

Zum güldenen Zopf

ORIGINAL – LOCAL – TRADITIONAL – SINCE 1541

475 YEARS OF EVENTFUL HISTORY. THE INNKEEPER WITH THE „GOLDEN BRAID“. CLASSIC THURINGIAN CUISINE REFINED WITH LOCALLY SOURCED INGREDIENTS. DUROC AND TROUT, TWO PREMIUM PRODUCTS. LANDHOF ZIEGENRIED. WATZDORFER AND FAHNER. A TABLE OF PLENTY. ON COURSE HIDEAWAY. PLAY GOLF ON OUR SPECTACULAR COURSES IN THE WEIMAR COUNTRYSIDE. COURSES FOR BEGINNERS. LINDENTHERME - TIME FOR PEACE AND RELAXATION

475 YEARS OF EVENTFUL HISTORY

The origins of the restaurant „Zum güldenen Zopf“ go all the way back to the year 1541. It was originally a country inn with a horse station. The animals were needed to pull the heavy carts loaded full of slate and copper up out of the town of Blankenhain, which is situated in a valley. The 18th and 19th centuries were a time of prosperity for the inn, due to its location at the crossroads of two trading routes. The traffic along these routes encouraged the development of various crafts, as the traders required the services of smiths, cartwrights and saddlers – along with a glass of beer and a meal, which in turn drove the business of the inn. A fire in the year 1742 destroyed part of the outskirts of Blankenhain along with the „Güldenen Zopf“. After the reconstruction in 1755, the inn was renamed „Zum Mohren“, until



reverting back to its original name in 1936. During the period of the GDR it served as a youth club with television afternoons, organized games and dances for the town's youth. Later on, the Free German

Trade Union Confederation (FDGB) took over the building and created a home for its members. After German reunification, the house was home to a restaurant, the last one being an Italian trattoria. ■

FOOD

The quality of locally sourced products is what makes our cuisine so outstanding. Our cooks love the traditional Thuringian recipes refined with culinary sophistication. / Page 2

DRINKS

You are sure to find the perfect drink to accompany your meal on our menu. Fruity juices, locally brewed beer, choice wines or hot coffee specialties. / Page 3

SPA AND GOLF RESORT

Tucked away in a charming landscape, is the 36-hole golf course and 4-star superior Spa and Golf Hotel Weimarer Land. The tastefully furnished rooms with premium service promise to make your stay memorable. Our spacious Linden spa affords you peace, relaxation and time for yourself. Come and pamper your palate in one of our four different restaurants with elegant and unusual cuisine. We look forward to your visit in this premium level hideaway / Page 4

INTERESTING INFORMATION

THE INNKEEPER WITH THE „GOLDEN BRAID“

The house named „Zum güldenen Zopf“ stands in the hands of God (1565 Hans Keiser).

These words are inscribed in an old stone on the left of the entrance to the inn „Zum güldenen Zopf“. The building whose origins date back

to the year 1541 has an eventful history. At one time it was even the finest house on the square in Blankenhain – apparently a real gold mine. The innkeeper at the time – a certain Hans Güldenzopf – was listed in the registry in 1551 as the second wealthiest citizen of the town. ■

CLASSIC THURINGIAN CUISINE REFINED WITH LOCALLY SOURCED INGREDIENTS

Why would anyone buy a 500-year old, vacant inn? „In the past, many of our guests asked us where they could sample the pleasures of Thuringian cuisine. And so we decided to create the answer to their question“, responds Matthias Grafe, proprietor of the Spa & Golf Resort Weimarer Land on the outskirts of Blankenhain. The Grafe family purchased the building in the year 2015, revived its kitchen and reopened it in September 2016. The inn, so rich in tradition, specializes primarily in classic Thuringian cuisine using locally sourced ingredients. „What makes our kitchen so special are top quality ingredients taken mainly from the immediate surroundings“, reveals F&B Director Daniel Stenzel. This enhances the appeal of the Spa & Golf Resort by adding a further culinary alternative with a strong regional focus. ■

DUROC AND TROUT, TWO PREMIUM PRODUCTS



A few years ago, the DUROC pig moved into the farms of Aschara in Thuringia. The farmers were won over by the pig's reputation for flavorful meat and excellent breeding properties. The Duroc's characteristic red coloring goes back to its ancestors – wild boar populations in the US northeast and red pigs from Guinea and Spain. Its pedigree can be traced back to the year 1823, when the breeder Isaac Frink established the Duroc as a new breed and developed it into one of the world's best. The lightly marbled meat of the Duroc pig is considered a delicacy by many. It is valued for its high iron content and ideal balance between succulence and low fat. In Aschara, the pigs are fed exclusively from the farm's own production. You can taste the difference in quality. When it comes to fish, our chef de cuisine relies on the local specialties from the trout farm Helm. The small family-run company has a 40-year tradition in breeding, fishing and processing various trout types. Fish lovers are enthusiastic about the quality and sustainability of the product. ■

STARTER

Marinated ham of wild boar with field salad and cranberry vinaigrette 9,00 €

Market salad with raspberry dressing either with chicken or baked goat's cheese 12,00 €

Carpaccio from roasted pork knuckle with bacon, salad of fresh herbs and sweet mustard vinaigrette 8,00 €

Pork ragout from Duroc pig with Worcester sauce and lemon 7,00 €

Potato soup with sausage and marjoram 5,00 €

Soljanka with sour cream and lemon 5,00 €

MAIN COURSE

Sauerbraten from wild boar with red cabbage and Thuringian dumplings 17,00 €

Braised ox cheek with horseradish sauce, on boiled potatoes served with tomato salad 16,00 €

Black beer goulash with butter - Spätzle and beet salad 15,00 €

Beef roulade with red cabbage and Thuringian dumplings 16,00 €

Thuringian pork cutlet marinated in beer with fried onions and fried potatoes 13,00 €

Zander fillet with pearl barley risotto and sauerkraut 16,00 €

Trout meunière with creamed

potatoes and green salad 16,00 €

Schnitzel with fried potatoes or French fries, and cucumber or potato salad.

Served with either forest mushrooms, letscho (mixed stewed paprika and tomatoes), fried egg or pork ragout

Pork 15,00 €

Veal 19,00 €

DESSERT

Cherry casserole with cherry ragout and vanilla sauce 6,00 €

Sweet quark and potato cakes with apple sauce and advocaat 6,00 €

Baked cinnamon dumplings with pickled plums and vanilla ice cream 6,00 €

Thuringian cheese selection of local cheeses 9,00 €

The Landhof Ziegenried is our source for 100% sheep's cheese specialties.

You won't find any goats on this farm, only 120 dairy sheep and their young grazing in the pastures.

The breed originates in the mountainous region of Lacaune, in southeastern France. The sturdy, medium-sized animals are robust, hardy and their milk production is outstanding.

The sheep's milk is processed in accordance with traditional methods and crafted to a variety of cheeses. Short storage times for the milk and careful handling in the dairy result in sheep's milk cheeses that are truly a treat for any cheese lover's palate. ■



WATZDORFER
AND FAHNER;
EVERY SIP, A
D E L I G H T



The WATZDORFER brewing tradition dates back to the year 1411. Beer drinkers have been enjoying the Thuringian craft of beer brewing for over 600 years. Old brewing secrets paired with state-of-the-art processing methods are what make the beer from Bad Blankenburg unique. Hats off to the beer brewers from the foot of the Greifenstein Castle Protected by the



mountain chain „Fahner Höhe“, lies an area where fruit trees thrive. Apples, pears, cherries and plums are transformed into natural juices, nectars and fruit liqueurs. All steps take place under the careful supervision of the Fahner Company, from the natural cultivation of the fruit to the end processing. The fruity taste of Fahner drinks is well-known far beyond the borders of Thuringia. ■

DRAFT BEERS

Watzdorfer Burg Pils	0,3l	2,90 €
	0,5l	3,90 €
Watzdorfer dark beer	0,3l	2,90 €
	0,5l	3,90 €

BOTTLED BEERS

Wheat beer	0,5l	3,90 €
<i>(non-alcoholic)</i>		
Wheat beer	0,5l	3,90 €

HOT DRINKS

Café Creme	2,50 €
Cappuccino	2,90 €
Espresso	2,10 €
Double espresso	3,10 €
Latte Macchiato	3,30 €
Café au lait	3,10 €
Hot chocolate	2,90 €
Tea	2,30 €

NON-ALCOHOLIC DRINKS

Fahner fruit juices	0,2l	2,50 €
<i>Apple, orange, black currant, banana, tart cherry, mild multi vitamin</i>		
“Vita” Cola Pur, Pur sugar-free,		
Orange, Lemon	0,2l	2,50 €
Thüringer Waldquell mineral water	0,25l	2,20 €
	0,75l	5,50 €
<i>Pur, Classic, Medium</i>		

ZOPF EXKLUSIVE

Apple ginger	6,50 €
<i>Aromatique apple, lime, ginger ale</i>	

OPEN WINES

Pinot blanc, Hey	0,2l	5,50 €
Weißherbst, Zahn	0,2l	5,50 €
Blauer Zweigelt, Gussek	0,2l	6,00 €
White wine spritzer	0,2l	5,00 €

WINE IN BOTTLES 0,75l

Müller-Thurgau	21,00 €
<i>„Gröster Steinberg“, German quality wine, dry, Thürkind Vineyard, Gröst</i>	
Riesling	21,00 €
<i>„Muschelkalk“ German quality wine, dry, Pawis Vineyard, Zscheiplitz</i>	

A T A B L E
O F P L E N T Y



Fresh, local and traditional. These are the simple words our chef de cuisine uses to describe the cuisine of „Zum güldenen Zopf“. Only the finest ingredients find their way into the pots and pans

of his kitchen. We look forward to serving you in an atmosphere of warm hospitality and elegance. Reservations for you and your family or for small groups will be gladly taken at Tel. +49 (0) 36459 / 6164 4000 ■

Weißburgunder	21,00 €
<i>„Gutswein“ German quality wine, dry, Hey Vineyard, Naumburg/S.</i>	
Weißherbst	21,00 €
<i>Zweigelt Weißherbst, German quality wine, dry, Thuringian Vineyard Zahn, Kaatschen</i>	
Spätburgunder	23,00 €
<i>German quality wine, dry, Böhme & Töchter Vineyard, Gleina</i>	
Blauer Zweigelt	23,00 €
<i>German quality wine, dry, André Gussek Vineyard, Naumburg/S.</i>	
Portugieser	23,00 €
<i>Dorndorfer Rappental, German quality wine, dry, K. Böhme Vineyard, Kirchscheidungen</i>	

SPARKLING WINE

Riesling sparkling wine	0,1l	5,00 €
	0,75l	24,00 €
<i>classic bottle fermentation, dry, Naumburger Wein- & Sektmanufaktur, Naumburg</i>		

SPIRITS AND LIQUEURS

Fahner	2cl	3,50 €
Williams Christ pear spirit, mirabelle spirit, fruit spirit, plum spirit, honey Williams, hazelnut		
Aromatique	2cl	3,50 €
<i>Spice bitters</i>		

ON COURSE HIDE AWAY

On May 1st, 2013, the Spa & Golf Resort Weimarer Land opened its doors in the midst of a “Golf Oscar” winning 36-hole course. The 4-star superior hotel is outstanding due to its location as one of the few truly “on-course” hotels in Germany with a history that continues up until this day. Situated on the former country estate Krakau, this unique resort was created at considerable expense – the perfect getaway for families, golfers, spa goers and lovers of culture. The entire complex consists of four buildings with a total of 94 rooms and 212 beds. The careful historic reconstruction of the landmarked estate has resulted in a unique ambience. Spacious double rooms and suites afford a grand living experience. The linden blossom thermal spa includes various pools, as well as a sauna, beauty and fitness area. The restaurants offer superior cuisine in a luxurious setting. From the terraces, guests can look out over the wide expanse of the golf course.



PLAY GOLF ON OUR SPECTACULAR COURSES IN THE WEIMAR COUNTRYSIDE

This spectacular 36-hole golf facility with an amazing natural backdrop consists of two 18-hole golf courses and a 3-hole driving range. The combination of the two courses provides three different 18-hole variations. The Goethe Course is set in a beautiful landscape. We can't help but thinking that if Goethe had indulged in a passion for golf, he would have left behind a lyrical dedication to this course's unique natural beauty. The Feininger Course is laid out along the south eastern area of the Golf Resort with an amazing view to Blankenhain. The Bobby Jones Champion Course combines the best features of the Goethe and the Feininger Courses. We have a golf school and trainers to complete our offer. Stop off at the Golf Hütte after a fantastic round of golf and enjoy the delights of our kitchen. Our Golf Camp for children and teens is ideal for vacation time. ■



COURSES FOR BEGINNERS

Interested in learning to golf? Every Sunday afternoon from 2.00 to 3.00, we provide equipment and a golf teacher free of charge. After a little instruction, you will be able to tee off yourself. ■



SPA

LINDENTHERME - TIME FOR PEACE AND RELAXATION



How can you help but relax in the over 2500m² Lindentherme Thermal Springs with its generously designed pools, panarama sauna and steam bath. You can work out in the gym or lean back and enjoy the serenity of the quiet lounge. A variety of spa treatments completes your experience. ■

Dine in a unique atmosphere of warm hospitality and elegance – You'll be sure to find your favorite seat at the Spa & Golf Resort. Our Chef de Cuisine Marcel Fischer and his team will delight your palate. In the Augusta restaurant with its own Augusta



Room you can enjoy an exclusive evening meal or choose your dishes from the dinner buffet. In the á la carte Masters Restaurant you can discover Mediterranean and Francophile dishes newly

created in fresh combinations accompanied by choice wines selected by our sommelier Michael Kuhles. At the Grand Slam Bar in the lounge area you might begin an evening of pleasure or drink a toast to its end with a nightcap. The Bobby Jones Smokers Lounge is just the place to sink down in a luxurious leather armchair in front of the fireplace. A choice selection of cigars awaits you. In the Golf Hütte Restaurant we serve garden fresh dishes in the summer and fondue creations in the



winter. You can reserve our banquet hall or other rooms in the Golf Hütte for family parties and other events. ■

