

Romantic Menu

Tagliata from Barbarie Duck

Thin slices of smoked breast
rocket and sheep salad
Pumpkin seeds | old Parmesan

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Salsify and parsnip soup

Argan oil | black fermented Kampot pepper

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Pink fried venison

Rowan berry punch sauce | wild mushrooms
Romanesco | potato cake
homemade rowanberry chutney

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Variation of passion fruit, mango and coconut

Marinated mango | light passion fruit yoghurt
passion fruit sorbet | roasted coconut chips
fruity coconut meringue

€ 56,00 as 4 course-menu

€ 43,00 as 3 course-menu (skip the entre)

A list of allergens that may be present in the food and the dishes is available on request from our service staff.

Appetizers

Carpaccio of beef fillet

winter salad and rocket salad
old Parmesan | herb vinaigrette

€ 15,00

Tagliata from Barbarie duck

thin slices of smoked breast
rocket and sheep salad
roasted pumpkin seeds | old Parmesan

€ 14,00

Soups

Salsify and parsnip soup

Argan oil | black fermented Kampot pepper

€ 7,50

Essence of deer from the Hartenstein forest

Roots | fresh herbs | stripes of venison fillet
rowan berry chutney

€ 7,50

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Main Course Vegetarian

Creamy Risotto

with wild mushrooms | old Parmesan

€ 15,00

Pasta

Spaghetti with garlic

rocket salad | cherry tomatoes | old Parmesan |
roasted black tiger king prawns

€ 16,00

Main course fish

Fried fillet of Greenland cod

herb sauce | lentils |
snow potatoes

€ 23,50

Trout "Müllerin Art "

pan fried trout meunière
battered potatoes | almond butter |
optionally with:
small side salad **or** apple red cabbage

€ 19,50

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Main courses Meat

Saxon Sauerbraten

apple and cranberry red cabbage | hand rolled potato dumplings
gingerbread sauce

€ 17,50

Pink roasted rack of venison

sautéed cabbage | potato cake
cherry-vinegar-sauce

€ 31,00

Slices of calf liver

fried apple slices | roasted onions on top
mashed potatoes

€ 18,00

Pink roasted beef fillet

bacon & beans | grilled tomato
panfried potatoes | herb butter

€ 29,00

Braised Beef roulade

apple-cranberry-red cabbage | original Ore mountain rolled-up dumpling
red wine-shallot-sauce

€ 18,50

Braised Ox cheeks in red wine

creamy cabbage | homemade bread dumplings

€ 18,00

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Dessert

Crème brûlée

Madagascar vanilla | marinated cherries

€ 8,50

Variation of three kind of plum

warm plum dumplings | plums |
homemade plum and cardamom ice cream |
vanilla whipped cream

(Preparation time about 15 minutes)

€ 9,50

Variation of passion fruit, mango and coconut

marinated mango | light passion fruit yoghurt |
passion fruit sorbet | roasted coconut chips |
fruity coconut meringue

€ 9,00

Sundae

Sweden ice cream cup

crème vanilla ice cream |
chocolate chips ice cream | applesauce |
whipped cream | German egnog | brittle

€ 7,50 (with alcohol)

Waldidyll cup

crème vanilla ice cream | wild berries panna cotta ice cream |
strawberry Ice Cream | homemade red berry-groats |
natural yoghurt | whipped cream | brittle

€ 7,90

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Regional and hearty small dishes

Erzgebirge mushroom soup

crispy bacon | parsley

€ 7,50

Colorful season salad

tomatoes | cucumbers | radish | croutons
nuts | grapes | herb-vinaigrette

optionally with:

shrimp or strips of chicken breast

€ 14,50

Schnitzel from the Erzgebirge country pig "Vienna kind"

fried potatoes | small side salad

€ 15,50

Strammer Max „à la Waldidyll“

smoked ham | two slices of buttered farmhouse bread
eggs sunny side up on top | big salad

€ 11,00

Erzgebirge BROTZEIT

various of sausage & cheese | bacon grease | house bread
& 2 cl of an original Lauter herb Schnaps

€ 12,50

Fine spiced meat from black-feathered chicken

puff pastry-pate with cheese au gratin
roasted toast | Worcester sauce | a slice of lemon

€ 10,00

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