

# 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.

# CONTACT

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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 allergenes 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 Erzgebirge or are created from our inventive team in the kitchen.

No liability for any spelling, translation or printing errors.



\* WE RESERVE THE RIGHT TO CLOSE EARLIER IF THERE IS A LOW AMOUNT OF GUESTS  
\*\* IF THERE IS A VERY HIGH AMOUNT OF GUESTS, WE ARE NOT SERVING WARM DISHES FROM 3 PM TO 5 PM



# MENU



# A WARM WELCOME

gives the 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 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 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 for you to create delicious dishes, which are summarized in constantly changing menus. The restaurant sections “Landhaus”, ‘Bergmannskaue’ and “Gute Stube” are rustic furnished and offer a multitude of lovely details that are typical of the region.

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



# AMUSE-BOUCHE

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

The flour comes from the nearby “Rolle-Mühle” mill in Grünhainichen, and the bread is personally baked with love and care by the head of the house.





# MENU

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

## SOUPS, STARTERS & SALADS



### SMALL MIXED SALAD

with yoghurt and  
herb dressing

6,40 €

or

with yoghurt and herb  
dressing and feta cheese

7,00 €

### POULTRY RAGOUT

made with mushrooms, served  
with toast

7,30 €

### HEARTY SOLYANKA

with sour cream  
and baguette

6,90 €



## HEARTY TRADITIONAL



### PORK SCHNITZEL FROM THE BUTTER PAN \*

served with mixed vegetables and  
french fries

18,90 €

### HEARTY GAME GOULASH \*

with apple red cabbage, wild  
berries and potato dumplings



18,90 €

### PORK LOIN STEAK „AU FOUR“ \*

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

22,60 €

### TIPSY WILD BOAR \*

braised leg of wild boar,  
marinated in juniper and cumin  
liquor served with carrots,  
corn and potato dumplings



22,30 €



### „SVÍČKOVÁ“ – BOHEMIAN SIRLOIN OF BEEF IN CREAM SAUCE \*

served with Karlovy vary  
dumplings

19,90 €

### HOMEMADE MEAT JELLY \*

served with hearty remoulade  
sauce and crispy  
fried potatoes

12,90 €

### BUTTERMILCHGETZEN „WILPERTSCHMAUS“ \*

boiled and raw potatoes with  
butter milk, egg yolk, and cumin, baked  
into a pancake in a cast-iron pan,  
served with hearty game goulash and  
garnished with wild berries



18,60 €

### PORK TENDER LOIN \*

fried pork tender loin,  
served with hash browns and  
mixed wild mushrooms

23,80 €

### LARGE FARMER´S BREAKFAST \*

made of 3 eggs, served with home-  
made remoulade sauce and a side  
salad

15,20 €

### ROASTED CALF´S LIVER „BERLIN STYLE“ \*

with sauteed apple slices,  
fried brown onions and  
mashed potatoes

15,80 €

# MENU

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

## VEGETARIAN DISHES

### 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



14,80 €

### SUMMER VEGETABLE PASTA – VEGAN \*

pasta with zucchini, pepper,  
cherry tomatoes and leek,  
in a sauce made from  
fresh tomatoes



14,90 €



## FISH

### FILET OF POLLACK \*

served with mashed potatoes and a  
fresh cucumber salad

17,50 €

### SALMON FILET FROM THE BUTTER PAN \*

served on barley risotto

26,40 €

### FISH-CURRY

filet of salmon and pollack,  
in a curry-lemon grass sauce,  
refined with pepper, zucchini,  
cherry tomatoes and leek



23,60 €

## DESSERTS & SUNDAES

### ICE CREAM ROULADE „FÜRST PÜCKLER STYLE“

mixed ice cream in a biscuit  
roulade. served with  
strawberry sauce



7,80 €

### WALDESRUH-CREAM PUFF

filled with chocolate ice cream,  
whipped cream, eggnog and  
almond slivers



9,70 €

### TIPSY RASPBERRIES

one big scoop of raspberry sorbet  
with eggnog

5,20 €

### GRANDPA´S SUNDAE

chocolate and vanilla icecream, fresh  
fruits and whipped cream, with  
mocha liquor in a wafer cup

8,30 €

### GRANDMA´S SUNDAE

strawberry and vanilla ice cream,  
fresh fruits and whipped cream,  
with eggnog in a wafer cup

8,30 €

### NUTCRACKER

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

8,90 €

### HOT LOVE

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

8,70 €

### ICED COFFEE

vanilla ice cream, cold coffee and  
whipped cream

5,60 €

### ICE CHOCOLATE

chocolate ice cream, whipped cream  
and cold chocolate milk

5,60 €

### ICE MILKSHAKE

made from strawberry or vanilla or  
chocolate ice cream

6,50 €

### A PORTION OF FRESH WHIPPED CREAM

2,50 €



## ICE CREAM FLAVOURS

### LAGNESE CARTE D'OR

bourbon vanilla, bourbon vanilla  
vegan, chocolate, strawberry, hazelnut,  
stracciatella, salted caramel,  
marshmallow

each € 2.60

fruit sorbet strawberry, mango,  
raspberry, orange

each € 2.60

(\* THESE DISHES ARE AVAILABLE IN SENIOR SIZED PORTIONS. THE PRICE IS DECREASED BY € 2.50.)

WE CHARGE € 1.50 PER DISH FOR CHANGES OF THE MEAL.

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