

Restaurant

MENU



Aperitif

Rose sparkling wine (also non-alcoholic)	0,1l	5,90 €
Sparkling wine cherry orange (also non-alcoholic).....	0,1l	5,90 €
Hugo (also non-alcoholic).....	0,1l	5,90 €
Fizzy Apple (sparkling wine, apple slices, liqueur 43)	0,1l	5,90 €
Vulcano (raspberry brandy, Blue Curaçao, sparkling wine)...	0,1l	5,90 €
Bitter Kiss (Campari, Vermuth red, sparkling wine).....	0,1l	5,90 €

Menu I

Tomato soup
refined with sherry and basilpesto

Filet of Country rooster
on tomatoconfit with leafspinach
and butter potatoes

A scoop of Vanilla icecream
with Chocolate chips and whipped cream

25,90 €

Menu II

Small colerful starter salad
with balsamic house dressing

Melted goatcheese with blossom honey
and roasted walnuts on a mango-chilli chutney,
served with buttered potatognocchi

A scoop of Lemon sorbet
with fresh fruits on a strawberry sauce

24,90 €

— *Menu III* —

Beef broth with fillet
of boiled beef and root vegetables

Grilled rumpsteak
with grilled Vegetables,
herb butter and French fries

Espresso Affogato
(espresso with a scoop of vanilla ice cream)

34,90 €

— *Menu IV* —

Small, colorful starter salad
with balsamic house dressing

Grilled Fjord salmon fillet
with mixed vegetables and fine puree
of garden peas with honey mustard sauce

Marzipanparfait
with gingerbread and berry compote

30,90 €

— *Appetizers* —

Red & White

Mozzarella and tomato
with fresh basilpesto and baguette
8,90 €

What a cheese!

Grilled fetacheese and tomatoes,
onions and leeks with baguette
9,90 €

Melted goat cheese

with forest blossom honey
and roasted walnuts on a chutney of mango and chilli,
served with buttered potato gnocchi
9,90 €

— *Soups* —

Beef Tea

Beef tea, our strong beef consomme´
with braised boiled beef and root vegetables
6,90 €

Liquid tomato

Tomatosoup refined
with sherry and basilpesto
5,90 €

— *Salads* —

Starter

Small colorful Startersalad with balsamic house dressing
5,90 €

Mixed Salad

Mixed plate of freshly harvested leaf salads
with cherry tomatoes, cucumber, peppers,
roasted seeds and balsamic house dressing
10,90 €

optinally with:

Chickenbreast fillet - 14,90 €
grilled Fjord salmon fillet - 16,90 €
marinated Fetacheese - 13,90 €

— *Meat Dishes* —

Steak Time

Grilled rumpsteak with mediterranean grilled vegetables,
herb butter and fried potatoes

25,90 €

Deer roulade

Stuffed deerroulade with mashrooms,
onions and apricots in a Redwine-cranberrysauce,
with mashed potatoes and baconbeans

24,90 €

Deerback

Deerback wrapped in Bacon with Mushrooms
and roasted potatoes on a fine
Redwine-cranberrysauce with caramelized pear

26,90 €

— *Meat Dishes* —

Chicken fillet

Fillet of a rooster on tomatoconfit
with spinach and buttered potatoes

17,90 €

Butter Schnitzel

Crispy butter schnitzel Viennese Style
from porkback with fried potatoes and fresh Lemon

15,90 €

Cordon bleu

Cordon bleu rom strawpig filled
with mountaincheese and boiled ham,
parsley potatoes and fresh buttery vegetables

19,90 €

Grilled backsteak

Grilled saddle of Strawsteak
with colorful stir fried vegetables,
rosemary potatoes and jus

18,90 €

— *Fish dishes* —

Fjord salmon

Grilled Fjord salmon fillet with
mixed vegetables, fine garden pea puree
and honey-mustard sauce

17,90 €

Cutter plaice

Fried Cutter plaice
with fresh Northsea Shrimps
and Fried potatoes

20,90 €

Panfish

Housestyle Panfish of salmon
and cod with fried potatoes,
green asparagus tips and honey-mustard sauce

18,90 €

Pasta

Tagliatelle

Tagliatelle with pesto and stirfried vegetables
garnished with cherrytomatoes

13,90 €

Optinally with

Chickenbreast fillet - 17,90 €

Salmonfillet - 18,90 €

Children's dishes

Robber plate

plate,knife and fork to eat with the adults

1,50 €

Children's Schnitzel

Small pork Schnitzel with french fries

6,90 €

Children's penne

Penne with tomato sauce and meatballs

6,90 €

Children's burger

with french fries

7,90 €

— *Tarte flambée* —

with smoked salmon

grated cheese, onions and ruccola

10,90 €

with goat cheese

fig and honey

9,90 €

with bacon

and onions

8,90 €

with tomato salsa

grated cheese and onions

8,90 €

with sheep's cheese

tomatoes and olives

9,90 €

Children's tarte flambée

Salami and grated cheese

5,90 €

Burger

Burger Pullet Pork

American classic of young pork marinated,
served with cole slaw, tomato salsa and bacon

12,90 €

Chicki Micki

Grilled fillet of country goat,
cucumber, tomato salsa and fresh leaf salad

13,90 €

Forsthaus Starter

200g finest US Prime Beef grilled,
White Barbecue, tomato salsa, cucumber,
red onions and fresh leaf salad

11,90 €

Forsthaus Special

2x200g finest US Prime Beef grilled,
beer honey sauce, crispy bacon,
savory butter cheese, tomato salsa,
cucumber, red onions and fresh leaf salad

16,90 €

Veggi Deluxe

Buffalo mozzarella, grilled pan-fried vegetables,
pumpkin chilli relish, tomato salsa,
freshly harvested lettuce and cucumber

13,90 €

You get a portion french fries with every burger.

— *Desserts* —

Surprise dessert

5,90 €

Espresso Affogato

Hot espresso with a scoop of Vanilla ice cream

4,90 €

Vanilleparfait

with gingerbread and Berry compote

8,90 €

Orange Deluxe

Orangeslices marinated in Campari
with chopped pistachios and Vanilla ice cream

7,90 €

Summer dream

Lemonsorbet with limoncello and vodka

6,90 €

Ice cream bomb for two

Icecream creation in the classic shape, Layered
with icecream and dark chocolate coated

9,90 € p.P.

...something sweet for dessert!

We wish you
a pleasant stay and
bon appétit

Inhaber: Frank Müller

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