Venison from the Hardenberg, Beeries 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
Apple – rosemary -sirup | Secco
0,2 l 7 €

WALDWERK Lemonade
Apple - rosemary -sirup | Tonic Water
0,3l 3,5 €
WALDWERK Menu

Duck bouillon
herb-dumplings

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Half a duck
Cinnamon-apple sauce | spice-red cabbage
dumplings

or

Pike perch
deadnettle foam
riesling - cabbage | smoked turnip rump

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Chocolate-ginger-ice cream
apple -compote | cinnamon froth

36 €

Our wine recommendation

2016 Réserve Spéciale Chardonnay
dry | South of France | Weingut Gérard Bertrand
  0,2 l 7 €
  0,75 l 26 €

2016 Réserve Spéciale Cabernet Sauvignon
dry | South of France | Gérard Bertrand
  0,2 l 8 €
  0,75 l 29 €
Starter

trilogy of goat cheese
gratinated with hazelnut | thyme-raspberry-cream

12 €

WALDWERK Waldorf salad

celery | apple | tree nuts | wild boar ham

lamb's lettuce| sour cream dressing

raw roastbeef | ash of hay | smoked mushrooms

olive oil | grana padano

14 €

Smoked beef tartar

Shallots | capers | anchovies | egg yolk| cucumber | pan rustico

Starter 16 €
Main course 22 €

Soup

duck bouillon | herb-cam

8 €

parsnip - rutabaga -cream

beetroot hay

8 €
Main course

pike-perch fillet
dead-nettle foam | riesling - cabbage
smoked turnip ram
24 €

Edesheimer brook trout
spinach | chestnuts | ribbon noodles
26 €

Pork fillet
spruce-needle-jus | porcini mushrooms
potato-gratin
19 €

guinea-fowl breast
hazelnut crust | leek
apricots-lyes-dumplings
22 €

Half a duck
cinnamon-apple sauce | spice-red cabbage
dumplings
24 €

Leg of venison from domestic hunting from hardenberg
rosehip – sauce | bean bundles | spruce spaetzle
27 €
Grill

<table>
<thead>
<tr>
<th>Dish</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>pike perch</td>
<td>180g</td>
<td>22 €</td>
</tr>
<tr>
<td>saddle of lamb</td>
<td>200g</td>
<td>28 €</td>
</tr>
<tr>
<td>duroc billboard</td>
<td>300g</td>
<td>19 €</td>
</tr>
<tr>
<td>Rib Eye Steak</td>
<td>250g</td>
<td>25 €</td>
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</tbody>
</table>

Side dish

FRELgeist green salad
bean bundles
Steak - fries
Forest herb potatoes
fried potatoes

4 € each

Sauces

BBQ
garlic cream cheese
herb butter

2 € each
Dessert

WALDWERK dessert
chocolate-ginger-ice cream
apple-compote | cinnamon froth
7 €

WINTER Cup
speculoos | mulled wine cherries | cream-mousse
8 €

Birne Helene – FREIgeist Style
white wine-cinnamon pear | pear froth |
    nougat-marzipan-ice cream
9 €

ice cream
from Wiebkes Milchhaus in Drüber

Vanilla
Hazelnut
Nougat – marzipan
Chocolate-ginger-ice cream

per scoop 2,2 €
WALDWERK Classics

Wild WALDWERK Burger
wild boar | pumpkin seed bun | mountain cheese | pumpkin - apple - chutney
    cranberry dip | greens | steak fries
    BBQ - sauce
    17 €

WALDWERK bread
rustic rye bread | slices of roastbeef | sauce tatar
lamb's lettuce | fried egg | forest herb potatoes

WALDWERK-Mix
    goat cream cheese | beetroot | apple | cranberries | hazelnuts | barley
    yellow carrots | corn salad | roasted onions | orange-cinnamon dressing
    - vegetarian-
    15 €

viennese veal schnitzel
fried potatoes | small FREIfgeist salad
    22 €
FRELgeist green salad

green salad
young spinach | salad of wild herbs
rocket | radish | croutons
tomato - chive - vinaigrette

starter 9 €
main course 13 €

vegetarian

potato-risotto
shallots | tomato | king-oyster mushroom | grana padano
- vegetarian -
15 €

Piquant creamy corn semolina
Beetroot | walnuts | carrots | sugar snap
- vegan -
15 €
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