

# MENU CARD

**for the summer season from March to October 2024**

*in the GolfHütte*

*of the Spa & GolfResort Weimarer Land*

*If you have any allergies, please inform our service staff or ask for our menu with allergen labelling.*



**GolfHütte**  
**Weimarer Land**

## COTTAGE SNACKS

**Table Setting** 12,00 €

*Stone oven baguette, Lakudia olives, aioli  
and marinated feta*

**Bruschetta GRANDE**

*with tomato, garlic, basil and parmesan* 14,00 €

*with tomato, garlic, basil, parmesan  
and Italian country ham* 15,00 €

**Thuringian Cottage-Currywurst**

*with our own curry sauce and potato fries* 14,00 €

**Cottage Potato**

*Baked potato with mustard cream, a salad of peas,  
tomatoes, radishes, rocket and seeds,  
served with strips of ham, horseradish and croutons* 17,50 €

**Truffle Potato Fries**

*with truffle oil, fleur de sel, parmesan cheese  
and truffle mayonnaise* 27,50 €

**Cottage Burger**

*with 180g beef, tomato, cucumber, lettuce, cheese, bacon,  
BBQ sauce, fried onions and potato fries* 24,00 €

## COTTAGE DISHES

<b>Beef salad</b>	25,00 €
<i>Pink beef strips on a spicy salad with crushed cashew nuts, tomato, cucumber, spring onions, coriander, mint, chilli pepper and citrus-soy dressing</i>	
<b>Veggie salad</b>	21,00 €
<i>Baked sweet potato cubes on a spicy salad with crushed cashew crushed cashew nuts, tomato, cucumber, spring leek, coriander, mint coriander, mint, chilli pepper and citrus-soy dressing</i>	
<b>Creamy Burrata</b>	22,00 €
<i>with rocket, lemon thyme, honey, cherry tomatoes and croutons</i>	
<b>Char Fillet</b>	31,50 €
<i>with a pea, sesame and tomato salad</i>	
<b>Herb-Lamb</b>	32,00 €
<i>with a crispy sweet potato and mint salad, feta cheese and tomato</i>	
<b>Pink Beef Fillet „vital“</b>	43,00 €
<i>200g fillet of beef with lettuce, seeds, herbs, tomatoes, cucumber, berries, peppers and fruity dressing</i>	

## SOUP

Curry, paprika and redcurrant soup 8,50 €  
*with crushed cashew nuts*

Tomato-Cream Soup 8,50 €  
*with green pesto and croutons*

## Flame Cake

Flame Cake Classic 13,00 €  
*with sour cream, onions, bacon and leek*

Flame Cake Veggie 14,00 €  
*with mozzarella, tomatoes, rocket, garlic and olive oil*

Flame Cake Cottage 15,00 €  
*with country ham, onions, tomatoes and rocket salad*

Flame Cake Prawn 21,00 €  
*with king prawns, yoghurt, coriander, onions  
and lemon oil*

## SALAD

<b>Golfer's Salad</b>	17,50 €
<i>with tomato, cucumber, fruity vinaigrette and seeds</i>	
<b>Fruit and Vegetable Salad</b>	19,00 €
<i>with tomato, cucumber, pineapple, sweet pepper, melon, seeds and parmesan</i>	
<i>optionally with:</i>	
<i>Italian country ham</i>	22,00 €
<b>Salad with Chicken Breast Strips</b>	22,00 €
<i>with tomato, cucumber, nuts, dried apricots, feta cheese and chicken breast</i>	
<b>Salad with Prawns</b>	24,00 €
<i>with fried king prawns, parmesan and croutons</i>	

## PASTA

<b>Pasta Aglio e Olio</b>	18,50 €
<i>Spaghetti with garlic, chilli and parmesan</i>	
<b>Pasta Caprese</b>	20,50 €
<i>Spaghetti with tomatoes, rocket, buffalo mozzarella and basil pesto</i>	
<b>Pasta with Prawns</b>	25,00 €
<i>with fruity curry sauce and fresh coriander</i>	
<b>Pasta Truffle</b>	26,50 €
<i>creamy, finely rounded off with truffle oil and fresh truffle</i>	

# WINE RECOMMENDATION

## WHITE WINE

Lugana -Ottella-

*DOC*

*Francesco e Michele Montresor, Peschiera del Garda*

*Fresh grape variety representative with flavours of pear and quince*

0,2l 9,90 €

0,75l 36,00 €

## RED WINE

Primitivo di Manduria -Mandus-

*DOP*

*Pietra Pura, Apulien*

*Elegant, fruity red wine from southern Italy*

0,2l 9,90 €

0,75l 39,00 €

For further inspiration, please contact our service team  
at your disposal.

## PAR 3 MENU

Enjoy a carefree summer's day and be inspired by our chef's menu recommendation.

Curry, paprika and redcurrant soup  
*with crushed cashew nuts*



Herb-Lamb  
*with a crispy sweet potato and mint salad,  
feta cheese and tomato*



Crème brûlée  
*with caramel crust and berries*

p.P. / 43,00 €

Round off your PAR 3 menu harmoniously with a sparkling glass of Deutz Champagne as an aperitif and a glass of Primitivo with the main course.

p.P. / 66,00 €

# GRILL

## 🕒 FOR YOU FROM 6 PM

Each dish is served with citrus-herb butter, fresh leaf salad and a baked potato or sweet potato wedges with herb cream.

<b>Tomahawk of Calf approx. 600 g</b>	<b>Tagespreis</b>
<i>tender, fibrous cut from the back, whose special flavour comes from cooking on the bone</i>	
<b>Ribeye-Steak 200g</b>	<b>38,50 €</b>
<i>The rump steak or striploin steak is a classic, which gets its worldwide popular flavour from its fat edge</i>	
<b>Fillet of Beef 200g</b>	<b>45,50 €</b>
<i>the most sought-after cut of meat from Angus Black Beef, which makes up only 2% of the beef</i>	
<b>Surf &amp; Turf Fillet of Beef 200g with King Prawns</b>	<b>50,00 €</b>
<i>matured fillet of dairy cow, paired with the sweetness of Pacific prawns</i>	



# GRILL

## FOU YOU FROM 6 PM

Each dish is served with citrus-herb butter, fresh leaf salad and a baked potato or sweet potato wedges with herb cream.

**Corn-fed Chicken Breast „Supreme“ 250g** 29,50 €  
*a chicken that is mainly fed with corn,  
which gives the meat its full-bodied flavour  
and its yellow colour*

**Lamb Rump 180g** 32,00 €  
*Fat-free, tender fibres, marbled with tendon  
cut of leg of New Zealand lamb*

**Char Fillet** 32,00 €  
*with light citrus flavours, marinated fillet medallions  
fried on the skin*

**Primecut** Daily Price  
*For more variety, our chef de cuisine  
regularly buys specials. Please ask our service staff for  
the exclusive offer.*

## DESSERT

<b>Coconut Cream</b> <i>with pineapple ragout and crunchy muesli</i>	8,50 €
<b>Crème Brûlée</b> <i>with caramelised cane sugar and fresh berries</i>	8,50 €
<b>Iced mango</b> <i>with ragout and yoghurt</i>	8,50 €
<b>Homemade Bobby Jones Ice Cream</b> <i>Various flavours in 125ml tubs</i>	4,30 €

# DRINKS

## 🍷 APERITIF

Graham's Blend No.5 0,2 l 10,50 €  
*White Port with Tonic Water*

Aperol Spritz 0,2 l 8,90 €  
*Aperol with sparkling wine and orange*

Hugo 0,2 l 8,90 €  
*Sparkling wine with lime and elderflower syrup*

Lillet Wild Berry 0,2 l 8,90 €  
*Lillet and Fever Tree Wild Berry*

Secco Rosé 0,1 l 7,00 €  
*Frank & Frei Winegrowers' Association* 0,75 l 42,00 €

Bobby Jones Sparkling Wine 0,1 l 7,00 €  
*Chardonnay Brut, exclusive bottling* 0,75 l 42,00 €  
*Spa & GolfResort Weimarer Land*

Champagner Deutz 0,1 l 15,00 €  
*Brut, Ay, Champagne* 0,75 l 95,00 €

## 🍷 BITTERS

Ramazzotti 4 cl 8,00 €

## ☉ BEER FROM THE DRAFT

Apoldaer Spezial Pils	0,3 l	3,90 €
<i>The beer from Thuringia!</i>	0,5 l	4,90 €
Apoldaer Tradition	0,3 l	3,90 €
<i>Malt-accentuated, mildly hopped, natural</i>	0,5 l	4,90 €
Radler	0,3 l	3,90 €
	0,5 l	4,90 €
Schneider Weisse, White Beer	0,5 l	4,90 €

## ☉ BEERS IN A BOTTLE

Erdinger White Beer, non-alcoholic	0,5 l	4,90 €
Warsteiner, non-alcoholic	0,33 l	3,90 €

## ☉ HOT DRINKS

Café Creme	3,20 €
Cappuccino	4,20 €
Espresso	3,20 €
Double Espresso	4,20 €
Latte Macchiato	4,20 €
Milk Coffee	4,20 €
Cup of hot chocolate	4,20 €
Glass of tea	3,20 €

*different varieties from the house of Althaus  
such as Darjeeling, Assam, green tea, fruit tea, peppermint,  
chamomile, herbal tea, rooibush toffee or Earl Grey*

## ☉ NON-ALCOHOLIC

Fruit Juices	0,4 l	4,90 €
<i>Apple, orange, rhubarb, cranberry, passion fruit</i>		
Juice Spritzers	0,4 l	4,90 €
<i>Apple, orange, rhubarb, cranberry, passion fruit</i>		
Golfer	0,4 l	4,90 €
<i>Grapefruit-Lemon</i>		
Roter Golfer	0,4 l	4,90 €
<i>Rhubarb juice spritzer with fresh lime</i>		
Coca Cola, Fanta, Sprite or Diet Coke*	0,4 l	4,90 €
Iced tea from Althaus		
<i>Tea brewed five times strong</i>		
“Green Tea” - Wild Peach Flavor*	0,4 l	4,60 €
“Fruit Infusion” - Watermelon & Mint Flavor*	0,4 l	4,60 €
Tonic Water*	0,2 l	3,90 €
Ginger Ale*	0,2 l	3,90 €
Thüringer Waldquell classic, medium, pure	0,25 l	2,90 €
Thüringer Waldquell classic, medium, pure	0,75 l	6,90 €
PET Round Drink	0,5 l	2,50 €

## ☉ SPIRITS / LONG DRINKS

Scheibel Brandy	2 cl	7,00 €
<i>Williams pear, raspberry, Nussler, mirabelle plum, cherry, fruit brandy</i>		
Nonino Grappa	2 cl	7,00 €
Bobby Jones Gin & Tonic	4 cl	13,90 €

\* contains additives (Our service staff will be happy to provide you with further information.)

## 🍷 OPEN WINE

### White Wine

Pinot Blanc 0,2 l 7,50 €

*Quality wine, dry*

*Kiefer Winery, Eichstetten, Baden*

*Quince flavours, elegant body and long finish*

Ventoux “Les Terrasses” blanc 0,2 l 9,50 €

*AOC*

*Château Pesquié, Mormoiron, Ventoux*

*Fruity white wine with tropical fruit flavours*

Pinot Gris 0,2 l 9,90 €

*Quality wine, dry*

*Nik Weis Winery, Leiwen, Moselle*

*Complex wine with structure and a long finish*

White Wine Spritzer 0,2 l 5,00 €

### ROSÉ

Pinot Noir Rosé 0,2 l 7,50 €

*Quality wine, dry*

*Kiefer Winery, Eichstetten, Baden*

*Flavours of strawberries and currants, fresh and juicy at the same time*

### RED WINE

Cinsault „Le Paradou” 0,2 l 9,00 €

*AOC*

*Château Pesquié, Mormoiron, Ventoux*

*Light notes of raspberry, aromatic red wine with finesse*

## ☉ BOTTLED WINES 0,75 l

### WHITE WINE

Auxerrois „Sonnenberg Excellence“ 42,00 €

*Quality wine, dry*

*Thuringian Winery Bad Sulza, Saale Unstrut*

*Aromas of juicy pear, fresh & fruity*

Pinot Gris 36,00 €

*Quality wine, dry*

*Nik Weis Winery, Leiwen, Moselle*

*Complex wine with structure and a long finish*

Grüner Veltliner „Urgestein“ 39,00 €

*Quality wine, dry*

*Winery Jurtschitsch, Kamptal, Austria*

*yellow fruit flavours with a hint of citrus & white pepper*

Sauvignon Blanc 42,00 €

*Quality wine, dry*

*Sattlerhof, Gamlitz, Austria*

*Fresh, aromatic wine with a long finish*

## 🍷 BOTTLED WINES 0,75 l

### ROSE

AIX Rosé 44,00 €  
*Maison Saint-Aix*  
*Coteaux d'Aix-en-Provence, France*  
*salmon-coloured appearance with a basket of red fruit*

### RED WINE

Primitivo di Manduria -*Mandus-* 39,00 €  
*DOP*  
*Pietra Pura, Apulia*  
*Elegant, fruity red wine from southern Italy*

### SPARKLING WINE & CHAMPAGNE 0,75l

Champagner Deutz 95,00 €  
*Brut, Ay, Champagne*

Champagner Deutz 110,00 €  
*Rosé Brut, Ay, Champagne*



# THE GOLFHÜTTE

The beginning of 2010 saw the start of the conversion and extension of the barn of the old estate into a golf cottage. The foundation walls of the barn were preserved, as was the basic wooden framework. Old barns from the surrounding area were purchased and used for the additional timber panelling. The barn has thus been renovated and extended in accordance with strict conservation principles and preserves the character of the landscape in which it is embedded in the centre of the golf course.

We welcome you with a spectacular view of the vast landscape from the restaurant terrace and an exposed view of the golfers' skills around hole 18 on the Feininger Course from the same spot.

In addition to the GolfOffice and a ProShop, you can indulge in culinary delights in the stylish ambience of the GolfHütte restaurant.

Whether you are a golfer or a guest of the resort, the GolfHütte team is looking forward to your visit!

And if you want to give your next family celebration or conference a very special character - the large ballroom under the roof or one of the smaller cosy rooms in the GolfHütte offer the best conditions for this.



... see you soon

*in the GolfHütte  
of the Spa & GolfResort Weimarer Land*



**GolfHütte**  
Weimarer Land