



MENU



*Mushroom soup** (vegan) 5,90 €
clear bouillon of forest mushrooms and fresh herbs

Buttermillichgetzen ● ●
boiled and raw potatoes with buttermilk, egg yolk and cumin
baked into a pancake in a cast-iron pan
• served with blueberries ● ● 8,60 €
• as „Wilpertschmaus“ – served with hearty game goulash 15,30 €
and garnished with forest berries ● ● ● 2

*E was Gutt's** ● ● 8,70 €
large farmer's breakfast with 3 eggs,
served with homemade remoulade sauce and a small side
salad

Kronprinz – Bemm ● ● ● 5 9,30 €
(Crown Prince sandwich)
toasted farmhouse bread with garlic and salami slices,
gratinated with cheese

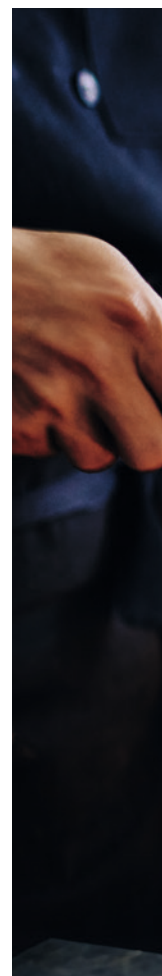
*Griene Kließ un Schwammebrieh** ● ● 12,90 €
creamed wild mushroom goulash (without meat),
served with fried dumpling slices

*Hearty game goulash** ● ● 2,7 14,30 €
with apple red cabbage, wild berries and
Bohemian dumplings

Bornwälder Holzfällersteak ● 7,10 14,90 €
spicy grilled saddle of pork steak with horseradish and bacon
on a bed of crispy fried potatoes and a small side salad

*Hirsch – Sauer – Brotn** ● 1,2,7 18,70 €
leg of venison marinated in red wine and juniper balsamic
vinegar, served with brussels sprouts cooked with bacon,
apple red cabbage and potato dumplings

(* These dishes are available in senior sized portions.)





FER DE SIESGUSCHN

Quarkkicheln ●●●

Quarkkeulchen, a Saxon made dish from potato, quark, egg and flour, served with cinnamon, sugar and apple puree

5,90 €

Plinsen ●●●

Blintzes (thin pancakes), Erzgebirge-Style, rolled in sugar and filled with apple puree and raspberries

7,50 €



SOUPS, STARTERS & SALADS

Boiled beef soup ● ● ● 6,90 €
with root vegetables and hearty pancake stripes

Poultry ragout ● ● 2 6,90 €
served with toast

Huge cream puff à la Hubertus ● ● 2 10,40 €
filled with venison ragout, forest mushrooms, sour cream
and cranberries

Homemade beef carpaccio ● ● ● 11,90 €
with olive oil, pistachios and parmesan,
served with rocket and toast

Tournedo à la Countess Cosel ● ● ● 14,30 €
one small beef fillet, medium done, served on a bed of pota-
to pancakes with forest mushrooms and creamy herb sauce

Small mixed salad
with yoghurt and herb dressing ● 6,90 €
with feta cheese ● 7,50 €

Large rocket salad (vegan) 10,80 €
crispy rocket with balsamic-olive oil dressing,
served with cherry tomatoes and fresh oregano
alternative
served with mozzarella-hearts, refined with pesto,
both served with toast ● ● ● 13,20 €

Large mixed greens (vegan) ● 12,80 €
paprika, zucchini, cucumber and tomato in a leafy salad nest,
seasoned with a light balsamic pumpkin seed dressing
alternative
served with grilled turkey breast stripes,
both served with toast ● ● 14,30 €

VEGETARIAN DISHES

*Porcino mushroom risotto** (vegan) 2 9,90 €

sticky Italian risotto with white wine, garlic, porcino mushrooms and fresh marjoram

served with parmesan on request ● 2 10,90 €

*Provincial vegetables from the wok** (vegan) ● 12,10 €

zucchini, aubergine, tomato, paprika with olives, capers and garlic sautéed in olive oil and refined with pine nuts and mediterranean herbs

alternative

gratinated with feta cheese, served with potato pouches filled with cream cheese ● ● ● 13,50 €

*Mozzarella cakes** ● ● ● 12,50 €

baked in a egg potato crust,

served with mediterranean curry-style vegetables

*Pasta with lemon and brussels sprouts** ● 14,10 €

tube-shaped noodles and lightly roasted brussels sprouts, seasoned with lemon zest

served with parmesan on request ● ● 15,10 €



(* These dishes are available in senior sized portions.)



Roasted calf's liver* ● ● with brown onion and potato puree	13,20 €
Prime boiled beef* ● ● 10 in a horseradish sauce, served with potato dumplings and a small side salad	15,40 €
Grilled turkey breast medallions* ● ● 7 with broccoli in a ham and cheese sauce, served with baked potato croquettes	16,50 €
Pork loin steak „au four“* ● ● 2 gratinated with poultry ragout, served with buttered peas and French fries	16,90 €
Stuffed pork loin schnitzel á la „Waldesruh“ ● ● ● ● 7 filled with ham, cheese, tomato and pesto, served on a bed of spaghetti with rocket and fruity tomato basil sauce served with parmesan on request ● ● ● ● 7	17,20 € 18,20 €
Braised ox cheeks* ● ● ● 2 in a hearty Burgundy sauce, served with carrots and glazed peas as well as baked mashed cranberry-potato balls	18,30 €
2 medallions of pork in a cheese-herb-egg-crust* ● ● ● served with herbal mushrooms and potato rösti	19,20 €
Argentine rump steak – 200g ● grilled medium, with grilled tomato, herb butter and barbeque sauce, served with French fries and a small side salad	27,90 €

(* These dishes are available in senior sized portions.)



FISH

*Baked fillet of pollack** ● ● ●

served with mashed potatoes and a fresh cucumber side salad

12,80 €

Salmon fillet

*wrapped in herbed egg** ● ●

served on a bed of rocket pasta with grilled tomatoes tossed in butter

16,90 €

*King prawns and pasta** ● ● 2

grilled king prawns and shrimps on a bed of tomato garlic pasta, served with lemon grass, capers and freshly grated parmesan

17,20 €

Rainbow trout without main bone ● ● 7

trout meunière served with melted butter, apple red cabbage and parsley potatoes

18,60 €

*Pike perch fillet fried in fresh rosemary** ● ● 7,10

served on a bed of in thinly sliced zucchini and carrots tossed in butter, served with horseradish potatoes

21,60 €

(* These dishes are available in senior sized portions.)

COLD DISHES

*Homemade meat jelly** ● ● 1,10 10,40 €
served with hearty remoulade sauce and crispy
fried potatoes

*Seasoned raw minced pork, fresh from the
butcher* ● ● ● 10,70 €
with egg yolk, chopped onions and savoury accompaniments,
served with bread and butter

*Matjes herring fillet
in „Hausfrauensauce“** ● 1 13,60 €
young herring fillet in a sauce made of crème fraîche, apples,
lemon juice and pickles,
served with crispy fried potatoes

Rustic cheese board ● ● ● 14,00 €
an assortment of 5 different types of cheese, served with fig
mustard and fresh grapes,
served with butter and a variety of breads

Assorted platter of cold cuts ● ● 6,7,10 13,80 €
regional sausages, ham and cheese,
served with butter and a variety of breads



(* These dishes are available in senior sized portions.)

DESSERTS & CREAM PUFFS

Homemade waffle with berries ●●● 8,30 €
freshly baked bubble waffle with blueberries, blackberries, raspberry and strawberries, served with vanilla ice cream and raspberry sauce

Homemade waffle „Ice Dream“ ●●●● 8,30 €
freshly baked bubble waffle with chocolate, stracciatella and strawberry ice cream, served with vanilla, strawberry and caramel sauce

Apple strudel fresh from the oven ●●●
with vanilla sauce 7,50 €
with vanilla ice cream and fresh whipped cream 7,70 €
with vanilla ice cream, vanilla sauce and fresh whipped cream 8,70 €

Crème brûlée ●● 8,80 €
French vanilla cream flambéed with cane sugar, served with wild berries

Swan cream puff ●●● 8,30 €
with chocolate ice cream, fresh whipped cream and chocolate sauce

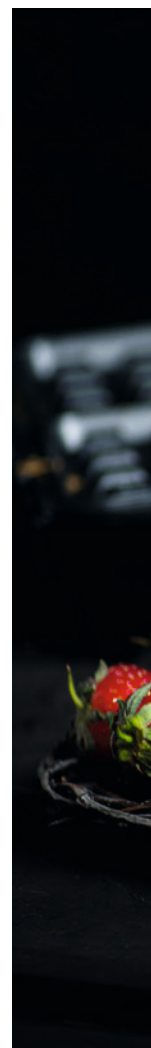
Iced cream puff ●●● 10,20 €
with vanilla ice cream, red berry compote, served with whipped cream

Huge „Waldesruh“ cream puff ●●● 10,20 €
filled with sour cherries and fresh whipped cream

Huge huckleberry cream puff ●●● 10,20 €
filled with blueberries and fresh whipped cream

Grandma's favourite huge cream puff ●●●●² 10,40 €
filled with strawberries and fresh whipped cream, eggnog and almond slices

Huge Salzburg cream puff ●●●² 10,40 €
filled with chocolate ice cream, fresh whipped cream, chocolate sauce and amaretto





SUNDAES

Grandpa's sundae ● ● ● 2 6,90 €
chocolate and vanilla ice cream, fresh fruits and whipped cream, mocha liqueur in a wafer cup

Grandma's sundae ● ● ● 2 6,90 €
strawberry and vanilla ice cream, fresh fruits and whipped cream, eggnog in a wafer cup

Nutcracker ● ● ● ● 7,10 €
walnut, stracciatella and chocolate ice cream, candied walnuts, chocolate sauce and fresh whipped cream

Dusty ice cream ● ● ● 7,10 €
vanilla ice cream coated in chocolate powder, served with chocolate sauce and fresh whipped cream

Peach Melba ● ● ● ● 7,70 €
2 scoops of vanilla ice cream, served with peach pieces, raspberry sauce, fresh whipped cream and brittle

Hot love ● ● ● 7,90 €
3 scoops of vanilla ice cream, served with hot raspberries and fresh whipped cream

Yoghurt special ● ● ● 8,30 €
2 scoops of yoghurt ice cream, served with fresh mild yoghurt, blueberries, raspberries and blackberries

After Eight ice cream sundae ● ● ● ● 2,9 8,80 €
vanilla and chocolate ice cream, peppermint liqueur, candied walnuts, chocolate sauce, fresh whipped cream and After Eight chocolate



SUNDAES

Ice cream flavours

1,60 €

vanilla ● ●
 chocolate ● ●
 strawberry ● ●
 walnut ● ● ●
 yoghurt ● ●
 fruit sorbet mango (vegan)
 orange ● ●
 lemon ● ●
 raspberry ● ●
 stracciatella ● ●
 white chocolate ● ●

A small portion of fresh whipped cream ●

1,60 €

A large portion of fresh whipped cream ●

2,60 €

ICED BEVERAGES

Fruity milkshake ● ●

4,10 €

choose from blueberry, strawberry, raspberry or peach

Milkshake ● ●

4,90 €

choose from any ice cream flavours

Iced chocolate ● ●

5,10 €

chocolate ice cream, fresh whipped cream and cold chocolate milk

Iced coffee ● ●

5,10 €

vanilla ice cream, cold coffee and fresh whipped cream





Whether it's for a wedding or a birthday, a company anniversary or simply as a surprise – there is always a good excuse to have a great meal! For this reason we would like to take this opportunity to recommend delicacies that are not that commonplace. These are very high quality and sophisticated dishes, whose preparation takes a lot of time and effort. Therefore we ask that you order these meals at least 48 hours in advance. This way we are able to guarantee their perfect quality and freshness.

Large fillet platter ●●●●●^{2,7}

(for 2 or more persons)

pork medallions gratinated with herbs, beef tournedos with herb butter, chicken breast fillet gratinated with tomato and mozzarella, venison medallions with fresh rosemary, served with sauce béarnaise, forest mushrooms, strings beans wrapped in bacon, honeyed carrots, Polish-style Romanesco florets, accompanied by almond potatoes, pear potatoes and baked potatoes

41,00 €
per person

Chateau briand „Cafe de Paris“ ●●●●●²

(for 2 or more persons)

double RODEO sirloin beef steak, medium done, served with grilled tomatoes, demi-glace and sauce béarnaise, baby carrots, broccoli florets, asparagus spears, as well as grapes tossed in cognac butter and almond potato croquettes

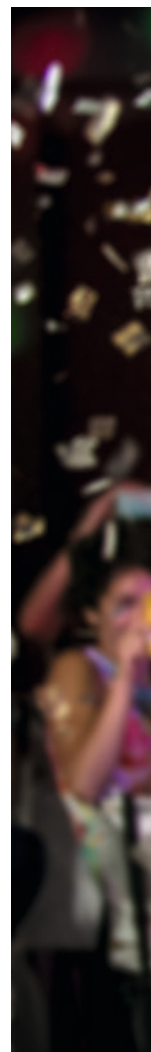
51,00 €
per person

Neptune's Holiday Feast ●●●●●^{2,4,10}

(for 2 or more persons)

monkfish fillet with shrimp ragout, grilled trout fillet with herb butter, grilled scallops with tomatoes and mushrooms, pike-perch fillet in a creamy horseradish sauce, as well as baked prawns with garlic sauce, served with dill cucumber vegetables and a bouquet of asparagus, served with fish-potatoes and wild and white rice

53,00 €
per person





Declarable additives and ingredients:

- 1 sodium nitrate E251
- 2 contains alcohol
- 3 lecithin E322
- 4 carrageen E407
- 5 triphosphate E451
- 6 sodium carbonate E500
- 7 sodium nitrite E250
- 8 carboxymethylcellulose E466
- 9 colouring agent patent blue E131
- 10 sodium metabisulfite E223

Declarable allergens:

- grains containing gluten
- eggs and egg products
- soy and soy products
- milk and milk products
- nuts and nut products

Please inform us of any allergies to ingredients or additives not mentioned above that you may have when you place your order.

We do not warrant for any spelling or translate mistakes or printing errors..

OPENING HOURS

Sunday to Thursday

7:00 a.m. to latest 11:30 p.m.*

The kitchen is open from 11:00 a.m. to 9:00 p.m.

Friday and Saturday

7:00 a.m. to latest 00:30 a.m.*

The kitchen is open from 11:00 a.m. to 9:00 p.m.

*We reserve the right to close earlier.



CONTACT

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