



HOTEL & WIRTSHAUS  
WALDSCHLÖSSCHEN



# WELCOME TO WALDSCHLÖSSCHEN

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In our restaurant, we serve authentic Bavarian Wirtshaus classics, thoughtfully reimagined and prepared with great attention to detail. Pair your meal with a freshly poured Augustiner-Bräu beer from Munich.

Spend warm days on our terrace or in our beer garden and relax in a welcoming atmosphere. Our conference rooms offer modern facilities and personalised service, providing the ideal setting for meetings, seminars, and events.

Our new hotel rooms invite you to stay a little longer and discover Fulda, the surrounding Vogelsberg region, and the beautiful Rhön Mountains. Whether you are travelling alone, as a couple, in a group, for a corporate event, or for a family celebration, our team will ensure that you feel welcome and well looked after throughout your stay.

„WE‘RE DELIGHTED TO HAVE YOU HERE!“

YOUR KITCHEN & SERVICE TEAM





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## BAVARIAN SNACKS & AUGUSTINER SPECIALTIES

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### **Freshly baked pretzel | Cheese Pretzel**

served with herb sour cream <sup>a.1.g</sup>

3,5 €

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### **Weißwurst Fondue for 2 pers.**

with freshly baked pretzel bites & savoury mountain cheese sauce <sup>a.1.g,m</sup>

9,9 € per person

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### **1 Pair Weißwürste**

served in a traditional lion head terrine with sweet mustard & pretzel <sup>a.1.g,m</sup>

8,9 €

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### **Traditional Obazda made to an old recipe with seasoned Brie cheese & paprika**

garnished with onion rings, pretzel & butter <sup>a.1.g</sup>

6,9 €

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### **Swiss-style sausage salad**

with boiled sausage, cucumber, red onions, mountain cheese strips,  
farmhouse bread & butter <sup>a.1.g,m</sup>

9,9 €

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### **Traditional Bavarian snack platter**

with Obazda, Bierbeißer, assorted sausages, onion lard & meat patties,  
garnished with fresh horseradish, farmhouse bread & butter <sup>a.1.c.g,m</sup>

20,9 €





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## FROM THE SOUP POT

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### **Clear veal broth**

with green pea mushroom dumplings  
& parsley oil<sup>l</sup>

5,9 €

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### **Goulash soup**

with tender beef, diced potatoes,  
paprika & onions<sup>l</sup>

9,9 €

## FRESH GARDEN SALADS

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### **Seasonal Mixed Salad**

with leaf salads, cucumber, cherry tomatoes,  
radishes & regional cress<sup>m</sup>

6,5 €

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### **Large Mixed Salad**

with grilled free-range chicken breast<sup>m</sup>

19,9 €





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## VEGETARIAN DISHES

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### **Spinach & cheese dumplings**

with amaranth gremolata  
& creamy mushrooms <sup>a.1.c.g</sup>

15,9 €

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### **Potato & vegetable rösti**

with fennel, carrots & kohlrabi on pumpkin  
hummus with lentil salsa (vegan) <sup>l,n</sup>

13,9 €

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### **Traditional Allgäuer cheese Spätzle**

with crispy fried onions <sup>a.1.c.g</sup>

15,9 €

## FROM THE FISH POND

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### **Crispy pike-perch fillet bites**

with Reiber-Datschi, pimentos hummus  
& garden cress <sup>a.1.c.d,n</sup>

27,9 €





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## FROM POT & PAN

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### **Breaded pork schnitzel „Tavern-style“**

served with cranberries or braised onions  
or mushroom sauce, with French fries <sup>a.1,c</sup>

je 19,9 €

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### **Grilled sausage**

with Winzerkraut, mustard & farmhouse bread <sup>a.1,m</sup>

9,9 €

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### **Homemade giant curry sausage**

with sweet-spicy curry sauce & French fries <sup>m</sup>

12,9 €

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### **Roast suckling pig in beer glaze**

served with dark beer sauce, Winzerkraut & pretzel dumplings <sup>a.1,a.3,g,m</sup>

16,9 €

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### **Schweinehaxn meat tender and juicy**

with Winzerkraut, mustard caviar & pretzel dumplings <sup>a.1,g,m</sup>

16,9 €

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### **Beef goulash**

with lovage mushrooms, lemon tapenade & Spätzle <sup>a.1,l</sup>

23,9 €

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### **Rhön pasture-raised Beef Rump Steak**

with onions, herb butter & fried potatoes <sup>g</sup>

32,9 €





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## FOR OUR LITTLE GUESTS

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**Breaded pork schnitzel with French fries** <sup>a.1.c</sup>

9,5 €

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**Spatz'n with creamy sauce** <sup>a.1.c.g</sup>

8,5 €

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**Potato „Reiber-Datschi“ with apple sauce** <sup>c</sup>

8 €

## SWEET FINALE

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**Shredded pancake**

with apple sauce, almonds & powdered sugar <sup>a.1.c.g,h.1</sup>

8,5 €

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**Bavarian cream made from rice pudding milk**

with blackcurrants & white chocolate <sup>c.g</sup>

8 €

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**Espresso crème brûlée**

with salted caramel <sup>c.g</sup>

7,9 €

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**„Perilli“ ice cream**

various flavours available <sup>c,g,h.1,h.2,h.3,e,f,n</sup>

scoop of ice cream 2 €





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## BEERS

### AUGUSTINER DRAUGHT BEERS<sup>a</sup>

|   | 0,3 l | Schnitt | 0,5 l | Die Mass |
|---|-------|---------|-------|----------|
| <b>Augustiner Hell</b>                                | 3,6 € | 3,8 €   | 4,8 € | 9,5 €    |
| <b>Augustiner Edelstoff</b>                           | 3,6 € | 3,8 €   | 4,8 € | 9,5 €    |
| <b>Augustiner Dunkel</b>                              | 3,6 € | 3,8 €   | 4,8 € | 9,5 €    |
| <b>Diesel</b> (Helles with Cola) <sup>a,1,2,3,6</sup> | 3,6 € | –       | 4,8 € | 9,5 €    |
| <b>Radler</b> (Helles with lemonade) <sup>1,2,5</sup> | 3,6 € | –       | 4,8 € | 9,5 €    |

We only serve 0.3 liter Seidl and Schnitt in the indoor areas of the pub. On the terrace and in the beer garden, we serve a half-pint or a Mass (1 liter) as standard.

### AUGUSTINER | SEASONAL BEERS<sup>a</sup>

|   | 0,5 l | Die Mass |
|---|-------|----------|
| <b>February</b> Augustiner „Maximator“   7,5 % vol. | 4,8 € | 9,5 €    |
| <b>Summer</b> Augustiner Heller Bock   7,5 % vol.   | 4,8 € | 9,5 €    |
| Augustiner <b>Oktoberfest Bier</b>   6,3 % vol.     | 4,8 € | 9,5 €    |

### BOTTLED BEERS<sup>a</sup>

|   | 0,33 l | 0,5 l | Die Mass |
|---|--------|-------|----------|
| <b>Augustiner Pils</b>                                | 3,6 €  | –     | –        |
| <b>Augustiner Hefe Weizen Bier</b> (bottle-fermented) | –      | 4,8 € | 9,5 €    |
| <b>Will Weizen Bier non-alcoholic</b>                 | –      | 4,8 € | 9,5 €    |
| <b>Cola Weizen Bier</b> <sup>a,1,2,3,6</sup>          | –      | 4,8 € | 9,5 €    |
| <b>Russ</b> (Weizen with lemonade) <sup>a,1,2,5</sup> | –      | 4,8 € | 9,5 €    |
| <b>Hochstift Drive</b> non-alcoholic                  | 3,6 €  | –     | –        |



You are welcome to pre-order  
**a 20 l / 30 l party keg of  
Augustiner Hell (wooden-style)  
for your in house event.**

The Party Keg – Please note  
the lead time of 14 days.



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## WINES | APERITIF

### WINES <sup>11</sup>

|   |       |       |
|---|-------|-------|
| <b>Wine Spritzer</b>                            | 0,2 l | 6,5 € |
| <b>Apfelwein</b> sweet, sour or mixed with cola | 0,5 l | 5,5 € |

### APERITIF



|  |        |       |
|--|--------|-------|
| <b>Fraulein Spritz</b> <sup>1,2,0</sup>  |        | 7,5 € |
| <b>Fraulein Spritz non-alcoholic</b> <sup>1,2,0</sup>  |        | 7,5 € |
| <b>Aperol Spritz</b> <sup>1,4,0</sup>  |        | 7,5 € |
| <b>Mio Secco</b> <sup>11</sup>   | 0,1 l  | 3,5 € |
| <b>Mio Secco Bottle</b> <sup>11</sup> Germany   Sparkling Wine<br>Fresh, lightly sparkling with fine aromas of apple and citrus.<br>Uncomplicated, fizzy and perfect as an aperitif. | 0,75 l | 23 €  |

### WHITE WINES <sup>11</sup>

|   |       |        |
|---|-------|--------|
| <b>Grauer Burgunder – Schlossmühlenhof</b>  | 0,2 l | 0,75 l |
| Germany – Rheinhessen   Quality Wine<br>White Wine Grape: Pinot Gris<br>Ripe pear, juicy peach and a fine nutty note characterise this Pinot Gris.<br>Harmonious, soft and with a pleasantly rounded character. | 6,5 € | 21 €   |
| <b>Lugana – Pilandro „TereCrèa“</b>   | 9 €   | 29 €   |
| Italy – Veneto   DOC   White Wine Grape: Trebbiano di Lugana<br>Fresh and elegant with fine aromas of citrus, apple and<br>white blossoms. Pleasantly mineral with lively freshness and a soft finish.          |       |        |





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## WINES | NON-ALCOHOLIC WINE

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### ROSÉ <sup>11</sup>

0,2l 0,75l

#### **Labyrinthe de Cassaigne Rosé**

6,5 € 21 €

France – Gascony | IGP | Rosé Wine Grape: Cabernet  
Juicy red berries, a hint of citrus and an elegant structure define this Rosé from Cabernet. Invigorating, light and perfect for uncomplicated enjoyment.

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### RED WINES <sup>11</sup>

0,2l 0,75l

#### **Audentia Reserva**

7,5 € 24 €

Spain – Jumilla | DO | Red Wine Grape: Monastrell  
Full-bodied red wine from the Monastrell grape with aromas of dark berries, spices and a hint of vanilla.  
Rich, soft and with a long, warm finish.

#### **Merlot „Les Grains“ – Marrenon**

7,5 € 25 €

France – Rhône | IGP | Red Wine Grape: Merlot  
Soft, harmonious Merlot with aromas of raspberry and blueberry as well as fine spice. Round, fruity and pleasantly approachable.

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### NON-ALCOHOLIC ROSÉ WINE <sup>11</sup>

0,2l 0,75l

#### **Torres Natureo Rosado non-alcoholic**

7,5 € 29 €

Spain | Non-alcoholic wine | Rosé  
Fruity rosé with aromas of strawberry and raspberry.  
Light, fresh and the perfect non-alcoholic alternative.





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## SOFT DRINKS

|   |   |       |
|---|---|-------|
|   |   | 0,5l  |
| <b>Rhön Sprudel (Mineral Water)</b> sparkling, medium, mild |   | 5,5 € |
|   |   | 0,4l  |
| Pepsi Cola <sup>1,2,3,6</sup>                               |  | 3,8 € |
| Pepsi Cola Zero <sup>1,2,3,5,6</sup>                        |  | 3,8 € |
| Seven Up <sup>1,2,5</sup>                                   |  | 3,8 € |
| Schwipp Schwapp Orange <sup>1,2,3,4</sup>                   |   | 3,8 € |
| Tonic water <sup>2</sup>                                    |   | 3,8 € |
| Apple Spritzer  |   | 3,8 € |
| Currant Spritzer 0,5 l                                      |   | 4,5 € |

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## COFFEE <sup>3</sup>

|                 |       |
|-----------------|-------|
| Cafe Creme      | 2,8 € |
| Espresso        | 2,5 € |
| Double Espresso | 4,8 € |
| Cappuccino      | 3,9 € |

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## TEA <sup>3</sup>


|   |       |
|---|-------|
| Earl Grey   Peppermint   Chamomile   Wild Berry   Green Tea | 2,8 € |
|---|-------|

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## SPIRITS <sup>a</sup>

|  |   |       |      |
|--|---|-------|------|
|  |   | 2 cl  | 4 cl |
| Obstler (Fruit Brandy)                     |  | 3 €   |      |
| Apricot                                    |   | 3 €   |      |
| Plum                                       |   | 3 €   |      |
| Hazelnut <sup>e</sup>                      |   | 3 €   |      |
| Raspberry                                  |   | 3 €   |      |
| Williams Pear                              |   | 3 €   |      |
| Caraway Liqueur                            |   | 3 €   |      |
| Black Forest Herbal Liqueur <sup>1,2</sup> |   | 3 €   |      |
| Burgen Citrus Gin                          |   | 3,5 € | 7 €  |
| Single Malt Classic <sup>a</sup>           |   | 3,5 € | 7 €  |

As a mixed drink surcharge 3 €






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## ALLERGEN INFORMATION ACCORDING TO EU REGULATION

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- a) Cereals containing gluten and products thereof
    - a.1) Wheat and products thereof
    - a.2) Rye and products thereof
    - a.3) Barley and products thereof
    - a.4) Oats and products thereof
  - b) Crustaceans and products thereof
  - c) Eggs and products thereof
  - d) Fish and products thereof
  - e) Peanuts and products thereof
  - f) Soybeans and products thereof
  - g) Milk and dairy products (including lactose)
  - h) Tree nuts and products thereof
    - h.1) Almonds and products thereof
  - l) Celery and products thereof
  - m) Mustard and products thereof
  - n) Sesame seeds and products thereof
  - o) Sulphur dioxide and sulphites exceeding 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>
  - p) Lupin and products thereof
  - r) Molluscs and products thereof
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- 1 = contains colouring agents
  - 2 = contains preservatives
  - 3 = contains caffeine
  - 4 = contains quinine
  - 5 = contains sweeteners
  - 6 = contains a source of phenylalanine
  - 7 = contains antioxidants
  - 8 = contains phosphate
  - 9 = sulphured
  - 10 = blackened
  - 11 = sulphites
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The history of the Wirtshaus Waldschlösschen began in the year 1841, when the property became the possession of the brewer and printer Amand Ney.

He built a spacious residence and inn, complete with a barn, stables, its own brewery building, and four cellar vaults carved directly into the rock, which served as cooling storage.

In 1920, Franz Böhning acquired the property. Under his management, it was operated as a café, restaurant and traditional inn, featuring club rooms and a bowling alley.

The property remained in the ownership of the family for more than a century.

As the inn was located well outside the city limits, it became a popular excursion destination for the people of Fulda and enjoyed great popularity even in those early days.





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## OPENING HOURS SUMMER SEASON

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### Wirtshaus

Sunday & Monday: Closed

Tuesday to Thursday: 4:00 pm – 11:00 pm

Friday & Saturday: 3:00 pm – 1:00 am

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### Kitchen

Monday to Thursday: 5:00 pm – 9:00 pm

Friday & Saturday: 4:00 pm – 9:00 pm

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### Contact

For events, conferences and hotel room bookings, please contact:

Phone: +49 661 901500-0

Mail: [info@platzhirsch-fulda.de](mailto:info@platzhirsch-fulda.de)

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### For table reservations, please contact:

[wirtshaus@waldschloesschen-fulda.de](mailto:wirtshaus@waldschloesschen-fulda.de)

Phone: +49 661 901500-0

Am Waldschlösschen 41 | 36037 Fulda (Germany)

Thank you for your understanding that reservations  
cannot be accepted for the terrace.





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