



Our team warmly welcomes you. Enjoy a family-like service from heartfelt individuals who consider it their calling to provide you with a fantastic dining experience.

Dear guest,

Welcome to Parkhotel Emstaler Höhe, to the Genussrestaurant Habichtswald and to the GrimmHeimat North Hessen – to the fairytale land of the Brothers Grimm, the origin of thrilling tales and legends. We combine our North Hessian fairytale world with local hospitality and coziness. We take pride in offering you our regional specialties, sourced from our immediate neighborhood. We warmly invite you to taste and enjoy the flavors of the homeland of the Brothers Grimm. We abstain from using convenience products and flavor enhancers. The majority of our dishes come from the immediate neighborhood and region.

Yours sincerely,

Sabine und Lukas Frankfurth

# Aperitif

Fairy tale creations inspired by the Grimm's fairy tales

Frog Prince (also non-alcoholic)  
*Basil | Prosecco | Tonic Water*

7.90€

The golden bird  
Gin | Honey | Lemon

8.50€

Snow White (also non-alcoholic)  
Pomegranate | Prosecco | Soda

7.90€

## Classics

Aperol Spritz  
Aperol | Prosecco | Soda | Orange

7,90€

Schauenburger „Apple sparkling wine“

7.90€

# Appetizers

## Pickled organic saddle of beef from Niedenstein

*with flavours of miso | Cherry | buckwheat*

14,50€

## Variation of local wild mushrooms & garden holly blossom

*with iced mushroom tea | variation of pickled mushrooms | panna cotta of wild mushroom*



13,00€

## Caesar Salad with organic Chicken from Wichdorf

*with Caesar dressing | lettuce hearts | homemade butter croutons | grilled chicken leg | caramelised bacon | tomatoes*

19,50€

## Fairy tale bowl

*with beetroot | apple | celery | potato | sour cream | leaf salads*

15,00€

*optional in addition:*

Roasted organic beef strips from North Hesse

13,00€

Fried fillet of Fritzlar salmon trout

12,00€

# Soup

## Gazpacho of local tomatoes

*with Pulpo | Mango | Tomato Gel*

13,00€

## Mean course

### Braised ossobuco from "Niedensteiner organic cattle

*served with jus | gremolata | carrot | pea | stuffed potato gnoccho*

28,00€

### Roe deer back from local forests

*with strudel dough | chard | summer and local mushrooms in textures*

28,50€

### Original Wiener Schnitzel of veal saddle

served with cranberry | lemon | side salad | lukewarm potato salad

28,50€

### Fried fillet of Fritzlar salmon trout

*served with Dashi beurre blanc | calf's head | radish | pickled radish | buttermilk mashed potatoes*

27,50€



### Truffled mille feuille of local earth apple

*with summer truffle | vegan egg yolk | avocado | black salt*

21,50€

# Dessert

## Variation of Raspberry & Emstal Rose

*Sorbet / Mousse / Gel*

12,50€

## Apricot and Mirabelle in textures

*own caviar / sorbet / mousse / gel / Valrhona Dulcey*

13,50€

## Small cheese selection from the Bioland-Kellerwaldhof

*served with apricot chutney / spice bread*

15,00€

## Organic Ice Cream

*Various flavors / per ball*

2,50€

# Allergen- & Zusatzstoff-Legende

## Additives

1	with preservatives	8	contains sulfites
2	with coloring agent	9	contains artificial coloring
3	with antioxidant	10	waxed
4	with flavor enhancer	11	caffeinated
5	with phosphate	12	quinine-containing
6	with sweetener(s)	13	alcohol
7	contains a source of phenylalanine		

## Allergens

gluten-containing grains		tree nuts:	
Aa	wheat	Ha	almonds
Ab	rye	Hb	hazelnuts
Ac	barley	Hc	walnuts
Ad	oats	Hd	cashews
		He	pecans
B	crustaceans	Hf	Brazil nuts
C	eggs	Hg	Brazil nuts
D	fish	Hh	macadamia nuts
E	peanuts		
F	soy	I	celery
G	milk (including lactose)	J	mustard
		K	mustard
		L	sulfur dioxide & sulfites
		M	lupines
		N	mollusks

Allergens are natural components of food that can potentially trigger a hypersensitivity reaction in some individuals.

According to current food regulations, the listed additives and allergens must be labeled. We indicate them on our menus and price displays using the corresponding numbers or letters.

Disclaimer Notice: The information about the ingredients of the dishes is based on the information we received from the manufacturers and suppliers. Due to the variety of products from manufacturers, cross-contamination may occur, and traces of undisclosed ingredients may also be present in the products. The information provided here regarding allergens pertains to the ingredients used in accordance with the recipe. In our facility, various ingredients are used, sometimes simultaneously. Despite thorough cleaning between all steps, it is not possible to completely avoid cross-contamination. Therefore, it cannot be

ruled out that traces of other ingredients may be present in the offered dishes, in addition to the listed components. Liability for a complete listing of the mentioned ingredients is therefore excluded.

## Our suppliers

### Fish

Did you know that the Rameil family has been operating Europe's largest freshwater fish farm in Fritzlar for generations? We source our daily catch of fresh fish from the Rameil family - it doesn't get any fresher than that.

### Bio-Rind (Organic beef)

*"In the center of my work is transparency, artisanal production of the meat, and above all, the taste" - Martin Theisinger*

He also cares deeply about the animals' healthy nutrition, as well as environmentally conscious and animal-friendly livestock farming. The butcher shop is the only organic operation in the Habichtswald Nature Park.

### Company Bott

Potatoes und Pasta we source from Schauenburg-Martinshagen

### Hütt Brauerei (Hütt Brewery)

The Hütt Brewery is the only private brewery in the Kassel city.. Since the 9th generation in family ownership and since 1752, beer has been brewed at the Knallhütte brewery. The operating family are descendants of Dorothea Viehmann, who told the Brothers Grimm most of the fairy tales that they later recorded in writing.

### Bioland Käse vom Kellerwaldhof (Organic cheese from Kellerwaldhof)

We source our cheeses from Family Häusling from Bad Zwesten. Since 1988 organic food has been produced at Kellerwaldhof. The Häusling family abstains from maximizing yields in agriculture. Much more emphasis is placed on quality and environmentally friendly cultivation.