



Venison from the Hardenberg, Berries from our Wieter forest, atypical vegetables like purple carrots: In our WALDWERK Restaurant our head chef Denis Buchbach & his team are combining creativity and fresh local products. We bring the forest on the table and are inventing new ways of processing along with traditional recipes and ingredients from the forest. Our goal is to completely process our products in a creative way. All parts of a fish or a vegetable for example are being cooked and used as much as possible.

THAT'S TASTY.
HELLO
GENERATION OF THE FUTURE.



Denis Buchbach & Tanja Scherf

Your WALDWERK team



Aperitif recommendation

FREIgeist Secco

Rhubarb-mint-syrup | Secco
0,2l | 7 €

WALDWERK Lemonade

Rhubarb-mint-syrup | Tonic Water
0,3l | 3,5 €



WALDWERK Menu

Creamy watercress soup | Wild ravioli

Black feather chicken
Plum | White cabbage | Corn-mousse

or

Catfish filet with hayfield aroma
Fennel | Champignons | Shallots | Moorland potatoes

Pear compote | Sallow thorn-buttermilk-ice-cream
Chocolate foam
36 €

Our wine recommendation

2016 Cuvée verBLENDED
Dry style, Rheinhessen, Weingut Werther Windisch
0,2 l | 8 €
0,75 l | 29 €

2016 Spätburgunder & St. Laurent
Dry style, Rheinhessen, Weingut Becker Landgraf
0,2 l | 8 €
0,75 l | 29 €



Starter

Filet of smoked rainbow trout
Cucumber tatar | Gin-Tonic-Sorbet
14 €

Bread-salad
Goat cheese | salad of wild herbs
Croutons | Cherry-tomatoes
Chive-Vinaigrette
10 €

Raw roastbeef | Ash of hay | smoked mushrooms
Olive oil | Grana Padano
13 €

Starter Quartett
Rainbow trout | bread-salad
Apple-cucumber-sorbet | raw roastbeef
18 €

Soup

Apple-cucumber-chilled fruit soup | Elderberry | pickled salmon trout
8 €

Creamy watercress soup | Wild ravioli
8 €



Vegetarian

Nettle lump | Goat cream cheese | pickled kohlrabi black currant
vegetarian
17 €

Barley-apple fried vegetable ball | Tomato | Apricot | salad of wild herbs | walnut
vegan
14 €

Main course

Filet of sturgeon
Fresh spinach | Tomato
Wheat risotto
29 €

Catfish filet with hayfield aroma
Fennel | Champignons | Shallots | Moorland potatoes
25 €

Leg of rabbit
White wine sauce | Green asparagus | Spruce-potatoe vegetable ball
27 €

Smoked belly of lamp
Sallow thorn gel | chanterelle | mashed pea purée
23 €

Black feather chicken
Plum | White cabbage | Corn-mousse
24 €



Grill

Filet of sturgeon	180g	27 €
Flank Steak of veal	300 g	36 €
Duroc billboard <i>Thuringia</i>	200 g	19 €
Rumpsteak dry aged, Färse, Bavaria	200 g	34 €

Side dish

FREIgeist green salad
Steak-Fries
baked Herb-potatoes
Mashed potatoes
Grilled vegetables

4 € each

Sauces

BBQ-sauce

Herb butter

2 € each



Dessert

WALDWERK Dessert

Pear compote | Sallow thorn-buttermilk ice-cream | Chocolate foam
7 €

Jellied raspberries | Yoghurt foam | Wild flowers
8 €

Duo of blueberry | aspic | Ice-cream | Cream-mousse
9 €

Cheese trilogy

Husumer | Deichkäse | Holsteiner Friesisch blue
Fabro house made fig-ravioli
Pear-buckthorn-chutney
14 €

Ice-cream

from Wiebkes Milchhaus in Drüber

Vanilla
Sour cherry
Peanut-caramel
Blueberry
Buckthorn-buttermilk

per scoop 2,2 €



WALDWERK Classics

WALDWERK Burger
Angus beef | Sourdough-roll
Harzer Hexenkäse (cheese) | Onion | Pickled cucumber
Mustard | Tomato sauce | BBQ-Sauce
Steak-Fries
16 €

Wiener Schnitzel (veal)
Fried Potatoes | FRElgeist green salad
22 €

WALDWERK-Mix
Goat cheese | Beetroot | Snow pea | Cocktail tomato | Kohlrabi | Radish
Pearl barley | Pear | Raspberry | salad of wild herbs | walnut
Apple-Balsamico-Sauce
15 €

FRElgeist green salad

Young spinach | Salad of wild herbs
Rocket | Radish | Croutons
Tomato-chive-vinaigrette

Waldwerk caesar salad
Dried tomatoes | Grana Padano-dressing | Croutons
Crispy bacon

Starter 9 €
Main course 13 €

Chicken breast	160g	8€
Chanterelle	100g	8€



Our suppliers:

Salt

Saline Luisenhall | Göttingen

Fruits and vegetables

Fruchthof | Northeim

Ice-cream

Wiebkes Milchhaus | Drüber/Einbeck

Honey

Wieter forest from Ulrike Hurling | Northeim

Spices

Einbecker Jung | Einbeck