



Our Classics

Wartburg snack

in bowl served with freshly baked bread

A,F,H,K

Fried Thuringian Mett with country ham (cured) and homemade tomato chili

J,L,1,2,5

Thuringian fried sausage with horseradish mustard from the Kleinhettstedt mustard mill

G,L

Organic cream cheese with cress and honey from the Tonndorf castle apiary

G,L

Potato dumplings with parsley and creamy sauerkraut

G,I,L,2,5,8

Brawn salad with radishes

F,I,J

Smoked catfish with apple horseradish

G,I,J,5,11

Wild stew with root vegetables and rosemary crumble

A,G,I,L

€ 22,90

An original as a starter

Thuringian fried sausage with potato-apple salad
homemade tomato chili, blue-white clover mustard

G,I,J,L,4

€ 8,90

An original as main course

Braised leg of wild pork with juniper sauce
red cabbage and Thuringian Dumpling

A,G,I,L,2,5,8

€ 22,90



An original menu from the history of the Wartburg

„Alter Brunnen im 1. Burghof“
Dinner on September 24th 1896

“Calabraise soup”

Minestrone with vegetables, Pasta and bean puree
A,F,G,I

€ 7,90

“Salmon”

Salmon with kohlrabi, egg and saffron foam
A,C,D,G,I,

as a main course € 26,90 | as a starter or entrée € 18,90

“Filled of beef”

Filled and cheek of beef with pumpkin and potato gratin
A,G,I,K

as a main course € 35,90 | as an entrée € 27,90

“Fried duck”

Duck breast fillet with pea, brussels sprouts and gnocchi
A,C,G,I,L

as a main course € 27,90 | as a starter or entrée € 19,90

Menu with dessert you can choice: € 69,90

Put your menu together yourself!
4 courses including soup and dessert: € 59,90



Cod fillet with black root risotto und cumin foam

D,G,I

as a main course € 25,90 | as an entrée € 17,90

Pheasant breast with braised cabbage and bread dumpling

A,C,,G,I,H

as a main course € 26,90 | as an entrée € 19,90

Lamb`s back with zucchini and polenta

A,G,I,J

as a main course € 32,90 | as a starter or entrée € 26,90

Vegetable

Homemade buckwheat pasta with mushrooms and savoy cabbage

A,C,G,I

€ 22,90

Vegan

Potato dumplings with olive, feta and tomato

A,G,I

€ 18,90



From our own pat

Warm chocolate cake with vanilla ice-cream

A,C,F,G,G,10

€ 9,90

Lime cake with lime sauce and citron sorbet

A,C,F,G,H,8

€ 9,90

Vanilla-, chocolate- and strawberry ice cream, fresh fruits and whipped cream

C,G,H

€ 7,90

Cheese from the region

**Thuringian cheese selection
with fig mustard from the Kleinhettstedt mustard mill**

G,J,11

€ 13,00



Information for allergy sufferers:

Certain ingredients, substances or products (such as auxiliary agents) that are used in food production might remain in the food and may cause allergies or food intolerance in some people, potentially putting their health at risk.

We therefore provide a specific menu for costumers who suffer from allergies and food intolerances, in which all potentially harmful substances are labeled. Our staff will be pleased to provide you with this menu and discuss alternative options!

Allergene/allergens	Zusatzstoffe/additives
A) Gluten/gluten	1. Phosphat/phosphate
B) Krebstiere/crustaceans	2. Konservierungsstoffe/preservatives
C) Eier/eggs	3. Farbstoff/colouring agent
D) Fisch/fish	4. Süßungsmittel/sweetener
E) Erdnüsse/peanuts	5. Antioxidationsmittel/antioxidant
F) Soja/soy	6. Geschmacksverstärker/flavour enhancer
G) Milch/milk	7. Verdickungsmittel/thickening agent
H) Schalenfrüchte/nuts	8. Säuerungsmittel/acidifier
I) Sellerie/celery	9. Emulgator/emulsifier
J) Senf/mustard	10. Stabilisator/stabilizer
K) Sesam/sesame	11. Geschwefelt/sulfurized
L) Schwefeldioxid/sulphur dioxide	12. Geschwärzt/blackened
M) Lupine/lupin	13. Gewachst/waxed
N) Weichtiere/molluscs	14. Koffein/caffeine
	15. Chinin/quinine
	16. Milcheiweiß/milk protein
	17. Taurin/taurine