HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

WELCOME TO WALDSCHLÖSSCHEN

NICE THAT YOU ARE HERE!

THE HISTORY OF OUR INN

The history of the Waldschlösschen inn began in 1841, when the property came into the possession of the brewer and printer Amand Ney.

He constructed a spacious residential and inn building, complete with a barn, stables, and a dedicated brewery building. Four vaulted cellars, hewn directly into the rock, served as cold storage.

Franz Böhning acquired the property in 1920. Under his management, it operated as a café, restaurant, and inn, featuring rooms for clubs and a bowling alley. The property remained in the family's possession for over a century.

As the inn was located well outside the city, it became a popular destination for excursions among the people of Fulda and enjoyed great popularity even back then.

WE WISH YOU A DELIGHTFUL TIME WITH US.
YOUR KITCHEN & SERVICE TEAM

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

BAVARIAN SNACKS & AUGUSTINER SPECIALTIES

1 Pair Weißwürste[2,7,8] from the in-house butcher
served in a traditional lion head terrine
with sweet mustard[m] & pretzel[a.1,g]
9,9 €

Creamy Obazda[g]
with onion rings, pretzels[a.1,g] & butter[g]
7,9 €

Swiss-style sausage salad[m]
with boiled sausage[2,7,8], cucumber, red onions, mountain cheese strips[g],
with bread[a.1,g] & butter[g]
9,9 €

Traditional Bavarian snack platter
with Obazda[g], Bierbeißern[2,7,8], Sausage specialties[2,7,8], Onion-flavored lard,
Meat patties[2,7,8] and fresh horseradish, bread[a.1,g] & butter[g]
20,9 €

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

FROM THE SOUP POT

Cream of pumpkin soup (vegan)
with coconut & chili
8,5 €

Goulash soup[f,l,m,1,11]
with succulent beef, diced potatoes, bell peppers, and onions,
served in a lion-head tureen
9,9 €

FRESH GARDEN SALADS

Mixed Salad
with seasonal leaf lettuces, cucumbers, cherry tomatoes, and radishes
5,5 €

Large salad plate with country chicken
Seasonal leaf salads with cucumbers, cherry tomatoes, and radishes,
topped with grilled strips of free-range chicken
19,9 €

Large salad with slices of rump steak
Seasonal leaf salads with cucumbers, cherry tomatoes, and radishes,
served with slices of rump steak
24,9 €

Choice of dressing:
Sour cream dressing[g,m] or raspberry vinaigrette[m]

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

VEGETARIAN DISHES

Potato Rösti[l,n]
with beetroot hummus and lentil salad (vegan)
15,9 €

Traditional Allgäuer cheese Spätzle[a.1,c,g]
with roasted onions
16,4 €

Spinach & cheese dumplings[a.1,c,f,g,h,l,m,n]
with gremolata & creamy mushrooms[a.1,f,g,l,1,11]
16,4 €

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

FROM POT & PAN

Crispy breaded tavern-style schnitzel[a.1,c]
pork, served with French fries
19,9 €
Alternatively:
braised onions[f,l,m,1,11] + 2,5 €
Creamed Mushrooms[a.1,f,g,l,1,11] + 3 €

Wirtshaus curry sausage from the in-house butcher
Two grilled sausages with a sweet and spicy sauce[f,l,1,2,11]
with French fries
14,9 €

Crispy Roast Pork with Crackling
with dark beer sauce[f,l,m,1,11], Winzerkraut[1,7,11],
served with potato dumplings[7] with buttery breadcrumb topping[a.1,g]
21,9 €

Wirtshaushaxe
with Winzerkraut[1,7,11], Mustard caviar[m] and mustard[m],
served with a pretzel dumpling[a.1,c,g]
20,9 €

Meatball (250g)
with braised onions[f,l,m,1,11] and French fries
14,9 €

Fried potatoes instead of the intended side dish: 3 € surcharge.

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

FROM POT & PAN

Beef Rump Steak (220g)
with herb butter[g], Green beans with bacon and French fries

32,9 €

Spare Ribs (500g)
with Sour Cream[g] and French fries

22,9 €

WINTERY WIRTSHAUSKITCHEN

1/2 Farm-raised duck
with jus[f,l,m,1], Red cabbage with apples[1,7,11] and lingonberries,
served with potato dumplings[7] with buttery breadcrumb topping[a.1,g]

32,9 €

Wildgulasch[f,l,m,1]
with apple-infused red cabbage[1,7,11] and spätzle[a.1,c,g]

22,9 €

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

FOR OUR LITTLE GUESTS

Breaded pork schnitzel with French fries[a.1,c]
9,5 €

Dumpling[7] **with cream sauce**[c,f,g,l,m,1,11]
8 €

Potato „Reiberdatschi“ with apple sauce[c]
8 €

Spätzle[a.1,c,g] **with cream sauce**[c,f,g,l,m,1,11]
8 €

SWEET FINALE

Shredded pancake for 2 pers.
with plums[11] and powdered sugar,
plus two scoops of vanilla ice cream[a.1,c,f,g]
Preparation time approx. 20 minutes
18,9 €

Kaiserschmarrn für 1 Person
with plums[11] and powdered sugar,
plus one scoop of vanilla ice cream[a.1,c,f,g]
Preparation time approx. 20 minutes
14,9 €

Speculoos cream[c,g,1]
with vanilla ice cream[a.1,c,f,g]
8 €

A scoop of ice cream from Perilli
Various types[c,e,f,g,h.1,h.2,h.3,n]
2 €

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

BEERS

AUGUSTINER DRAUGHT BEERS[a]

	0,3 l	Schnitt	0,5 l	Die Mass
Augustiner Hell	3,8 €	3,8 €	5,2 €	9,9 €
Augustiner Edelstoff	3,9 €	3,9 €	5,4 €	10,4 €
Augustiner Dunkel	3,8 €	3,8 €	5,2 €	9,9 €
Diesel (Helles with Cola) [a,1,2,3,6]	3,8 €	–	5,2 €	9,9 €
Radler (Helles with lemonade) [1,2,5]	3,8 €	–	5,2 €	9,9 €

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.

BOTTLED BEERS[a]

	0,33 l	0,5 l	Die Mass
Augustiner Pils	3,8 €	–	–
Augustiner Hefe Weizen Bier (bottle-fermented)	–	5,2 €	9,9 €
Will Weizen Bier non-alcoholic	–	5,2 €	9,9 €
Cola Weizen Bier [a,1,2,3,6]	–	5,2 €	9,9 €
Russ (Weizen with lemonade) [a,1,2,5]	–	5,2 €	9,9 €
Augustine non-alcoholic	–	5,2 €	–

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

WINES | APERITIF

WINES [11]

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

APERITIF



Fräulein Spritz [1,2,o]	0,2 l	8,5 €
Fräulein Spritz non-alcoholic [1,2,o]	0,2 l	8,5 €
Aperol Spritz [1,4,o]	0,2 l	7,5 €
Mio Secco [11]	0,1 l	3,5 €
Mio Secco Bottle [11] Germany | Sparkling Wine	0,75 l	23 €

Fresh, lightly sparkling with fine aromas of apple and citrus.
Uncomplicated, fizzy and perfect as an aperitif.

WHITE WINES [11]

	0,2 l	0,75 l
Grauer Burgunder – Schlossmühlenhof	7,5 €	21 €

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.

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.

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

WINES | NON-ALCOHOLIC WINE

ROSÉ [11]

	0,2 l	0,75 l
Labyrinthe de Cassaigne Rosé 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.	7,5 €	21 €

RED WINES [11]

	0,2 l	0,75 l
Audentia Reserva 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.	7,5 €	24 €
Merlot „Les Grains“ – Marrenon 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.	7,5 €	25 €

NON-ALCOHOLIC ROSÉ WINE [11]

	0,2 l	0,75 l
Torres Natureo Rosado non-alcoholic Spain | Non-alcoholic wine | Rosé Fruity rosé with aromas of strawberry and raspberry. Light, fresh and the perfect non-alcoholic alternative.	7,5 €	29 €

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

SOFT DRINKS

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

COFFEE [3]

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

TEA [3]

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

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 €



OUR HOUSE SCHNAPPS
„HOPFEN WALDI“
2 cl 3,5 €

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

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 SO_2
p) Lupin and products thereof
r) Molluscs and products thereof

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

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

In our restaurant, we serve authentic tavern classics – reimagined and prepared with great attention to detail. Complement your meal with a freshly tapped Augustiner-Bräu beer from Munich.

On our terrace and in our beer garden, you can enjoy warm days in a relaxed atmosphere. Our meeting rooms are equipped with modern technology and supported by personalized service.

Our 25 new hotel rooms invite you to stay with us for a few days and explore Fulda, the surrounding area, the Vogelsberg region, and the beautiful Rhön mountains. Whether you are traveling alone, as a couple, or as part of a group – or perhaps hosting a corporate event or family celebration – you can be sure that you will be exceptionally well taken care of here.

HOTEL & WIRTSHAUS
WALDSCHLÖSSCHEN

OPENING HOURS

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 29 69 55 40
Mail: info@waldschloesschen-fulda.de

For table reservations, please contact:

wirtshaus@waldschloesschen-fulda.de
Phone: +49 661 29 69 55 40
Am Waldschlösschen 41 | 36037 Fulda (Germany)

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