

OPENING HOURS

SUNDAY TO THURSDAY

7:00 a.m. to latest 10:00 p.m.*
Meals served
from 11:00 a.m. to 9:00 p.m.

FRIDAY AND SATURDAY

7:00 a.m. to latest 0:30 a.m.*
Meals served
from 11:00 a.m. to 9:00 p.m.

Our restaurant is open 365 days.

*We reserve the right to close earlier.



CONTACT

Hotel Waldesruh
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OUR SUPPLIERS


Bread and bread rolls
Types of flour for our home bakery
Milk & whipped cream

bakery Morgenstern Lengefeld
Rolle-Mühle Waldkirchen
Sachsenmilch Leppersdorf

DECLARATIONS

Please ask our service staff about additives, ingredients and all allergens that must be declared and allergens that must be declared.

We will be happy to provide you with a menu with all the necessary information.

 These dishes originate in the German and Czech cuisine in the Ore mountains or are created from our inventive team in the kitchen.

No liability for any spelling, translation or printing errors.



MENU

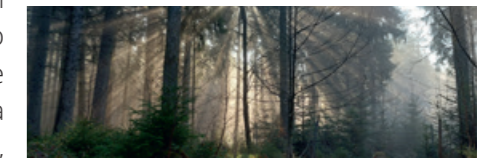


A WARM WELCOME

from the family-run Hotel Waldesruh. Our house was built in 1996 in a mining style and is beautifully situated on a plateau at the edge of the forest. An ideal place for vacation and relaxation, far away from mass tourism and city noise.

Comfortably furnished rooms, named after places along the "Ferienstraße Silberstraße", are waiting for you. From many rooms of our hotel rooms as well as from our panorama restaurant (also called winter garden) you can enjoy the fantastic view far into the surrounding natural landscape of the Erzgebirge. Whether it's a vacation, business trip, celebrations,

events or conferences - here at the Hotel Waldesruh you will always find hospitality combined with professional competence.



RESTAURANT

Our restaurant stands for typical regional cuisine, complemented by imaginative and creative variations. Depending on the season, we arrange seasonal products into delicious dishes, which are combined in constantly changing menus. The restaurant sections "Landhaus", "Bergmannskaue" and "Gute Stube" are rustically furnished and offer a multitude of lovely details that are typical of our region.

In the panorama restaurant with neighbouring summer terrace, you can enjoy a unique panoramic view over the Ore mountains.



AMUSE-BOUCHE

As a complimentary appetizer we serve a home-baked baguette with a variety of spreads - free of charge, of course.



MENU

WARM MEALS
SERVED FROM
11 A.M. – 9 P.M.

SOUPS, STARTERS & SALADS

POULTRY RAGOUT

made with white mushrooms,
served with baguette € 8,30

CARPACCIO OF SALMON FILET

served with leafy salads and a dill
mustard dressing, capers and
cherry tomatoes, as well as home
baked baguette € 16,80

CLEAR GARLIC SOUP

beef bouillon with fresh garlic,
root vegetables and
beef stripes € 7,90



CREAMY POTATO LEEK SOUP

with roasted croutons € 8,10

SMALL MIXED SALAD

with yoghurt and herb dressing € 7.30
optional
with feta cheese € 8.00

HEARTY TRADITIONAL

ROASTED CALF'S LIVER "BERLIN STYLE" *

with sauteed apple slices, fried brown
onion and mashed potatoes € 17,90

PRIME BOILED BEEF *

in a horseradish sauce, served
with potato dumplings
and a small side salad € 25,40

TURKEY ROULADE IN BACON CRUST *

in creamy pepper sauce, served
with cabbage turnip, carrots and
duchess potatoes € 22,20

HEARTY GAME GOULASH *

with apple red cabbage, wild
berries and potato dumplings € 23,40

PORK LOIN STEAK „AU FOUR“ *

gratinated with poultry ragout and
cheese, served with buttered peas
and potato croquettes € 25,60

LARGE FARMER´S BREAKFAST *

of 3 eggs, served with homemade
remoulade sauce and
a small side salad € 15,20



BUTTERMILCHGETZEN „WILPERTSCHMAUS“

boiled and raw potatoes with
buttermilk, egg yolk and cumin,
baked into a pancake in a
cast-iron pan, served with hearty
game goulash and garnished
with forest berries € 22,50

200G RUMP STEAK FROM ANGUS BEEF

served with beans wrapped up in
bacon, homemade herb butter
and rosemary potatoes € 35,70

HOMEMADE MEAT JELLY *

served with hearty remoulade sauce
and crispy fried potatoes € 14,60

„KÖNIGSBERGER KLOPSE“ *

meatballs in white sauce
with capers, served with
parsley potatoes and
red cabbage salad € 21,70

KASSLER CUTLET FROM THE BUTTERED SKILLET *

served with Bavarian
potato cucumber salad € 16,30

BOHEMIAN PORK ROAST *

with sauerkraut and slices of
yeast dumplings € 19,30

RED THAI CURRY *

served with stripes of turkey
breast, fresh coriander and
jasmine rice € 21,90

PICCATA ALLA MILANESE *

2 pork medallions fried in a cheese
egg crust, served with spaghetti and
Milanese sauce, refined with grated
parmesan € 26,90

MENU

WARM MEALS
SERVED FROM
11 A.M. – 9 P.M.

VEGETARIAN DISHERS

WILD GARLIC RISOTTO *

fresh wild garlic with a
creamy spicy risotto € 14,90

MEDITERRANEAN VEGETABLES WITH LINGUINE – VEGAN *

pasta, zucchini, paprika,
aubergine, cherry tomatoes,
white mushrooms, refined with
a sauce of almond milk € 15,60

DESSERTS & SUNDAES

HOMEMADE CREPES

filled with vanilla ice cream
and chocolate sauce € 8,40

APPLE STRUDEL - FRESH FROM THE OVEN

with vanilla ice cream
and fresh whipped cream € 9,00

PLINSEN ERZGEBIRGE-STYLE

Blintzes (thin pancakes), rolled
in cinnamon sugar, served with
apple sauce € 6,50

FRUIT & CRUNCH

layered dessert of Oreo-crunch,
cherry jelly and raspberry
puree, refined with rated
chocolate € 8,40

BAVARIAN CREME

with orange-chutney and
whipped cream € 7,20

BUTTERMILCHGETZEN *

boiled and raw potatoes with butter-
milk, egg yolk and cumin, baked into
a pancake in a cast-iron pan, served
with apple sauce € 14,70



„WALDESRUH“ CREAM PUFF

filled with raspberries and fresh
whipped cream, eggnog and
almond slices € 11,90

„DRUNKEN STRAWBERRY“

one big scoop of strawberry sorbet
with eggnog € 4,60

GRANDPA´S SUNDAE

chocolate and vanilla ice cream,
fresh fruit and whipped cream,
mocha liqueur in a wafer cup € 9,40

GRANDMA´S SUNDAE

strawberry and vanilla ice cream,
fresh fruit and whipped cream,
eggnog in a wafer cup € 9,40

SUNDAE "SWEDEN"

2 scoops of vanilla ice cream, apple
sauce, whipped cream, eggnog € 9,40

NUTCRACKER

hazelnut, stracciatella and
chocolate ice cream, candied
walnuts, chocolate sauce
and fresh whipped cream € 10,20

FISH

FILET OF POLLACK *

baked in a pumpkin seed crust,
served with herb potato puree
and a beet root side salad € 20,10

SALMON AND PASTA *

stripes of salmon fillet steamed in
white wine, served with
spring leek, zucchini and
saffron sauce and pasta € 23,20

ROASTED FJORD SALMON *

served with savoy cabbage and
potato puree € 29,80

HOT LOVE

2 scoops of vanilla ice cream, served
with hot raspberries and fresh
whipped cream € 9,80

ICED COFFEE

Vanilla ice cream, cold coffee,
whipped cream € 6,30

A PORTION OF FRESH WHIPPED CREAM

€ 2,80

ICE CREAM FLAVOURS

LAGNESE CARTE DÒR

bourbon vanilla, chocolate, strawberry,
hazelnut, stracciatella, salted caramel,
marshmallow each € 3,00

fruit sorbet strawberry, mango,
raspberry, orange each € 3,00