

OPENING HOURS

SUNDAY TO THURSDAY

7:00 a.m. to latest 10:00 p.m.*
Meals served from 11:00 a.m. to 2:30 p.m. as well as 5:00 p.m. to 9:00 p.m.

FRIDAY AND SATURDAY

7:00 a.m. to latest 0:30 a.m.*
Meals served from 11:00 a.m. to 2:30 p.m. as well as 5:00 p.m. to 9:00 p.m.

Our restaurant is open 365 days.
*We reserve the right to close earlier.



CONTACT

Hotel Waldesruh
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OUR SUPPLIERS

Bread and bread rolls
Stollen in Advent and
Christmas season

Types of flour for our home bakery
Milk & whipped cream

bakery Morgenstern Lengefeld
bakery Morgenstern Lengefeld

Rolle-Mühle Waldkirchen
Sachsenmilch Leppersdorf

DECLARATIONS

DECLARABLE ADDITIVES AND INGREDIENTS:

- 1 sodium nitrate E251
- 2 contains alcohol
- 3 lecithin E322
- 4 carrageen E407
- 5 triphosphate E451
- 6 sodium carbonate E500
- 7 sodium nitrite E250
- 8 carboxymethylcellulose E466
- 9 colouring agent patent blue E131
- 10 sodium metabisulfite E223

DECLARABLE ALLERGENS:

- grains containing gluten
- eggs and egg products
- soy and soy products
- milk and milk products
- nuts and nut products

Please inform us of any allergies to ingredients or additives when placing your order.



These dishes originate in the German and Czech cuisine in the Erzgebirge or are created from our inventive team in the kitchen.



No liability for any spelling, translation or printing errors.



MENU



A WARM WELCOME

gives the the family-run Hotel Waldesruh. Our house was built in 1996 in a mining style and is beautifully situated on a plateau at the edge of the forest. An ideal place for vacation and relaxation, far away from mass tourism and

city noise. Comfortably furnished rooms, named after places along the "Ferienstraße Silberstraße", are waiting for you. From many of our hotel rooms as well as from our panorama restaurant (also called winter garden) you can enjoy the fantastic view far into the surrounding natural landscape of the Erzgebirge. Whether vacation, business trip, celebrations, events or conferences - here at the

Hotel Waldesruh you will always find hospitality combined with professional competence.



RESTAURANT

Our restaurant stands for typical regional cuisine, complemented by imaginative and creative variations. Depending on the season, we arrange seasonal products into delicious dishes, which are combined in constantly changing menus. The restaurant sections "Landhaus", "Bergmannskaue" and "Gute Stube" are rustic furnished and offer a multitude of lovely details that are typical of the region. In the panorama restaurant with neighbouring summer terrace, you can enjoy a unique panoramic view over the Erzgebirge.



AMUSE-BOUCHE

As a complimentary appetizer we serve a home-baked baguette with a variety of spreads - free of charge, of course.



MENU

11:00 A.M. TO 2:30 P.M.
AS WELL AS
5:00 P.M. TO 9:00 P.M.

STARTERS & SOUPS

POULTRY RAGOUT ●● 2
of poultry with mushrooms,
served with baguette

€ 8.30

GOOSE FAT SANDWICHES
●●
with cheese, pickled
cucumber and bread

€ 4.20

TAFELSPITZ SOUP ●●● 1
with boiled beef, pancake
strips and fresh herbs

€ 7.30

BLACK SALSIFY CREAM SOUP
(VEGETARIAN) ●●

with fresh herbs

€ 6.90



SALADS

SMALL SEASONAL SALAD ●
with yoghurt and herb dressing € 8.20
optional

with yoghurt and herb
dressing and feta-like cheese € 9.00

SEASONAL SALAD DELUXE ●●●
Platter with mixed lettuce and
seasonal vegetable, served with
homemade dressing, freshly
roasted chicken breast filet
in a crispy coating and
home-baked baguette € 16.50

TRADITIONAL SAVORIES

ROASTED CALF'S LIVER
„BERLIN STYLE“ * ●● 2
with sautéed apple slices,
fried onion and mashed
potatoes

€ 17.90

CHRISTMAS SCHNITZEL * ●●●
2 turkey schnitzel in gingerbread-
orange crust from the butter
pan, served with fresh red
cabbage salad

€ 19.90

HEARTY GAME STEW * ●● 2
braised red cabbage with
apples, regional berries
and potato dumplings

€ 23.40

PORK LOIN STEAK „AU FOUR“ *
●● 2
gratinated with poultry ragout,
served with buttered peas
and French fries

€ 25.60

HEARTY LENTIL STEW * ●● 6
with roasted pieces of Mettwurst
and fresh herbs, served with
home-baked bread

€ 16.60

„MULLED WINE ROAST“ * ●● 2
Braised roastbeef marinated
in mulled wine, served with
Brussels sprouts and potato
dumplings

€ 25.60

HEARTY PORK BELLY
- CURED AND COOKED * 7
served on bacon sauerkraut,
with horseradish and
potatoes

€ 17.40

200G RUMP STEAK ●● 2
with grilled tomato,
homemade herb butter
and French fries

€ 35.70

OVEN-BRAISED GOOSE LEG ●● 2
in mugwort sauce, served
with red cabbage and potato
dumplings

€ 32.90

WILD BOAR TENDERLOIN
STEAKS ROASTED IN ROSEMARY
BUTTER * ●● 2
served with mixed wild
mushrooms and baked potato
croquettes

€ 38.20

HOMEMADE MEAT JELLY *
● 1,4,7,10
served with hearty
remoulade sauce and crispy
fried potatoes

€ 14.60



WE CHARGE € 1.50 PER DISH FOR CHANGES TO SIDE DISHES.

(* THE DISHES MARKED WITH AN ASTERISK ARE ALSO AVAILABLE AS SMALL PORTIONS (-€ 2.50)!!)

MENU

11:00 A.M. TO 2:30 P.M.
AS WELL AS
5:00 P.M. TO 9:00 P.M.

MEATLESS CUISINE

WINTER SPAETZLE PAN * ●●● 2
homemade spaetzle with
Brussels sprouts, served with
a small leaf salad

€ 18.20

VEGETABLE CURRY * ●● 2 (VEGAN)
made from crunchy stir-fried
vegetables with coconut milk,
served with fragrant rice

€ 18.60

MUSHROOM-PAN * ●● 2
with wild herb cream sauce,
served with potato noodless

€ 19.90

GERMAN POTATO NOODLES
CHRISTMAS EDITION * ●●●
with nuts, apple slices and
cinnamon sugar, served with
vanilla sauce

€ 18.80

FROM NEPTUNE'S REALM

BAKED COD FILET *
●●●

Fresh cod in Viennese batter
with mashed potatoes and
cucumber salad

€ 19.90

HOME-BAKED
APPLE STRUDEL

with vanilla sauce ●●● € 8.30

optional
with vanilla ice cream and fresh
whipped cream ●●●●● € 9.00

optional
with vanilla ice cream, vanilla
sauce and fresh whipped
cream ●●●●● € 10.30

GRANDPA'S SUNDAE ●●●●● 2

chocolate and vanilla ice cream,
fresh fruit and whipped cream,
mocha liqueur in a wafer cup

€ 9.40

GRANDMA'S SUNDAE ●●●●● 2

strawberry and vanilla ice cream,
fresh fruit and whipped cream,
eggnog in a wafer cup

€ 9.40

SWEDISH SUNDAE ●●●●● 2

2 scoops of vanilla ice cream,
apple sauce, whipped cream,
eggnog

€ 9.40

MEDITERRANEAN SEAFOOD PAN
* ●●● 2
Prawns and mussels roasted in
garlic butter with Mediterranean
vegetables, served with home-
made garlic-herb bread

€ 22.60

ROASTED FJORD SALMON * ●● 2
with courgette and potato gratin,
served with wintery carrot and
black salsify vegetables and
saffron sauce

€ 28.50



NUTCRACKER ●●●●●

hazelnut, stracciatella and
chocolate ice cream, candied
walnuts, chocolate sauce and
whipped cream

€ 10.20

ICE CREAM FLAVOURS

LANGNESE „CARTE D'OR“

bourbon vanilla ●●●●● € 3.00

chocolate ●●●●● € 3.00

strawberry ●●●●● € 3.00

hazelnut ●●●●● € 3.00

stracciatella ●●●●● € 3.00

salted caramel ●●●●● € 3.00

marshmallow ●●●●● € 3.00

strawberry fruit sorbet ●●●●● € 3.00

mango fruit sorbet ●●●●● € 3.00

raspberry fruit sorbet ●●●●● € 2.80

WHIPPED CREAM ● € 2.80

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