

## *Carp Time At "Gasthof Walfisch"*

204	<i>Baked Carp Filet, served with melted Butter and Potatoes</i>	13,10 €
205	<i>Baked Carp Filet with Herbal Dip and Potato Wedges</i>	13,90 €
206	<i>Breaded Carp Nuggets upon Sauce Choron, served with Potato Wedges</i>	14,00 €
207	<i>Carp filet in beer dough with fried potatoes</i>	14,20 €
202	<i>"Karpfen Blau" Steamed Carp with melted Butter, served with Red Cabbage and Potatoes</i>	15,20 €
203	<i>"Vogtländischer Bierkarpfen" Beer Carp with Red Cabbage and Dumplings</i>	15,40 €

### *In Addition to Beer Karp we recommend*

*Dornfelder Red Wine medium dry*

*Schoppen  
3,80 €*

### *To all othr dishes we recommend*

*Riesling medium dry*

### *be recommended:*

<i>Tausendteich Carpspirit double Juniper from Steinwälder home distillery Schraml</i>	<i>2cl 1,40 €</i>	<i>4cl 2,80 €</i>
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## Soups and Appetizers

109	Leek and cheese soup (veg.) <sup>A)C)G)I)</sup>	3,70 €
107	Chicken soup with ginger and pak choi	3,80 €
213	„Vogtländische Schwammebrie“ Traditional Mushroom Soup	3,90 €
102	Warm „feta-cheese-salad“ with toast <sup>A)</sup> (feta cheese <sup>G)</sup> , olive, dried tomato, pepper, olive oil, spices)	5,20 €
100	Pork Ragout Fin <sup>1)</sup> , topped with Cheese <sup>1)</sup> , served with Lemon and Toast <sup>15)</sup>	5,70 €

## Salads

300	Mixed Salad	5,10 €
364	Salad Schopska (Diced tomato, diced cucumber, feta cheese)	6,10 €
367	Salad Plate "Hammerknecht" (Mixed Salad, Slices of Cooked Ham and Cheese)	6,70 €
368	Salad Plate „Walfisch“ (Big Salad with Potatoes filled with Cream Cheese and Herbs <sup>17)</sup> , Mozzarella Sticks <sup>16), 20)</sup> and breaded Mushrooms)	8,70 €

**Have a choice of the following dressings:**

- Yoghurt<sup>16)17)</sup>
- Balsamic Vinaigrette<sup>1)15)(vegan)</sup>
- French
- Vinegar/Oil



## Notice

For some side dish changes we have the following price rise:

Fried potatoes, potato pancakes and dumplings  
and mini jacket potatoes 1,50 €, for sweet fried potatoes 2,50 €,  
Pestonoodles 4,50 €, noodles 4,10 € and a small side dish salad 3,50 €

## “Vogtländische Küche” (Traditional Cuisine)

213	„e Teller Schwammebrie“ (Traditional Mushroom Soup)	3,90 €
251	„Gebackene Kließ <sup>1) 2) 3)</sup> un Greiselbeern“ (Baked Dumplings with Cranberries)	6,00 €
250	„Griene Kließ <sup>1) 2) 3)</sup> un Schwammebrie“ (Dumplings with traditional Mushroom Soup)	6,20 €
252	“Schladereguggs mit Schwammebrie” (Dumpling Dough with Onions and Smoked Bacon <sup>2) 3) 9)</sup> golden brown fried, served with Mushroom Soup)	7,80 €
369	„Silze mit Broterdeppel“ (Pork in aspic with fried Potatoes, served with Vinegar <u>or</u> Remoulade Sauce <sup>2)</sup> )	9,80 €
262	Rindszung mit Erdeppl und Gmiese <sup>2)3)15)16)17)</sup> (Ox tongue with potatoes and vegetables)	11,10 €
258	„Sauerbrotn mit Eppelrotkraut un griene Kließ“ <sup>1) 2) 3)</sup> (Traditional Beef braised in vinegar, served with Red Cabbage and Dumplings)	12,30 €
261	“Rindsrollad mit Eppelrotkraut un gebackne Kließ“ <sup>1) 2) 3)</sup> (Beef Roulade with Red Cabbage and baked Dumplings)	13,50 €

## For Desert

319	„Greiselbeerkompott mit Sahne“ (Cranberries with Whipped Cream)	3,60 €
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## Steaks and Schnitzel

- 165 *Pork Schnitzel „Wiener Art“  
with Buttered Vegetables and Potatoes  
(Breaded Pork Schnitzel)* 11,80 €
- 163 *Pork Schnitzel „Parisian Art“,  
with Buttered Vegetables and  
French Fries<sup>3)</sup>  
(Pork Schnitzel in an Egg Membrane)* 12,10 €
- 159 *Pork Saddle Steak, gratinated with Pepperoni, Jalapenos  
and Chili Cheese<sup>1)</sup>, served with Potato Wedges<sup>1)19)</sup> (sharp)* 13,30 €
- 178 *Pork Saddle Steak with Ragout Fin<sup>1)</sup>,  
gratinated with Cheese<sup>1)17)</sup>, served with French Fries<sup>4)</sup>* 13,70 €
- 162 *Chicken breast filet with sweet potato frites  
and mango-curry sauce<sup>1)14)16)17)</sup>* 11,80 €
- 161 *Rump Steak with fresh garlic,  
with Steakhouse fries* 17,10 €
- 174 *Rump Steak with herb-flavoured Butter  
and Croquettes<sup>21)</sup>* 17,40 €
- 175 *Rump Steak “barbecue” served with sweet  
potato frites* 17,60 €

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## *Fish Specialities*

- 140 *Forelle „Müllerin“  
Trout with melted Butter,  
served with Red Cabbage and Potatoes* 13,00 €
- 139 *Cod middle filet with pestonoodles  
and sauce hollandaise with herbs*<sup>16)20)A)C)D)G)H)I)L)N)</sup> 15,10 €
- 144 *Fried catfish (red meat) with ribbon noddles  
and mango-curry sauce* 16,10 €

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Pestonoodles 4,50 €, noodles 4,10 € and a small side dish salad 3,50 €*

## Vegetarian food

251	„Gebackene Kließ <sup>1) 2) 3)</sup> un Greiselbeern“ (Baked Dumplings with Cranberries)	6,00 €
122	Country potatoes with fresh herb dip and salad (veg.)	7,50 €
117	Potato Pan with dried Tomatoes and Onions <sup>3)17)</sup>	8,00 €
119	Stewed Cucumber with Fettuccine <sup>20)</sup>	8,10 €
124	Grilled mediterranean vegetables with and Country potatoes (vegan)	8,30 €
118	Pasta squares made of hard wheat semolina stuffed with leek, onions and spinach and herbal sauce	10,30 €

## Senior Plates

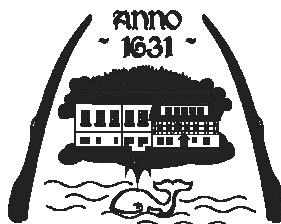
230	Rindszung mit Erdeppl und Gmiese <sup>2)3)15)16)17)</sup> (Ox tongue with potatoes and vegetables)	9,60 €
294	Pork Schnitzel „Wiener Art“ with Buttered Vegetables and Potatoes (Breaded Pork Schnitzel)	10,30 €
231	„Sauerbraten mit Apfelrotkraut und vogtländischem Kloß“ <sup>1) 2) 3)</sup> (Traditional Beef braised in Vinegar, served with Red Cabbage and Dumplings)	10,80 €

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*“Lusty Food to Sustain”  
from 3 pm*

350	<i>“Bockwurst” - braised Sausage with bread<sup>2) 3)4)</sup></i>	2,10 €
351	<i>2 Frankfurters with bread<sup>2)3) 4)</sup></i>	2,60 €
358	<i>Curry sausage with fries</i>	5,80 €
352	<i>Toast „Hawaii“<sup>1)3)16)17)20)</sup> (2 Slices of Toast with Ham, Pineapple, gratinated with Cheese)</i>	5,80 €
370	<i>Farmer´s Breakfast<sup>2) 4) 9)</sup></i>	8,70 €
95	<i>“Walfischbrettl”<sup>2) 4) 9)</sup> (Deli Meat, Ham and Cheese, served with Butter and Bread)</i>	8,70 €
388	<i>“Tatar” (Raw Beef Meat with Egg Yolk, served with Butter and Bread)</i>	9,50 €



## Ice Cream

- 398 *Children-Cup „Zwergnase“ (Vanilla Ice Cream, Mandaríns, Chocolate Sauce and Whipped Cream)*<sup>1) 16) 20) 21)</sup> 3,90 €
- 397 *Children-Cup „Kunterbunt“ (Sorbet, Smarties, Strawberry Sauce and Whipped Cream)*<sup>1) 16) 20) 21)</sup> 4,20 €
- 393 *„Trio“ (Chocolate, Vanilla and Strawberry Ice Cream with Whipped Cream)*<sup>1) 16) 20) 21)</sup> 4,10 €
- 395 *„Heiß und Kalt“ (Vanilla Ice Cream with hot Rawsberries and Whipped Cream)*<sup>1) 16) 20) 21)</sup> 5,50 €
- 394 *„Mandarínchen“ (Chocolate and Vanilla Ice Cream, Egg Liqueur, Mandaríns and Whipped Cream)*<sup>1) 16) 20) 21)</sup> 5,60 €
- 390 *„Blackforest Cherry“ (Vanilla and Chocolate Ice Cream, Dessert Cherries, Cherry Liqueur and Whipped Cream)*<sup>1) 16) 20) 21)</sup> 5,90 €
- 396 *Cherry Bowl „Amarena Art“ (Vanilla, Walnut and Pistachios Ice Cream, Dessert Cherries, Amaretto and Whipped Cream)*<sup>1) 16) 20) 21)</sup> 6,70 €
- 399 *„Yoghurt-Raspberry-Queen“ (Yoghurt and Vanilla Ice Cream, Plane Yoghurt, Raspberries and Whipped Cream)*<sup>1)16) 17) 21)</sup> 6,90 €

## Furthermore

- 329 *Warm Apple Strudel with Vanilla Ice Cream and Whipped Cream*<sup>1)16) 17) 21)</sup> 5,80 €
- 339 *Iced Coffee*<sup>1) 14) 20)</sup> 3,90 €
- 234 *Iced Chocolate*<sup>1)10) 16)21)</sup> 3,90 €

*...and we always serve Fresh Homemade Pie*



## *Kitchen Beverages*

<i>Cup of Coffee</i> <sup>14)</sup>	1,90 €
<i>Pot of Coffee</i> <sup>14)</sup>	3,30 €
<i>Coffee Hag (decaffeinated Coffee)</i>	1,80 €
<i>Pot of Coffee Hag (decaffeinated Coffee)</i>	3,10 €
<i>Cappuccino</i> <sup>1)10)16)19)20)21)</sup>	2,60 €
<i>Espresso</i> <sup>14)</sup>	1,90 €
<i>Cafe latte</i> <sup>14)</sup>	2,30 €
<i>Latte Macchiato</i> <sup>14)</sup>	3,20 €
<i>Glas of Tea</i> ( <i>Black Tea, Fruit Tea, Herbal Tea,</i> <i>Peppermint Tea, Rosehip Tea,</i> <i>Camomile Tea or Green Tea</i> )	1,50 €
<i>Glühwein (Hot Spicy Wine)</i>	2,60 €
<i>Glühwein with Amaretto</i>	3,60 €
<i>“Eierpunsch, Bratapfelpunsch oder Heiße Marille”</i> <i>Egg Nogg, Rosted Apple Punch or Hot Apricot</i>	each 3,20 €
<i>Grog (Schnapps)</i>	3,40 €
<i>Jagertea (Strohschnapps) with Brown Sugar</i>	3,60 €
<i>Cup of Milk</i>	1,30 €
<i>Cup of Hot Chocolate</i> <sup>10)21)16)</sup>	1,70 €
<i>Pot of Hot Chocolate</i> <sup>10)21)16)</sup>	2,90 €
<i>Iced Coffee</i> <sup>14) 1) 20)</sup>	3,90 €
<i>Iced Chocolate</i> <sup>10)21)16)1)</sup>	3,90 €

Wenn dir kalt ist, wird Tee dich erwärmen.  
 Wenn du erhitzt bist, wird er dich abkühlen.  
 Wenn du bedrückt bist, wird er dich aufheitern.  
 Wenn du erregt bist, wird er dich beruhigen.

von William Ewart Gladstone

## Non-Alcoholic Beverages

### Heide Juices, 100% Fruit Content

Apple, Orange, Grapefruit, Multivitamin

Tomato with Sea Salt

0,2 l 2,10 €

### Heide Nectar

Banana min. 25% Fruit Content., Sour Cherry min. 50% Fruit Content

Strawberry 20) min. 30% Fruit Content., Gualitschi 3)16)17)20) min. 30% Fruit Content

0,2 l 2,30 €

### From the House of Bad Brambacher Mineralquellen

Cola 1)14)16)17)

0,2 l 2,00 €

Cola 1)14)16)17)

0,4 l 3,40 €

Cola 1)14)16)17)

0,5 l 4,00 €

Orange Lemonade 1)3)14)16)17)20), Lemon Lemonade 16)17)

0,2 l 2,00 €

Orange Lemonade 1)3)14)16)17)20), Lemon Lemonade 16)17)

0,4 l 3,40 €

Orange Lemonade 1)3)14)16)17)20), Lemon Lemonade 16)17)

0,5 l 4,00 €

Apple Spritzer

0,2 l 2,00 €

Apple Spritzer

0,4 l 3,40 €

Apple Spritzer

0,5 l 4,00 €

Mineral Water Gourmet (Sparkling, Medium, Naturel) 0,25 btl

2,00 €

Mineral Water Gourmet (Sparkling, Medium, Naturel) 0,75 btl

3,50 €

Tonic Water Gourmet 10) 13) 16) 17)

0,25 btl 2,30 €

Ginger Ale Gourmet 1) 10) 16) 17)

0,25 btl 2,30 €

Bitter Lemon Gourmet 3)10) 13) 16) 17)18)

0,25 btl 2,30 €

## Beer

### Our Draft Beer:

Wernesgrüner Pils

0,25 l 2,20 €

Wernesgrüner Pils

0,4 l 2,90 €

Radler (Wernesgrüner Pils

with Lemonade 16)17))

0,25 l 2,20 €

Radler (Wernesgrüner Pils

with Lemonade 16)17))

0,4 l 2,90 €

Benedictine wheat beer

0,5 l 3,50 €

Benedictine wheat beer

0,3 l 2,50 €

### Bottled Beer:

Wernesgrüner (Non-Alcoholic)

0,33 l 2,40 €

Wernesgrüner 1436

0,5 l 3,30 €

Benedictine wheat beer Non-Alcoholic

0,5 l 3,30 €

Benedictine wheat beer black

0,5 l 3,30 €

Köstritzer Schwarzbier

0,5 l 3,30 €

Köstritzer Schwarzbier

0,33 l 2,60 €

Sternquell Pils

0,5 l 3,30 €

## *Spirituuous Beverages*

	<i>2 cl</i>	<i>4 cl</i>
<i>Wilthener Goldkrone</i>	1,40 €	2,20 €
<i>Kirschlikör</i>	1,20 €	2,20 €
<i>Kümmerling 2cl Fl.</i>	1,30 €	
<i>Underberg 2cl Fl.</i>	1,30 €	
<i>Nordhäuser Doppelkorn</i>	1,30 €	2,40 €
<i>Wodka Gorbatschow</i>	1,30 €	2,40 €
<i>Obstler</i>	1,30 €	2,40 €
<i>Williams Christ-Birne</i>	1,40 €	2,60 €
<i>Malteser</i>	1,40 €	2,60 €
<i>Jägermeister</i>	1,40 €	2,60 €
<i>Fernet Branca</i>	1,60 €	3,00 €
<i>Jack Daniels</i>	1,90 €	3,60 €

## *House Specialities*

<i>Hammerburschen Kräuterlikör</i>	1,30 €	2,40 €
<i>Schwarzbeerlikör</i>	1,30 €	2,40 €
<i>Vugelbeer Tropfen rot</i>	1,40 €	2,60 €
<i>Vugelbeer Tropfen weiß</i>	1,40 €	2,60 €
<i>Original Stöss- Bitter hell</i>	1,40 €	2,60 €
<i>Grubenfeuer (served burning)</i>	1,70 €	

## *Chemical Additives in Food and Beverages*

- 1) *Colorants*
  - 2) *Preservatives*
  - 3) *Antioxidants*
  - 4) *Taste Enhancer*
  - 9) *With Sweeteners*
  - 10) *With a Type of Sugar*
  - 11) *Contains Aspartame*
  - 13) *Containing Quinine*
  - 14) *Containing Caffeine*
  - 15) *Acidity Regulator*
  - 16) *Flavourings*
  - 17) *Acidifier*
  - 18) *Lemonade Raw Material*
  - 19) *Release Agents*
  - 20) *Stabiliser*
  - 21) *Emulsifier*
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- A) *Gluten containing cereals*
  - B) *Shellfishes and products from shellfish*
  - C) *Eggs and products from eggs*
  - D) *Fish and products from fish*
  - E) *Peanuts and products from peanuts*
  - F) *Soybeans and products from soybeans*
  - G) *Milk and products from milk*
  - H) *Edible nuts and products from nuts*
  - I) *Celery and products from celery*
  - J) *Mustard and products from mustard*
  - K) *Sesame seeds and products from sesame seeds*
  - L) *Sulphur dioxide and sulphites*
  - M) *Lupines and products from lupines*
  - N) *Molluscas and products from molluscas*