL SALAD ^{6,19} <i>Mixed Garden Greens, Cherry Tomatoes, Avocado, Green Asparagus</i>	11.50
 MIXED GARDEN GREENS WITH BALSAMICO DRESSING ^{6,19} <i>Mixed Garden Greens, Cucumber, Radishes, Crispy Shallots</i>	7.50
CAESAR SALAD ^{2,6,19} <i>Grilled Chicken Breast 180g.</i>	11.50 17.50

SOUP

LOBSTER-VANILLA BISQUE ^{12,19} <i>Lobster Raviolo, Brioche Croûtons</i>	11.50
 THAI COCONUT SOUP ^{6,19} <i>Sunflower Seeds, Mango</i>	8.00

VEGAN & VEGETARIAN

FOREST MUSHROOM RISOTTO ^{12,19} <i>Parmesan Emulsion, Truffle, Walnuts, Wild Herb Salad</i>	17.50
 SILK TOFU AND MISO ³ <i>Miso Fond, Pomelo, Fennel, Black Walnuts</i>	15.50



FISH AND SEAFOOD

SKREI FILET ^{12,19}

Red Bell Pepper Fond, Ratatouille Vegetables, Dried Tomatoes, Pine Nuts 26.50

WALDHOTEL PAELLA ^{12,19}

Scallops, Prawns, Quail Breast, Lobster Sauce, Marinated Vegetables, Saffron Risotto 28.50

MEAT

GERMAN BEEF TENDERLOIN ^{12,19}

Pepper Jus, Herb Crust, Wild Broccoli, Sunchoke 35.00

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“

Potato and Cucumber Salad, Cranberries, Lemon 27.50

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ ^{12,19}

Homemade Pasta „Spätzle“, Buttered Vegetables 28.50

SAUTEED VEAL LIVER ^{3,6,9,12,19}

Jus Spinach, Apple, Pearl Onions, Mashed Potatoes 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

CRÊPE AND BLOOD ORANGE

Blood Orange-Grand Manier-Sorbet, Citrus Fruit Mousse, Macadamia 8.50

PEAR AND CARAMEL

Caramel Creme, Pear Sorbet, Caramel Sauce 8.00



VARIATION OF SEASONAL SORBET ^{6,10}

Fresh fruits 8.00

CHEESE

CHEESE FROM THE MAÎTRE AFFINEUR WALTMANN ^{12,19} 18.50

SMALL CHEESE PLATE 8.50



Vegan dish

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

ADDITIVES

- 1. with flavor enhancer
- 2. with coloring 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

*Champagne Brut Perrier Jouët Grand Brut*¹⁹ 0,10l 11.50

*Champagne Rosé Perrier Jouët*¹⁹ 0,10l 14.50

SCHLOSSKELLEREI AFFALTRACH, WÜRTTEMBERG

*Sparling Wine Impuls, Weißburgunder Brut*¹⁹ 0,10l 7.50

BORGIO MOLINO, ITALY

*Prosecco Vino Spumante Extra Dry*¹⁹ 0,10l 6.50

WHITE

VINEYARD ALDINGER, WÜRTTEMBERG

2017 *Riesling Rebhuhn*¹⁹ 0,20l 9.50

VINEYARD KLOPFER

2017 *Weissburgunder*¹⁹ 0,20l 9.50

GEHEIMER RAT DR. VON BASSERMANN-JORDAN, PFALZ

2017 *Chardonnay*¹⁹ 0,20l 9.50

CÀ DI VITTI, ITALY

2017 *Lugana*¹⁹ 0,20l 10.50

ROSÉ

VINEYARD WÖHRWAG

2017 *Rosé Cuvee*¹⁹ 0,20l 9.50

RED

VINEYARD WÖHRWAG, WÜRTTEMBERG

2016 *Lemberger*¹⁹ 0,20l 9.50

VINEYARD KLOPFER

2016 *Zweigelt*¹⁹ 0,20l 10.00

VINEYARD CANTINE DUE PALME, ITALY

2015 *Salice Salentino*¹⁹ 0,20l 10.50

VINEYARD BODEGA QUINTA DE LA QUIETUD, SPAIN

2016 *Corral de Campanas*¹⁷ 0,20l 10.50

CASA ANDES, CHILE

2015 *Cabernet Sauvignon Reserva*¹⁹ 0,20l 10.50



MINERAL WATER

Teinacher Gourmet medium / still	0,75l	7.00
Teinacher Gourmet medium / still	0,50l	5.90
Teinacher Gourmet medium / still	0,25l	3.20

JUICES

Apfel ⁶	0,20l	3.50
Orange	0,20l	3.50
Elderflower	0,20l	3.50
Pine Apple ⁶	0,20l	3.50
Red Grape	0,20l	3.50
Tomato ^T	0,20l	3.50
Passionfruit ⁶	0,20l	3.50
Rhubarb	0,20l	3.50
Cranberry	0,20l	3.50
Black Currant	0,20l	3.50
Juice Spritzer	0,30l	3.80

SOFT

Coca Cola ^{2,10,14,16} / Coca Cola Light ^{2,10,14,16} phenylalanine	0,20l	3.20
Fanta ^{2,6}	0,20l	3.20
Sprite ^{2,14}	0,20l	3.20
Mezzo Mix ^{2,14,16}	0,20l	3.20
THOMAS HENRY		
Tonic Water ^{6,13,16} , Ginger Ale ^{2,16} , Bitter Lemon ^{6,13,16} , Spicy Ginger ¹⁶	0,20l	3.80

BEER

DRAUGHT BEER		
Rothaus Pils	0,30l	3.90
Rothaus Weizen	0,50l	4.50
Radler	0,30l	3.70
BOTTLED		
Paulaner Weizen Dunkel	0,50l	4.50
Paulaner Weizen Kristall	0,50l	4.50
Rothaus non-alcoholic	0,33l	3.90
Rothaus Weizen non-alcoholic	0,50l	4.50

COFFEE & TEA

Please ask for the tea menu or for Coffee Specialities.