



A WARM WELCOME...

...IN OUR LIVING ROOM. IN THE
HABICHTSWALD GOURMET RESTAURANT
IN THE PARKHOTEL EMSTALER HÖHE.
EXPERIENCE HOSPITALITY IN THE 3RD
GENERATION, SINCE 1979.

WELCOME TO THE GRIMMHEIMAT OF
NORTHERN HESSE - THE FAIRYTALE LAND
OF THE BROTHERS GRIMM AND THE
ORIGIN OF EXCITING FAIRYTALES AND
LEGENDS.

WE ARE PROUD TO OFFER YOU CULINARY
EXPERIENCES FROM PRODUCERS IN THE
IMMEDIATE NEIGHBOURHOOD AND THE
REGION.

WE COMPLETELY AVOID THE USE OF
CONVENIENCE PRODUCTS AND FLAVOUR
ENHANCERS.

HONEST.
FABULOUS.
HOSPITABLE.

SELECTION OF DRINKS

APERITIF

Snow White (optionally non-alcoholic) 8.9
Pomegranate | Prosecco | Soda

Frog King (optionally non-alcoholic) 8.9
Basil | Prosecco | Tonic Water

the golden bird 9.9
gin | honey | lemon

Aperol Spritz 8.9
Aperol | Prosecco | Soda

Schauenburg 'apple champagne' 8.5

glass of Champagner 9.9

WINE

Mr. White Cuvée 0,2l 9
dry | organiv 0,5l incl. water 22.5

Schneeweißchen 0,2l 9
Pinot blanc | dry 0,5l incl. water 22.5

rumpelstiltskin 0,2l 9
Rosé | dry 0,5l incl. water 22.5

rose red 0,2l 9
Cuvée | dry 0,5l incl. water 22.5



BEER

Hütt Luxury Pils 0.3l 3.9

Hütt naturally cloudy 0.3l 3.9

Hütt Hefeweizen (non-alcoholic) 0.5l 5.9

Hütt naturally cloudy non-alcoholic 0.33l 3.9

Hütt Radler non-alcoholic 0.33l 3.9



SOFTDRINKS

Coca Cola | light | zero | Fanta | 3.5
Mezzo Mix | Sprite 0,2l

Juice spritzer 0,3l 4.5
Apple | Maracuja | grape |
currant | rhubarb | pineapple

water 0,2l | 0,5l | 1,0l 2.9 | 4.9 | 7.5
ssparkling | medium | still

DIGESTIF

Scheibel Moorbirne 2cl 4.9

Scheibel Apricot Brandy 2cl 7.5

Ramazzotti 4cl 5.9

Nonnino Reserva 2cl 6.5

Hennessy XO 2cl 12.9

Scheibel Woodka 2cl 8.9

All prices are in euros and include the currently applicable VAT.

TAPAS DINNER MENU

KING PRAWNS white garlic and chili	16
TAGLIATA FROM ORGANIC BEEF with chimichurri and chili-mayonnaise	18
HOMEMADE BREAD with aioli or mojo rojo or mojo verde	4
PAPAS ARRUGADAS with mojo rojo and mojo verde	7
RAGOUT OF SPICY CHORIZO with tomato, pepper and chili	7
GAZPACHO ANDALUZ	6
MIXED OLIVES	5
MANCHEGO WITH FIG MUSTARD	9
SERRANO	7
GRILLED AND MARINATED VEGETABLES with aioli	8
BAKED CALAMARI with aioli and mojo verde	9

All prices are in euros and include the currently applicable VAT.

STARTERS

STAINED NIEDENSTEINER ORGANIC CATTLE 16.5
with brioche | mango | chili | chimchurri

ICED CUCUMBER SOUP 14.5
green apple | sour cream | dill

additional: ½ Lobster 15

FAIRY TALE BOWL 17
colorful leaf salad | tomato | cucumber | vinaigrette | sour cream

additional:

fried strips of organic North Hessian beef 14.5

fried fillet of Fritzlar salmon trout 13.5

SOUP

NORTH HESSIAN POTATO SOUP - VEGAN 13.5
in a home-baked loaf of sourdough bread
-optionally with Ahle Wurst-



All prices are in euros and include the currently applicable VAT.

MAIN COURSES

ORGANIC T-BONE-STEAK FROM NIEDENSTEINER CATTLE 700G 59
with Café de Paris-Jus | oven drillings | side salad | herb or truffle butter

ROAST BEEF FROM PASTURE-FED CATTLE 44
250G
three kinds of onion | side salad | herb or truffle butter and optional:
Fried potatoes
French fries

ORIGINAL VIENNESE VEAL CUTLET 32
with cranberry | lemon | side salad | lukewarm potato salad

DUET OF THE “HAWK FOREST PORK” 28
braised leg meat | pork loin in onion and mustard crust | kohlrabi | kärntner pasta

BAKED PORK CHOP FROM FRITZLAR STRAW PORK 28
with Jus | mashed potatoes | lettuce

CAULIFLOWER “POLISH” 22
beurre blanc | cauliflower | egg yolk | chives | panko | la ratte potato

HOMEMADE FETTUCCINE 24
truffle | provolone | cherry tomato additional:

Tagliata of roast beef 13

VARIATION OF LA RATTE POTATO 19
with mushroom-jus | hemp oil | leek | asparagus

All prices are in euros and include the currently applicable VAT.

DESSERT



CRÈME BRÛLÉE

vanilla | raspberry | thai basil

12.5

TRILOGY OF VALRHONA CHOCOLATE

13.5

ORGANIC CHEESE SELECTION FROM BIOLAND-KELLERWALDHOF

with apricot chutney | spiced bread

17

HOMEMADE CHOCOLATES

5 pieces incl. a hot drink

12.5

ORGANIC ICE CREAM

Wild berry lavender | caramel brine | chocolate |
vanilla

per scoop: 3

All prices are in euros and include the currently
applicable VAT.

OUR REGIONAL PRODUCERS

PETER PILZ - ORGANIC RED CATTLE

Organic beef | organic chicken | organic geese

34305 Niedenstein-Wichdorf

Distance: 6.8 km

RAMEIL FISH FARM

Salmon trout | char | sturgeon | carp | trout | eel

34560 Fritzlar

Distance: 17.9 km

BIOLAND-KELLERWALDHOF

Organic cheese

34596 Bad Zwesten

Distance: 32.3 Km

NÜSSCHENHOF HOHMANN

Leafy vegetables and salads | Cabbage | Tubers & root vegetables | Fruit
vegetables | Onion vegetables | Herbs

34587 Felsberg

Distance: 30.8 km

HÜTT BREWERY

Pilsner | Naturtrüb | Hefeweizen

34225 Baunatal

Distance: 19.3 Km

ALLERGEN & ADDITIVE LEGEND

ADDITIVES

- 1 - with preservative
- 2 - with colouring agent
- 3 - with antioxidant
- 4 - with flavour enhancer
- 5 - with phosphate
- 6 - with sweetener(s)
- 7 - contains a source of phenylalanine
- 8 - sulphurised
- 9 - blackened
- 10 - waxed
- 11 - contains caffeine
- 12 - contains quinine
- 13- alcohol

The allergens are natural components of foods that may trigger a hypersensitivity reaction in some people.

According to current food law, the additives and allergens listed must be labelled. We indicate them on our menus and price lists under the corresponding numbers or letters.

Disclaimer: The information on the ingredients of the dishes is based on information that we receive from the manufacturers and suppliers. Due to the variety of products from the manufacturers, it is possible that cross-contamination may occur and that traces of ingredients not listed may be present in the products. The allergen information listed here refers to the ingredients used in accordance with the recipe. In our company, a wide variety of ingredients are sometimes used at the same time. Despite thorough cleaning between all work steps, cross-contamination cannot be avoided. It can therefore not be ruled out that the food on offer may contain traces of other ingredients in addition to those labelled. Liability for a complete list of the ingredients listed is therefore excluded

ALLERGENS

CEREALS CONTAINING GLUTEN

- Aa - Wheat
- Ab - rye
- Ac - Barley
- Ad - Oats

B - Crustaceans

C - Eggs

D - Fish

E - Peanuts

F - Soya

G - Milk

NUTS

Ha - Almonds

Hb - Hazelnuts

Hc - walnuts

Hd - Cashew nuts

He - pecan nuts

Hf - Brazil nuts

Hg - pistachios

Hh - Macadamia nuts

I - Celery

J - mustard

K - sesame seeds

L - Sulphur dioxide & sulphites

M - Lupins

N - Molluscs

THANK YOU FOR YOUR VISIT


Dear guests,

Thank you very much for your visit. We hope you had a pleasant time at the Parkhotel Emstaler Höhe and in our gourmet restaurant Habichtswald.

We look forward to your next visit and thank you for your reservation.

We know that it can also be a spontaneous visit with us.

In order to be able to offer you the best possible service in the future, we would like to kindly ask you to reserve your table in advance. By making a reservation, we can optimise our planning and that of our team, minimise waiting times and ensure that you can enjoy your stay with us in the usual quality.

 05624 5090

 info@emstaler-hoehe.de

 www.emstaler-hoehe.de/genussrestaurant

Thank you for your understanding and we look forward to your next visit!

GIVE THE GIFT OF JOY - VISIT OUR
VOUCHER SHOP ON OUR HOMEPAGE OR
PURCHASE A VOUCHER DIRECTLY AT OUR
RECEPTION. HAVE FUN GIVING A GIFT!

