



## An original menu from the history of the Wartburg

*„Second castle courtyard after the restoration“  
Dinner on october 6. 1896*

*„Wild soup hunter style“*  
**Creamy wild soup with wild pate**

€ 7,90

*„Lobster Monte Christo“*  
**Fried filet of codfish with lobster sauce and risotto**

as a main course € 27,90 | as a starter or entrée € 19,90

*„Saddle of veal Stambul“*  
**Saddle of veal with savoy cabbage and spätzle**

as a main course € 27,90 | as a starter or entrée € 19,90

*„Pheasant with compote“*  
**Breast of pheasant with pumpkin compote and potato**

as a main course € 27,90 | as a starter or entrée € 19,90

Menu with dessert you can choice: € 69,90

Put your menu together yourself!  
2 courses with soup and dessert you can choice: € 59,90



## Our Classics

### Wartburg snack

in bowl served with freshly baked bread

Fried Thuringian Mett with country ham (cured) and homemade tomato chili  
Thuringian fried sausage with horseradish mustard from the Kleinhettstedt mustard mill  
Organic cream cheese with cress and honey from the Tonndorf castle apiary  
Potato dumplings with parsley and creamy sauerkraut  
Brawn salad with radishes  
Smoked catfish with apple horseradish  
Wild stew with root vegetables and rosemary sprinkles

€ 19.90

### An original as a starter

Thuringian fried sausage with potato-apple salad  
homemade tomato chili, blue-white clover mustard

€ 7,90

### An original as main course

Braised leg of deer with thyme sauce,  
red cabbage and Thuringian Dumpling<sup>L</sup>

€ 22,90

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#### Information for allergy sufferers:

Certain ingredients, substances or products (such as auxiliary agents) that are used in food production might remain in the food and may cause allergies or food intolerance in some people, potentially putting their health at risk.

We therefore provide a specific menu for costumers who suffer from allergies and food intolerances, in which all potentially harmful substances are labeled. Our staff will be pleased to provide you with this menu and discuss alternative options.



## Reliable origin and regional specialities from the Wartburg region

**Cat fish from Schkölen with carpaccio from beetroot and grains with horseraddish**

as a main course € 24,90 | as a starter or entrée € 17,90

***Saddle of deer with salsify and dumplings with herbs and parmesan***

as a main course € 31,90 | as a starter or entrée € 23,90

**Fillet of beef with pepper, rösti and brussels sprouts**

as a main course € 34,90 | as a starter or entrée € 26,90

**Risotto with red cabbage, calvados apple and calvados sauce**

€ 21,40



**Small Thuringian dumplings<sup>L</sup> with vegan ginger lime sauce  
and oyster mushrooms**

€ 19,40





## From our own pat

Plum, caramel and chocolate  
(caramel mousse cake, marinated plums, chocolate cake, caramel ice cream)

€ 8,90

Apple, walnut and Dornfelder  
(walnut cookie with apple cream, marinated apple, walnut ice cream,  
Dornfelder sauce)

€ 8,90

Blackberries, curd and vanilla  
(warm cheese cake with vanilla, black berry as fruit, jelly and ice cream)

€ 8,90

## Cheese from the region

Thuringian cheese selection  
with fig mustard <sup>L</sup> from the Kleinhettstedt mustard mill

€ 13,90

## Our small, fine dessert

### „Blueberryburger“

(Small pancakes with blueberries, blueberry ice cream and blueberry cream)

served with pannacotta liqueur

€ 5,90