



HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN



WELCOME TO WALDSCHLÖSSCHEN

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





HOTEL & WIRTSHAUS
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BAVARIAN SNACKS & AUGUSTINER SPECIALTIES

Freshly baked pretzel | Cheese pretzel

served with herb sour cream ^{a.1.g}

3,5 €

Weißwurst Fondue for 2 pers.

with freshly baked pretzel bites & savoury mountain cheese sauce ^{a.1.g,m}

9,9 € per person

1 Pair Weißwürste

served in a traditional lion head terrine with sweet mustard & pretzel ^{a.1.g,m}

8,9 €

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

garnished with onion rings, pretzel & butter ^{a.1.g}

6,9 €

Swiss-style sausage salad

with boiled sausage, cucumber, red onions, mountain cheese strips,
farmhouse bread & butter ^{a.1.g,m}

9,9 €

Traditional Bavarian snack platter

with Obazda, Bierbeißer, assorted sausages, onion lard & meat patties,
garnished with fresh horseradish, farmhouse bread & butter ^{a.1,c,g,m}

20,9 €





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FROM THE SOUP POT

Clear veal broth

with green pea mushroom dumplings
& parsley oil ^l

5,9 €

Goulash soup

with tender beef, diced potatoes,
paprika & onions ^l

9,9 €

FRESH GARDEN SALADS

Mixed Salad

with leaf salads, cucumber, cherry tomatoes,
radishes & regional cress ^m

6,5 €

Large Mixed Salad

with grilled free-range chicken breast ^m

19,9 €





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VEGETARIAN DISHES

Spinach & cheese dumplings

with amaranth gremolata
& creamy mushrooms ^{a.1,c,g}

15,9 €

Potato & vegetable rösti

with fennel, carrots & kohlrabi on pumpkin
hummus with lentil salsa (vegan) ^{l,n}

13,9 €

Traditional Allgäuer cheese Spätzle

with crispy fried onions ^{a.1,c,g}

15,9 €

FROM THE FISH POND

Crispy pike-perch fillet bites

with Reiber-Datschi, pimentos hummus
& garden cress ^{a.1,c,d,n}

27,9 €





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FROM POT & PAN

Breaded pork schnitzel „Tavern-style“

served with cranberries or braised onions
or mushroom sauce, with French fries ^{a.1,c}

je 19,9 €

Grilled sausage

with Winzerkraut, mustard & farmhouse bread ^{a.1,m}

9,9 €

Homemade giant curry sausage

with sweet-spicy curry sauce & French fries ^m

12,9 €

Roast suckling pig glazed with beer-based glaze

served with wine-braised sauerkraut and pretzel dumplings ^{a.1,a.3,g,m}

16,9 €

Schweinehaxn meat tender and juicy

with Winzerkraut, mustard caviar & pretzel dumplings ^{a.1,g,m}

16,9 €

Beef goulash

with lovage mushrooms, lemon tapenade & Spätzle ^{a.1,l}

23,9 €

Rhön pasture-raised Beef Rump Steak

with onions, herb butter & fried potatoes ^g

32,9 €





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FOR OUR LITTLE GUESTS

Breaded pork schnitzel with French fries ^{a.1,c}

9,5 €

Spatz'n with creamy sauce ^{a.1,c,g}

8,5 €

Potato „Reiberdatschi“ with apple sauce ^c

8 €

SWEET FINALE

Shredded pancake

with apple sauce, almonds & powdered sugar ^{a.1,c,g,h.1}

8,5 €

Bavarian cream made from rice pudding milk

with blackcurrants & white chocolate ^{c,g}

8 €

Espresso crème brûlée

with salted caramel ^{c,g}

7,9 €

Scoop „Perilli Eis“

various flavours available ^{c,g,h.1,h.2,h.3,e,f,n}

2 €





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BEERS

AUGUSTINER DRAUGHT BEERS^a

	0,3 l	Schnitt	0,5 l	Die Mass
Augustiner Hell	3,6 €	3,8 €	4,8 €	9,5 €
Augustiner Edelstoff	3,6 €	3,8 €	4,8 €	9,5 €
Augustiner Dunkel	3,6 €	3,8 €	4,8 €	9,5 €
Diesel (Helles with Cola) ^{a,1,2,3,6}	3,6 €	–	4,8 €	9,5 €
Radler (Helles with lemonade) ^{1,2,5}	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^a

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

BOTTLED BEERS^a

	0,33 l	0,5 l	Die Mass
Augustiner Pils	3,6 €	–	–
Augustiner Hefe Weizen Bier (bottle-fermented)	–	4,8 €	9,5 €
Will Weizen Bier non-alcoholic	–	4,8 €	9,5 €
Cola Weizen Bier ^{a,1,2,3,6}	–	4,8 €	9,5 €
Russ (Weizen with lemonade) ^{a,1,2,5}	–	4,8 €	9,5 €
Hochstift Drive 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 ¹¹

Wine Spritzer	0,2 l	6,5 €
Apfelwein sweet, sour or mixed with cola	0,5 l	5,5 €



APERITIF

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

WHITE WINES ¹¹

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





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WINES | NON-ALCOHOLIC WINE

ROSÉ ¹¹	0,2l	0,75l
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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.

RED WINES ¹¹	0,2l	0,75l
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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.

NON-ALCOHOLIC ROSÉ WINE ¹¹	0,2l	0,75l
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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

	0,5 l
Rhön Sprudel (Mineral Water) sparkling, medium, mild	5,5 €
	0,4 l
Pepsi Cola ^{1,2,3,6}	3,8 €
Pepsi Cola Zero ^{1,2,3,5,6}	3,8 €
Seven Up ^{1,2,5}	3,8 €
Schwip Schwap Orange ^{1,2,3,4}	3,8 €
Tonic Water ²	3,8 €
Apple Spritzer	3,8 €
Currant Spritzer 0,5 l	4,5 €

COFFEE ³

Café Crème	2,8 €
Espresso	2,5 €
Double Espresso	4,8 €
Cappuccino	3,9 €

TEA ³

Earl Grey Peppermint Chamomile Wild Berry Green Tea	2,8 €
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SPIRITS ^a

	2 cl	4 cl
Obstler (Fruit Brandy)	3 €	
Apricot	3 €	
Plum	3 €	
Hazelnut ^e	3 €	
Raspberry	3 €	
Williams Pear	3 €	
Caraway Liqueur	3 €	
Black Forest Herbal Liqueur ^{1,2}	3 €	
Burgen Citrus Gin	3,5 €	7 €
Single Malt Classic ^a	3,5 €	7 €

As a mixed drink surcharge 3 €





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ALLERGEN INFORMATION ACCORDING TO EU REGULATION

- 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 SO₂
 - 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

Wirtshaus

Sunday & Monday: Closed

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

Friday & Saturday: 3:00 pm – 1:00 am

Kitchen

Tuesday to Thursday: 5:00 pm – 9:00 pm

Friday & Saturday: 4:00 pm – 9:00 pm

Contact

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

Phone: +49 661 901500-0

Mail: info@waldschloesschen-fulda.de

For table reservations, please contact:

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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