



DESSERT

AMALFI LEMON MOUSSE
Cherry Compote, Lemon Pearls, Tagetes Blossoms 14.50

 VARIATION OF HOME-MADE FRUIT SORBETS
Fruit Compote, Fruit Gel 10.00

CHEESE

SELECTION OF GERMAN CHEESE *small large*
FROM MAÎTRE AFFINEUR WALTMANN
Fig Mustard, home-made Fruit Bread 15.00 20.50

 Vegan Dish

*If you have any questions or requests concerning allergies or intolerabilities,
please let us know. May have a look in our separate menu
declaring all contained allergens or additives.*

*Basically, all our home-made ice cream, sorbets and pastry products may
bear traces of declarable nuts or cores, glutenous cereals and egg.*

The stated prices are in Euros, including service charge and VAT.



STARTERS

BUFFALO BURRATA
Marinated Heirloom Tomatoes, Rucola, Cedar Nuts 21,50
Olive Oil, 13 years aged Balsamic Vinegar

SOUPS

VEGETABLE GAZPACHO
Salted Goat Milk Ice Cream, Herb Grissini 14.50

SALADS

 WALDHOTEL SALAD *small large*
Apple and Honey Dressing, Grapes, 17.50 22.50
Multicolour Carrots, Radishes, Nuts, Seeds, Sprouts

CAESAR SALAD
Homemade Dressing with Anchovies and Capers, 13.00 17.00
Romaine Lettuce, Croûtons, Parmesan

ADD TO YOUR SALAD
Grilled „Kikok“– German Corn-fed Chicken Breast 13.50
Grilled Wild Prawns 18.00
 *Fried Oyster Mushrooms* 15.50



VEGETARIAN

HOMEMADE HERB GNOCCHI
Parsley Foam, Chanterelles, Spring Leek, Cherry Tomato 32.50

FISH

GRILLED WILD PRAWN
Saffron Risotto, Wild Baby Fennel, Salty Fingers 36.50



MEAT

SWABIAN STRIPLOIN STEAK „ZWIEBELRSOTBRATEN“
*Jus, Onions, Buttered Vegetables,
Handmade Swabian Pasta “Spätzle”* 36.50

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“
*Potato Cucumber Salad, Cranberries, Lemon,
Anchovy, Capers* 34.50

DRY-AGED RIBEYE OF LAKE CONSTANCE HEIFER
*Parsley Gremolata, Café de Paris-Butter,
Green Asparagus, Herb Potatoes* 45.50

SWABIAN-HALL PORK CHOP
*Lemon Thyme Jus, Summer Truffles, Bean Vegetables,
Mashed Potatoes with Majoram* 39.50