



WALDWERK

WALD? Like the forest one outside our door. Who has so much more to offer us than we can see. WERK? How to make, tinker and invent creative dishes out of passion.

Because for us, cooking means to create an experience for you. A look at the product itself, the origin, and the producers. And we know him for the most part in person with names.

In the focus of our forest cuisine: seasonal food from our homeland, which is simple simplicity and yet so sophisticated flavor end up on your plate.

**RÜDIGER MEHLGARTEN
& THE WALDWERK-TEAM**



 Vegetarisch

 Vegan



FREIGEIST MENU

Why make a decision when you
can try several dishes?

Choose from our menu and create your own menu –
you can freely choose which dish you want today
want to try.

So you have the opportunity to enjoy our WALDWERK cuisine
and its flavours piece by piece.

3-Course Menu · **49.00**

4-Course Menu · **59.00**

5-Course Menu · **69.00**



#MEINFREIGEIST



STARTER

VON HALLERS TROUT

Pickled fjord trout
VON HALLERS Gin
Buttermilk · Dill · Caviar

17.00

CATTLE TATARY

North Frisian Galloway beef
French dressing · Egg yolk · Forest herbs

18.00

TOMATOSALAD

Moringer Tomatoes · Honey-Vinaigrette
Goat cream cheese · Red onion

15.00



SOUPS

SPRING LEEK SOUP

Coriander · Cream

9.00

INTERMEDIATE COURSE

GREEN ASPARAGUS

Colorful pepper · Blossoms

14.00

CAULIFLOWER

Braised · Beure blanc · Chives

15.00

ROMANASALAD

Grilled · Tarragon-Vinaigrette · Land ham
Burrata

Intermediate course · **14.00**

Main course · **19.00**



VEGETABLES

PEA GNOCCHIS

Parmesan · Romanasalad

Intermediate course · **15.00**

Main course · **20.00**

WALDWERK BOWL

Lemongras-Vinaigrette · Basmatirice

Courgette · Courgette blossom

Radish · Avocado · Sesam

21.00



MAIN COURSE

ROSTED PORK NECK

Mustard · Apple · Carrot

29.00

DEER

Two things of the deer from Lüneburger Heide
Celery puree · Chanterelles · Pepper cherries

35.00

PIKE PERCH

On the skin roasted
Beurre blanc · Leek · Potatoesnow

34.00

FREIGEIST SCHNITZEL

Calf · Mustard · Fried Potatoes
Cucumber salad · grease · dill

28.00

AUSTRALIAN FLANK STEAK

Hollandaise sauce · Parisan
Tomato · Red Wine Shallot · Spring leek

34.00



MAIN COURSE FOR TWO

MEDITERRANAN FISHSOUP

Pikeperch · Cod · Black-Tiger Shrimp
Toasted bread · Sauce Rouille · Basil · Olives
Vegetable pearls

36.00 PER PERSON



DESSERT

TARTE

Chocolate-Hazelnut Tarte · Caramel ice

12.00

FORESTFLOOR BOWL

Yogurt · Pistachio · Seasoned tagetes
Mozart ice

12.00

ICECREAM FROM WIEBKES HOFGARTEN

Goat cream cheese
Caramel
Mozart
White chocolate

BALL 2.50



RESERVE NOW A TABLE FOR YOUR NEXT VISIT IN THE RESTAURANT WALDWERK

SIMPLY SCAN THE QR CODE AND
RESERVE A TABLE ABOUT OPEN TABLE



#WADLWERK #MEINFREIGEIST 



If you have any food intolerances,
please ask our WALDWERK team about our special
Allergy card. All prices are in Euro and
including statutory value added tax.