

# Starters

A warm welcome to begin your  
dining experience

## Wild Garlic Cream Soup

crispy herb croutons

A, G

9 €

## Carrot & Ginger Soup

toasted coconut flakes

vegan

I

9 €

## Spring Garden Salad

leafy greens | cherry tomatoes | crisp  
vegetables | croutons

A

9 €

## Beetroot Carpaccio

arugula | feta cheese | toasted pine nuts

G, H, J, 1

12 €



# Main Courses

Ausgewogen, kräftig und mit Liebe  
zubereitet

## Corn-fed Chicken Breast

red wine shallots | jus | saffron risotto

A, G, I

24 €

## Braised Beef Cheeks

yellow & purple carrots | bread dumplings

A, C, E, G, J, K

29 €

## Pan-fried Pike-perch Fillet

shiitake | pak choi | dill foam | herb rice

A, D, F

29 €

## Schupfnudel & Radicchio Pan

Parmesan crumble | gorgonzola sauce

vegetarian

A, F, I, G

19 €

## Breaded Broccoli

beetroot foam | risotto

vegetarian

A, C, F, I

17 €

## Roasted Saddle of Lamb (pink)

butter beans | porcini cream sauce | potato  
wedges

G, I

35 €

## Pan-fried Pork Fillet

glazed sugar snap peas | jus | wild garlic  
mashed potatoes

G

24 €

# Desserts

A sweet finish from our kitchen

## **Cheese Selection (5 varieties)**

Waldgut honey | grape chutney | walnuts |  
homemade bread

A, E, F, G, H, K, 2, 7

18 €

## **Dark Chocolate Soup**

raspberry foam

F, G, 2, 8

10 €

## **White Chocolate Crème Brûlée**

blueberry ragout

G, 2, 8

12 €

# For Kids

Favourites for our younger guests

## **Pasta with Tomato Sauce**

cheese | Vienna sausages

A, C, F, G

10 €

## **Pan-fried Chicken Pieces**

carrot fries | mashed potatoes

G, J, 1, 2

11 €

## **Quark Fritters**

homemade apple purée | cinnamon & sugar

A, C, G

8 €

# Beverages

## Waldgut Refreshments

Water still   sparkling	0,2 l	2,5 €
	0,5 l	5,5 €
	1,0 l	8,5 €
Sprite   Coca-Cola <sup>1,8,11</sup>   Fanta <sup>13</sup> Menschel Raspberry Soda <sup>1</sup>	0,33 l	3,5 €
Thomas Henry Bitter Lemon <sup>3,12</sup>   Tonic <sup>3,12</sup>   Ginger Ale <sup>1</sup>	0,2 l	3,5 €

## Pure Fruit Juices

blackcurrant   rhubarb   sour cherry   passion fruit   banana   orange   apple   grapefruit   pineapple	0,2 l	3 €
Our juices are also available as a spritzer.	0,2 l	3 €
	0,5 l	6 €
	1,0 l	11 €

## Aperitif

### A refreshing Start

Glas of sparkling Wine	0,1 l	4 €
Riesling Winzer Sparkling Wine dry, Markus Pfaffmann	Flasche	29 €
Champagne	0,375 l	24 €
Taittinger Brut Réserve	Flasche	124 €
Martini dry or rosso	5 cl	4,5 €
Aperol Spritz		8 €
Limoncello Spritz		8 €

## Beer Selection

### Craft & regional beers

Turmquell Pils (draft)	0,3 l	3,5 €
Pirnaer Stadtbier (draft)	0,3 l	4 €
Feldschlößchen Radler (draft)	0,3 l	3,5 €
Erdinger Weisbier	0,5 l	5 €
Erdinger Weisbier alcohol-free	0,5 l	5 €
Feldschlößchen alcohol-free	0,33 l	4 €

## Coffee & Hot Drinks

Cup of coffee crema <sup>11</sup>	3 €
Large coffee crema <sup>11</sup>	4,5 €
Cappuccino <sup>11,G</sup>	4 €
Caffè latte <sup>11,G</sup>	5 €
Latte macchiato <sup>11,G</sup>	5 €
Espresso <sup>11</sup>	2,5 €
Espresso macchiato <sup>11,G</sup>	3 €
Doppio espresso <sup>11</sup>	4 €
Doppio espresso macchiato <sup>11,G</sup>	5 €

Our coffee beans come from the Kaffanero roastery in Dresden – handcrafted roasting, fresh and aromatic.

Classic hot chocolate <sup>G</sup>	5 €
Hot chocolate "Alge, Matcha & Mint" <sup>G</sup>	5 €
Hot chocolate "August the Strong" <sup>G</sup> (coffee, cardamom und cinnamon)	5 €
Hot chocolate with egg liqueur <sup>G</sup>	8 €
Lumumba <sup>G</sup> (hot chocolate with rum)	8 €

Our chocolates come from Pirna, crafted by the "Adoratio Chocolate Manufactory." They produce their chocolate using traditional methods, consistently in organic quality and without artificial additives. Sustainability is at the heart of their philosophy – from direct sourcing of raw materials and regional partnerships to environmentally friendly packaging.

## Tea Selection

5 €

Served loose in a pot

### Ceylon

(A well-balanced, lightly fruity black tea from a central growing region.)

### Ginger & Grapefruit (green tea)

(A perfect pairing: a delightful citrus flavour with just the right hint of ginger spice.)

### Orkan Boe

(A bold herbal blend – enjoyable not only on stormy days.)

### Fig & Rosé fruit tea

(Wrapped in a delicate rosé note, the gently fruity fig delights the senses – a sweet treat for both eye and palate.)

### Japan Bancha

(An ideal green tea for the late afternoon. Balanced, mild, with a character reminiscent of Sencha.)

## Digestifs & Spirits

Fennel liqueur	2 cl	4 €
(sächs. Sprituosenmanufaktur)	4 cl	7 €

Pirnaer Giesserkraut	2 cl	4 €
(Herbal bitter liqueur with espresso and orange)	4 cl	7 €

Redcurrant liqueur	2 cl	4 €
(sächs. Sprituosenmanufaktur)	4 cl	7 €

Williams pear brandy	2 cl	5 €
(sächs. Sprituosenmanufaktur)	4 cl	8 €

Orchard apple brandy	2 cl	5 €
(sächs. Sprituosenmanufaktur)	4 cl	8 €

Green walnut liqueur	2 cl	5 €
(sächs. Sprituosenmanufaktur)	4 cl	8 €

Cointreau	2 cl	4 €
	4 cl	7 €

Tokaji-Oremus dessert wine	0,1 l	9 €
(Aromas of hazelnuts and almonds, wrapped in a spicy vanilla note, with a light acidity that perfectly balances the sweetness)		

# Sun Selection

fruity enjoyment from ripe grapes

## White Wines

**Free-run Steen Chenin Blanc<sup>L</sup>** 0,2l 7 €  
Flasche 21 €  
*MAN Family Wines, South Africa*

fresh | expressive | pear and  
quince aromas | lively on the  
palate | fine minerality |  
refreshing

**Leiwener Riesling, off-dry<sup>L</sup>** 0,2l 7 €  
Flasche 21 €  
*Josef Rosch, Mosel*

cool, juicy character | orchard  
fruit and herbs | slender |  
elegant | apple, stone fruit and  
citrus notes | fine minerality |  
long, fruity finish

**Radebeuler Johannisberg** 0,2l 9 €  
**Souvignier Gris QbA, dry<sup>L</sup>** Flasche 27 €  
*Hoflößnitz, Radebeul*

delicately fruity | pear &  
pineapple | reminiscent of Pinot  
Gris | full-bodied | rich | gentle  
freshness

**Sauvignon Blanc QbA, dry<sup>L</sup>** 0,2l 8 €  
Flasche 25 €  
*Rings, Pfalz*

fine freshness | herbs &  
grapefruit | lively | elegant |  
subtle saline note | harmonious  
finish

## Rosé

### **Radebeuler Lößnitz Schieler QbA, dry<sup>†</sup>**

0,2l  
Flasche **9 €**  
**27 €**

*Hoflößnitz, Radebeul*  
*bright raspberry pink | fruity*  
*strawberry and wild berry*  
*aromas | harmonious acidity |*  
*fresh and fruit-driven character*

## Red Wines

### **Cuvée Rot „Insider“ QbA, dry<sup>†</sup>**

0,2l  
Flasche **8 €**  
**23 €**

*Landerer, Baden-Kaiserstuhl*  
*clear | juicy | firm, athletic body |*  
*lively freshness | precise |*  
*concentrated herbal yeast notes*  
*and subtle salinity*

### **Limited Selection Cabernet Sauvignon<sup>†</sup>**

0,2l  
Flasche **9 €**  
**32 €**

*Montes, Chile, Valle Central*  
*hand-picked | strictly selected |*  
*aged in French oak & concrete |*  
*wild berries | candied cherries |*  
*vanilla | dark chocolate | toasted*  
*nuts | powerful | lively | silky*  
*tannins*

**Barón de Ley Reserva Rioja**

**DOCa<sup>1</sup>**

0,2 l  
Flasche

**9 €**  
**32 €**

*Barón de Ley, Spain Rioja*

rich fruit | spicy Mediterranean  
notes | 20 months in American  
oak | ripe & balanced |  
harmonious | long, elegant finish



# Our Bottle Selection

fruity enjoyment from ripe grapes

## White Wine

**„Der kleine Schwarz“**

Flasche 31 €

**Weißweincuvée QbA, dry<sup>L</sup>**

*Martin Schwarz, Meißen*

easy-drinking | fresh | green  
apple & exotic fruits | elegant |  
lively | vibrant tension

**Weiß- & Grauburgunder QbA,  
dry<sup>L</sup>**

Flasche 34 €

*Martin Schwarz, Meißen*

ripe pineapple & orange peel |  
subtle barrique spice | full-  
bodied | harmonious freshness |  
mineral | complex | long finish

## Red Wine

**Amarone della Valpolicella**

Flasche 89 €

**DOC Classico<sup>L</sup>**

*Bolla, Italy, Veneto*

intense garnet red | cherry jam  
& raisins | spicy notes | aged 2  
years in oak | smooth | full-  
bodied | cocoa & spices on a  
long finish