



WALDSCHLÖSSCHEN IGLUS



Aperitif

**Waldschlösschen winter magic with
Dagobertshausen ginger** (with or without alcohol)

Appetizers

 (placed in the center of the table)

**Dago bread from the bakery Philipps
with fig and roasted onion cream cheese**

**Waldschlösschen beef tartare on garlic brioche
Roasted leek with South Tyrolean bacon**

**Cheese fondue with baked baby potatoes,
poppy seeds & allspice**

**Pickled winter vegetables from
Hofgut Dagobertshausen in a preserving jar**

Pink roast beef (cold) with Gribiche sauce

**Baked oyster mushrooms in Panko breadcrumbs
with parsley and herb sauce**

Dessert

**From the cast iron pan:
Almond sliver Kaiserschmarrn with flambéed
Grappa grapes, Dagobertshausen apple compote
and AROMA Madagascar vanilla ice cream**

Digestif

**Waldschlösschen pear liqueur
with whipped cream**

Main course of your choice

**Half of an Oldenburg duck
with orange sauce, potato dumplings &
red cabbage with apples**

or

**Tomahawk steak from
Duroc pork / Biohof May
from the Rhoen region with sage & garlic**

or

**Two kinds of beef
braised & roasted pink**

or

**Fried sea bass
à la Bordelaise with Beurre Blanc**

or

Ockershausen game goulash

or

**South Tyrolean spinach
dumplings
filled with mountain cheese, butter
crumbs & creamy black salsify**

The side dishes are also placed
in the center of the table:

**Brussels sprouts, creamy savoy cabbage,
hash browns and buttered spaetzle**

WINE LIST

Our special recommendations for vinological indulgence at Waldschlösschen Iglu.

White wine

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|------|---|-------------|------|
| 2023 | Manz Weissburgunder "Löss" | Rhine Hesse | 36 € |
| 2017 | Herdade dos Grous Alentejo "Reserva" | Portugal | 45 € |
| 2021 | Terras Gauda Albarino "La Mar" | Spain | 48 € |
| 2022 | Domaine Drouhin Chardonnay "Mâcon-Villages" | Burgundy | 49 € |
| 2022 | Pieropan "Calvarino" | Veneto | 49 € |

Rosé wine

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|------|-----------------------------|----------|------|
| 2023 | Maison Saint AIX AIX Rosé | Provence | 45 € |
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Red wine

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|------|--|---------|------|
| 2022 | Teso La Monja Tempranillo | Spain | 34 € |
| 2020 | Sierra Cantabria Crianza | Spain | 38 € |
| 2013 | Gini Valpolicella "Cru" | Veneto | 59 € |
| 2019 | Tenuta Vallocaia "Vallocaia" Riserva | Tuscany | 65 € |
| 2022 | Tenuta Brancaia "Ilatraia" | Tuscany | 85 € |

We have many more wine treasures ready for you.
Feel free to ask for the extended Waldschlösschen card.