



Waldhotel

Boizenburg

Welcome to the Waldhotel!

Tradition, hospitality, and a close connection to nature are at the heart of what we do. We offer homemade meat specialties from our own organic farm as well as game from our hunting grounds. Following the motto “from the region, for the region,” we rely on regional and seasonal products.

Look out for the , which marks delicacies from our own livestock. Enjoy down-to-earth cuisine shaped by a love of nature and good food. Bon appétit!

Aperitif & Cocktails

CHOCOLATE PASSION 8.50

Chocolate liqueur | Passion fruit-lime liqueur | Passion fruit juice

BLOOD ORANGE RUM SOUR 8.50

Blood orange liqueur | Spiced rum | Lime | Sugar syrup

Martini 5cl on ice 5.00

Bianco | Rosso | Fiero rosé

GLITZEROL SPRITZ 7.50

Glitzerol | Sparkling wine | Soda

LILLET WILD BERRY 7.50

Lillet Blanc | Tonic | Schweppes Wild Berry | Berries

Campari Soda 7.50

PARTNER

Biosphärenreservat
Flusslandschaft Elbe



www.waldhotel-boizenburg.de



Starters

ALMOST A TARTE FLAMBÉE 6.50
Rye bread | bacon | crème fraîche | onions

SOLJANKA 7.50
Salami | ham | tomato | bell pepper | cucumber

WILD BRUSCHETTA  9.70
*Tomato | Arugula | Cured Game Ham |
House-smoked Olive Oil | Parmesan | Basil*

SPICED MEAT  8.80
*Braised Pork in Broth | Gratinated |
White Bread*

CAESAR SALAD 7.90
*Romaine Lettuce | Parmesan | Croutons
with Chicken Breast +5
with Prawns +6*

Hearty Dishes

FARMER'S BREAKFAST 14.00
Fried potatoes | egg | onions | gherkin

with diced ham +2

ROASTBEEF 18.50
Fried Potatoes | Remoulade Sauce

RUSTIC PLATE  18.50
Fried Potatoes | Remoulade Sauce

Main courses

WALDHOTEL ESCALOPE 21.50
*Fried Potatoes | Crispy Onions | Bacon
| Raclette Cheese*

GOULASH  21.80
*Red Cabbage | Dumplings | Lingonberries
Beef or Game depending on availability*

BRAISED ROAST  23.80
*Red Cabbage | Dumplings | Lingonberries
Beef or Game depending on availability*

CHICKEN BREAST | BROCCOLI 21.90
*Morelli Pasta | Tomato-Cream Sauce
Ask for today's pasta variety*

DUROC SHASHLIK  22.50
*Pork Tenderloin Skewers | Bell Pepper |
Onion | French Fries | Shashlik Sauce*

STEAK AU FOUR 22.80
*DDR Classic | French Fries | Hollandaise
Sauce*

SALMON FILLET ON SPINACH 24.50
*Morelli Pasta | Tomatos
Ask for today's pasta variety*

You can find the different Morelli
pastas in WaldGenuss, our wine &
delicatessen store.

Please ask our staff for the allergy menu if required.



Vegetarian & Vegan

VEGAN VEGETABLE CURRY 16.50

*Zucchini | Bell Pepper | Coconut Milk | Garlic |
Ginger | Basmati Rice | Broccoli | Chickpeas*

MORELLI MEDITERRAN 16.80

Pasta | Zucchini | Mushrooms | Bell Pepper

BAKED CAMEMBERT 12.50

*Mixed salad | House dressing |
Lingonberries*

ROMAINE WITH PRAWNS 17.50

*Romaine lettuce | Parmesan |
Croutons | with Prawns*

Digestif after the meal

	2cl	4cl
Hausgemachter Kräuter	3.50	5.00
Kaland Kümmel	3.50	5.00
Schwechower		
• Obstbrand	5.00	
• Geist	5.00	
• Likör	4.50	6.00
Schwechower Aquavit	3.50	5.00
Dune Vodka	3.50	5.00
Küsten Sambuca	3.50	5.00

*Looking for more? Take a closer look at the menu at
the back or directly in WaldGenuss, our
delicatessen.*

Dessert

SWEDISH SUNDAE 7.80

*DDR Classic | 3 scoops of vanilla ice
cream | Egg liqueur | Whipped cream |
Applesauce*

HOMEMADE FRUIT SALAD 8.00

*3 scoops of mixed ice cream
Homemade fruit salad*

WALNUT SUNDAE 8.50

*2 scoops vanilla ice cream | 1 scoop walnut ice cream
Caramelized walnuts | Whipped cream*

WARM BROWNIE 7.50

*Chocolate brownie | 1 scoop of vanilla
ice cream | Whipped cream*

CHOCOLATE LIQUEUR ON ICE 6.20

*Schwechow Chocolate Liqueur |
Vanilla ice cream and whipped cream*

APPLE STRUDEL 8.20

Vanilla sauce | Whipped cream

ICED COFFEE OR ICED CHOCOLATE 7.50

*1 scoop of vanilla ice cream | Whipped
cream*

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Draft Beer

	0,3 l	0,5 l
König Pilsener	3.90	5.50
Alsterwasser	3.90	5.50
Benediktiner Weißbier	3.90	5.50

Bottled Beer

	0,33 l	0,5 l
König Pilsener alkoholfrei	3.90	
Benediktiner Weißbier 0%		5.50
Köstritzer Schwarzbier		5.50
Störtebecker Pilsener		5.50

Non-Alcoholic Beverages

Gerolsteiner Gourmet	0,75 l	
Naturell oder Sprudel	7.00	
Gerolsteiner Mineralwasser	0,3 l	0,5 l
Naturell oder Sprudel	3.00	4.80
Fruchtsäfte	3.50	5.00
Apfel Orange Kirsch		
Johannisbeere Banane		
Maracuja Ananas Rhabarber		
Softdrinks	3.20	4.80
Coca Cola Mezzo Mix Sprite		
Schweppes		
India Tonic Bitter Lemon	0,2 l	
Ginger Ale	3.00	

Hot Beverages

Pott Kaffee	3.20
Kännchen Kaffee	4.50
Espresso	3.00
dop. Espresso	4.00
Milchkaffee	4.50
Latte Macchiato	4.20
Cappuccino	4.00
Heisse Schokolade	4.00

Ronnefeldt Tea

Glas	3.50
Darjeeling Gold	
Earl Grey	
Morgentau	
Sweet Berries	
Bergkräuter	
English Breakfast	
Fruity Camomile	
Rooibos Cream	
Refreshing Mint	
Lemon Fresh	
Jug	5.50
Darjeeling	
Morgentau	
Sweet Berries	
Bergkräuter	

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Sparkling Wine

	0,1 l	0,75 l
Rindchen's Sekt	4.00	27.50
<i>Schloss Wachenheim Pfalz Deutschland</i>		
Rindchen's rosé Sekt		27.50
<i>Schloss Wachenheim Pfalz Deutschland</i>		
Schloss Rattey Secco blanc		31.20
<i>Inselmühle Usedom</i>		
Schloss Rattey Secco rosé		31.20
<i>Inselmühle Usedom</i>		
Bouvet Ladubay Cremant de Loire		33.90
<i>Loire Frankreich</i>		
Moussa extra Brut		44.50
<i>Marken Italien</i>		
Rindchen's Merlot rosé dry alkoholfrei	3.50	26.95
<i>Schloss Wachenheim Pfalz Deutschland</i>		
Apfelsinfonie alkoholfrei	4.20	30.00
<i>Jörg Geiger Württemberg Deutschland</i>		

Wine by the glas

	0,2 l	0,75 l	1,00 l
Hauswein weiß & rot trocken	6.50	25.00	30.00
Hauswein weiß & rot halbtrocken	6.50	25.00	30.00
Hauswein weiß & rot lieblich	6.50	25.00	
Lorenz Spätburgunder Rosé trocken	6.50	25.00	
Hauck Oh la la Rosé halbtrocken	6.50	25.00	

Please ask our service staff about the current open wine offer.

Eins-Zwei-Zero Riesling alkoholfrei	29.90
<i>Weingut Leitz Reingau Deutschland</i>	

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