



WALDWERK

WALD? = FOREST? Like the one outside our door.
Which has so much more to offer than we can see.
WERK? = FACTORY? Like crafting, tinkering and inventing creative
creative dishes out of passion.

Because for us, cooking means creating an experience for you.
An engagement with the product itself, the origin and the producer.
And we know most of them personally by name.

The focus of our forest cuisine:
seasonal food from our homeland,
prepared in simplicity and yet with such
sophisticated flavour on your plate.

THE WALDWERK-TEAM



 vegetarian  vegan

#meinfreigeist



STARTERS

SPELT BOWL

wild herb salad · pickled berries · black walnut · mustard dressing
16.00

FLAMED TROUTFILET FROM EDESHEIM

brown butter-Mayonnaise · saltlemon · spinachsalad · potatocroûtons
17.00

BREAD SALAD

fried lettuce · cucumber · radish · red onions
mint · parsley
16.00

POTATO-NETTLE CREAM SOUP

roasted oats · truffle oil
9.00





MAIN COURSES

LEINETAL FREIGEIST VEAL SCHNITZEL

roasted potatoes · salad · cranberries

34.00

WALDWERK BURGER

200g Bio-beef · BBQ-Sauce

bacon · braised onions

cheddar · mustard-mayonnaise

tomato · cucumber

cabbage · french fries

24.00

PASTA FROM MORINGEN

mushroom ragout · tarragon · dried tomatoes

22.00

SPELT BOWL

wild herb salad · pickled berries · black walnut · mustard dressing

20.00





MAIN COURSES

OVEN POTATO



apple-cucumber-relish · bellpepper cream
buckwheat-granola
19.00

TROUT FROM EDESHEIM „Blue“

poached root vegetables
· lemonbutter · potatoes
29.00

BOUILLABAISSE OF MORINGEN CHICKEN

marinated breast · confit leg · mashed pumpkin · roasted bread
29.00


BRAISED BEEF CHEEKS

wildberry-gremolata · sour cream · mashed potatoes with bacon
34.00





DESSERTS

HAZELNUT-PARFAIT 
blackberry sorbet · brioche
12.00

PANNA COTTA 
green apple · carrot · roasted almonds
10.00

ICE CREAM

Vanilla
Chocolate
Stracciatella
Kinder-Chocolate
Buttermilk-Lemon
Mango sorbet
Pear sorbet

SCOOP · 3.00



OUR SUPPLIERS



Biolandbetrieb Penk

eggs | potatoes | noodles | spelt
chicken | beet root

Penk is a certified organic farmer, specialized in the cultivation of regional and seasonal vegetables. Due to the use of sustainable cultivation methods, they reach a high quality and intense taste of their products.

Milchhof Lutze

Ice cream & sorbets
Family Lutze runs a family owned yard inbetween Einbeck and Northeim.

At Hollenstedt over 60 cows are based to give their milk for the ice cream.

Depending on the season family Lutze provides us with a changing range of ice cream and sorbet specialities.

Naturkost Elkershausen

cheddar | cream | cottage cheese
margarine | butter | milk | soy drink

Since 1978 Naturkost Elkershausen is a regional big supplier for organic products, operating at Göttingen.

Einbecker Senfmühle

mustard

Einbecker Senfmühle is a traditional manufacturer of mustard specialities since 1923. They rely on carefully picked ingredients and craftsmanship. The many different kinds of mustard are a perfect companion for sausages, cheese or as an ingredient for sauces and dressings.

Gut Fahrenbach

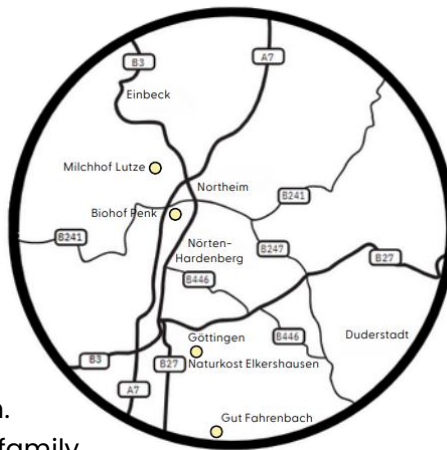
Beef cheeks & pattys
Gut Fahrenbach runs a certified family owned organic agriculture since 1987 on an area of about 250 hectares.

Gut Fahrenbach is characterized by its secluded location surrounded by forest and its high proportion of natural pastureland. Their mother cow herd spends the time there with all their offspring from April to November.

Leinetaler Räucherforellen

trout

Our trouts we get from the „Leinetaler Fischräucherei“ close to Einbeck.



**FIND OUR ORGANIC
PRODUCTS HERE:**





**RESERVE YOUR TABLE NOW!
A TABLE FOR YOUR NEXT VISIT TO THE
WALDWERK!**

**SIMPLY SCAN THE QR-CODE
AND BOOK VIA OPENTABLE.**



#WALDWERK #MEINFREIGEIST®



If you have any food intolerances,
please ask our WALDWERK team for our special
allergy card. All prices are in euros and
including statutory value added tax.



DE-ÖKO-039