



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


RED

VINEYARD ALDINGER <i>2016 Fellbacher Trollinger „Alte Reben“</i> ¹⁹	0,20l	10.50
VINEYARD MARKUS RUCH <i>2012 Pinot Noir „Hallau Chölle“</i> ¹⁹	0,75l	89.00
VINEYARD SONNENHOF <i>2013 Syrah</i> ¹⁹	0,75l	69.00



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 Raivolo, Brioche Croûtons</i>	11.50
 THAI PUMPKIN 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} <i>Red Bell Pepper Fond, Ratatouille Vegetables, Dried Tomatoes, Pine Nuts</i>	26.50
WALDHOTEL PAELLA ^{12,19} <i>Scallops, Prawns, Quail Breast, Lobster Sauce, Marinated Vegetables, Saffron Risotto</i>	28.50

MEAT

GERMAN BEEF TENDERLOIN ^{12,19} <i>Pepper Jus, Herb Crust, Wild Broccoli, Sunchoke</i>	35.00
BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ <i>Potato and Cucumber Salad, Cranberries, Lemon</i>	27.50
SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ ^{12,19} <i>Homemade Pasta „Spätzle“, Buttered Vegetables</i>	28.50
SAUTEED VEAL LIVER ^{3,6,9,12,19} <i>Jus Spinach, Apple, Pearl Onions, 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

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

*Sparkling 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 trocken*¹⁹ 0,20l 9.50

GEHEIMER RAT DR. VON BASSERMANN-JORDAN, PFALZ

2017 *Chardonnay trocken*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 dry*¹⁹ 0,20l 9.50

VINEYARD KLOPFER

2016 *Zweigelt*¹⁹ 0,20l 10.00

VINEYARD CANTINE DUE PALME, ITALY

2013 *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.