

*We offer you  
a warm welcome  
and look forward to  
making your stay a pleasant one.*

A hotel - and much more,  
that's the romantic Hotel Waldhaus Reinbek,  
lying at the edge of the picturesque Sachsenwald.  
Enjoy a personal service  
and excellent amenities  
just outside the City of Hamburg.

With creativity and style,  
Our Head Chef Christian Dudka and his kitchen team  
conjure up seasonal culinary delights  
from the best the region has to offer.

Be our guest - it's always a pleasure.

*Your*



*and the  
Waldhaus team*



**WALDHAUS REINBEK**



## STARTERS

*Green salad in the winter style  
with shaved Parmesan, sautéed cherry tomatoes  
and Balsamico vinaigrette*

- *small* € 6,75
- *large* € 8,75

*At your choice with:*

- *fried strips of chicken breast* € 11,75
- *fried pulpo* € 12,75
- *fried beef fillet tips* € 13,75

*Salad of yellow lentils  
with fried quail breast  
and cilantro sour cream*

€ 9,75

*Yellow fin tuna tartare  
with Wakame salad  
and glass noodles*

€ 11,75

*Carpaccio of Holstein beef  
with fried shrimp  
hearts of lettuce in a nest of potatoes*

€ 12,75



WALDHAUS REINBEK



ROMANTIK  
HOTELS & RESTAURANTS  
INTERNATIONAL

## SOUPS

*Fennel soup*

*with oranges segments  
and chervil*

€ 6,75

*Canada lobster cream soup*

*with ravioli  
and tarragon*

€ 8,25

*Essence of guinea fowl*

*with crêpe stripes and green*

€ 8,75

## PASTA

*Spaghetti*

*with Gorgonzola sauce  
and braised peppers*

€ 9,75

*Green Tagliatelle*

*with salmon cubes,  
cherry tomatoes and creamed herb sauce*

€ 12,75

*Taglierini*

*in mushroom-pepper sauce  
with fried beef fillet tips  
and leeks*

€ 14,75

*On request, we prepare all pasta dishes without meat.*



WALDHAUS REINBEK



ROMANTIK  
HOTELS & RESTAURANTS  
INTERNATIONAL

## SMALL

*Homemade Cracow-style game sausage  
with sauerkraut  
and mashed potatoes*

€ 11,75

*Apple and grape salad  
with baked goat cheese  
and toasted walnuts*

€ 14,75

*Creamy lobster risotto  
with green onions, roasted monkfish fillets  
and lime foam*

€ 17,75

*Cold roast beef  
with rémoulade sauce,  
mixed pickles and fried potatoes*

€ 18,75

## VEGETARIAN

*Corn pancakes  
filled with mushroom ragout  
and cherry tomatoes*

€ 9,25

*Baked salsify  
on stir-fried vegetables with rice  
and lighter chilli sauce*

€ 9,75



WALDHAUS REINBEK



ROMANTIK  
HOTELS & RESTAURANTS  
INTERNATIONAL

## FISH

*Fried plaice fresh from the fishing boats  
with bacon sauce and fried potatoes*

€ 16,75

*Fillet of gilthead "Royal"  
on leek  
with fried potatoes  
and beetroot sauce*

€ 18,50

*Fillet of salmon, cooked sous vide,  
with fennel-saffron vegetables, butter potatoes  
and Riesling sauce*

€ 19,75

*Roasted fillet of pike perch  
on wakame and sesam vegetables  
with fragrant rice  
and mango chutney*

€ 22,75

*Monkfish in cane sugar crust  
with dwarf orange risotto, green asparagus  
and champagne foam*

€ 26,75

## *CATCH OF THE DAY*

*Please ask for the  
specialities of the day*



**WALDHAUS REINBEK**



**ROMANTIK**  
HOTELS & RESTAURANTS  
INTERNATIONALE

## MEAT

*Creamed goulash of game from local hunting  
with roasted mushrooms, broccoli almond  
and dumplings* € 16,75

*Braised beef cheek  
in port wine sauce,  
with savoy cabbage  
and rosemary potatoes* € 17,50

*Roasted breast of black-feathered chicken  
in salsify, cherry tomatoes,  
corn blinis and thyme jus* € 19,75

*Rump steak - 250 g - prepared on a lava grill  
with fried potatoes, mushroom-and-onion  
vegetables and herb butter* € 22,50

*Grilled back of boar  
With cabbage, potatoes dumplings  
and dried fruit sauce* € 24,75

### *CARVED AT THE TABLE*

*Châteaubriand  
with fried mushrooms, young vegetables and  
nutmeg, risolée potatoes and béarnaise sauce  
for two or more persons, p.p.* € 27,75

*Venison  
medium rare, with cabbage, mushrooms,  
fried potatoes an port wine jus* € 27,75



**WALDHAUS REINBEK**



**ROMANTIK**  
HOTELS & RESTAURANTS  
INTERNATIONAL

## DESSERTS

*Avocado sorbet  
topped with Prosecco*

€ 7,25

*Crème brûlée  
with apple compote with jasmine*

€ 7,50

*Home-made brittle ice-cream at your choice with:*

- *warm raspberries*
- *warm chocolate sauce*
- *warm cherries*

€ 7,50

*Orange pumpernickel mousse  
with mascarpone  
and mint pesto*

€ 8,25

*Burning vanilla cream  
with chocolat malheur, fried banana ice cream  
and fruit caviar*

€ 10,75

### *FLAMED AT THE TABLE*

*Crêpe suzette  
with oranges, Grand Marnier and vanilla ice-cream  
to serve two or more persons, p.p. € 10,75*



**WALDHAUS REINBEK**



**ROMANTIK**  
HOTELS & RESTAURANTS  
INTERNATIONAL

# CHEESE

Our cheese selection we refer exclusively from the farm Backensholz, a cheese factory, in the heart is Holstein, near Husum - Schleswig.

Of fodder crops, the rearing of calves, livestock with milk production, refining the fresh milk and the necessary power is on this farm all his own in his hand!

The raw milk cheese are the result of practiced there, traditional crafts, which is carried out with particular care and attention. The freshly milked cow's milk is not heat-treated and not skim, but still raw with all the good and natural ingredients.

The farm is strictly organic since 1989 after BIOLAND Standards managed and it has already won several awards.

Holzer baking cheese are real individuals. The natural rind is part of the composition. Eat them with easy.

*Small cheese plate* € 9,50  
*Large cheese plate* € 13,25

*The cheese will be served with bread, butter, grapes, nuts and fig mustard.*



**WALDHAUS REINBEK**

