

Welcome to Zwota

The town of Zwota is located at the B 283 between the cities of Klingenthal and Markneukirchen on the extension of the Western Erz Mountains and it is a frontier town to the Czech Republic. The name Zwota was first mentioned in the year of 1122 on a certificate of the collegiate church in Plauen as "frontier waters" of the churches property. A certificate of 1631, which was issued in Torgau/Elbe, proves the foundation of the town. At this time Zwota owned a well-known hammer mill, a hammer chapel, a hammer tavern and an associated manor.

A contract of purchase proves that the tavern was still carrying the name "Hammer-schänke" (hammer tavern) in 1731. In the afternoon of the 26th Mai 1758 a fire broke out in town

that destroyed numerous of buildings in a short time, thereunder the hammer tavern. The records of the historian Kurt E. Dörfel from Klingenthal say that the hammer tavern was rebuild in the Year of 1770 with well-fortified foundation walls that are still recognizable today.

Iron sheets from Zwota that were built in the hammer mill were well-known and popular with the shipbuilders.

Servants transported the iron sheets up to the North Sea and also to the shipbuilders in Amsterdam.

The legend says that in 1798 the wagoners bought 2 whale ribs from such a journey. They were set up to an archway at the hammer tavern and were the inspiration for today's name "Walfisch".



Welcome to the "Gasthof Walfisch"

We wish you a pleasant stay in our "Gasthof zum Walfisch" with tasty food and beverages and our good traditional cuisine.

The playwrighter Felix Renner described us clearly in his historic performance "Die wir aus rauher Wurzel sind entstanden" how things took place in our country especially among the tradesmen and the workers of the tavern.

The hammer servants of Zwota were known as hard drinking fellows.

A note from the "Vogtländischen Anzeiger" from 3rd July 1932 says that one resident was able to arrange two whale ribs. Furthermore we learn that each rib was over five meters long and after drying process they were still four hundredweights heavy.

After 1945 the house carried different names. Since February 1990 it is called "Gasthof zum Walfisch".

Today our accommodations are recommended for festivities and special occasions for every instance.

General Room	56 seats
Saloon with Bar	195 seats
Parlor	44 seats
Beergarden at the house	58 seats
Beergarden at the Walfisch lake	80 seats

Double Bowling Alley in the House, 18-hole-Miniature Golf Place,
Paddling on our Walfisch Lake - Fun for Young and Old

11 Guestrooms

3 Holiday Homes in a quiet densely wooded Neighborhood



Carp Time At "Gasthof Walfisch"

204	<i>Baked Carp Filet, served with melted Butter and Potatoes</i>	13,10 €
205	<i>Baked Carp Filet with Herbal Dip and Potato Wedges</i>	13,90 €
206	<i>Breaded Carp Nuggets upon Sauce Choron, served with Potato Wedges</i>	14,00 €
207	<i>Carp filet in beer dough with fried potatoes</i>	14,20 €
202	<i>"Karpfen Blau" Steamed Carp with melted Butter, served with Red Cabbage and Potatoes</i>	15,20 €
203	<i>"Vogtländischer Bierkarpfen" Beer Carp with Red Cabbage and Dumplings</i>	15,40 €

In Addition to Beer Karp we recommend

Dornfelder Red Wine medium dry

*Schoppen
3,70 €*

To all othr dishes we recommend

Riesling medium dry

be recommended:

<i>Tausendteich Carpspirit double Juniper from Steinwälder home distillery Schraml</i>	<i>2cl 1,40 €</i>	<i>4cl 2,80 €</i>
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Soups and Appetizers

107	Chicken soup with ginger and pak choi	3,70 €
213	„Vogtländische Schwammebrie“ Traditional Mushroom Soup	3,80 €
114	Sweet potato - cucumber soup ^{A)C)G)I)}	3,90 €
101	ham rolls with toast	4,20 €
100	Pork Ragout Fin ¹⁾ , topped with Cheese ¹⁾ , served with Lemon and Toast ¹⁵⁾	5,60 €

Salads

300	Small Mixed Salad	4,90 €
364	Salad Schopska (Diced tomato, diced cucumber, feta cheese)	5,90 €
365	Mixed Salad with chicken breast filet strips	8,10 €
368	Salad Plate „Walfisch“ (Big Salad with Potatoes filled with Cream Cheese and Herbs ¹⁷⁾ , Mozzarella Sticks ^{16), 20)} and breaded Mushrooms)	8,50 €

Have a choice of the following dressings:

- Yoghurt ¹⁶⁾¹⁷⁾
- Balsamic Vinaigrette ^{1)15)(vegan)}
- French
- Vinegar/Oil



Notice

For Change of supplements we use the following price increase:
Fried potatoes, baked Dumplings, Dumplings, country potatoes, rice per 1,50 €
and sweet potato fries 2,50 €

“Vogtländische Küche” (Traditional Cuisine)

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|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 213 | <i>„e Teller Schwammebrie“
(Traditional Mushroom Soup)</i> | 3,80 € |
| 251 | <i>„Gebackene Kließ^{1) 2) 3)} un Greiselbeern“
(Baked Dumplings with Cranberries)</i> | 5,80 € |
| 250 | <i>„Griene Kließ^{1) 2) 3)} un Schwammebrie“
(Dumplings with traditional Mushroom Soup)</i> | 6,00 € |
| 252 | <i>“Schladereguggs mit Schwammebrie”
(Dumpling Dough with Onions and Smoked Bacon^{2) 3) 9)} golden brown fried,
served with Mushroom Soup)</i> | 7,60 € |
| 369 | <i>„Silze mit Broterdeppel“
(Pork in aspic with fried Potatoes,
served with Vinegar <u>or</u> Remoulade Sauce²⁾)</i> | 8,90 € |
| 258 | <i>„Sauerbrotn mit Eppelrotkraut un
griene Kließ“^{1) 2) 3)}
(Traditional Beef braised in vinegar, served with Red Cabbage and
Dumplings)</i> | 12,10 € |
| 261 | <i>“Rindsrollad mit Eppelrotkraut
un gebackne Kließ“^{1) 2) 3)}
(Beef Roulade with Red Cabbage and baked Dumplings)</i> | 13,30 € |

For Desert

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|-----|----------------------------------------------------------------------------|--------|
| 319 | <i>„Greiselbeerkompott mit Sahne“
(Cranberries with Whipped Cream)</i> | 3,40 € |
|-----|----------------------------------------------------------------------------|--------|

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Steaks and Schnitzel

158	Saddle steak with mustard and roasted onions	11,60 €
165	Pork Schnitzel „Wiener Art“ with Buttered Vegetables and Potatoes (Breaded Pork Schnitzel)	11,60 €
159	Pork Saddle Steak, gratinated with Pepperoni, Jalapenos and Chili Cheese ¹⁾ , served with Potato Wedges ¹⁾¹⁹⁾ (sharp)	13,10 €
178	Pork Saddle Steak with Ragout Fin ¹⁾ , gratinated with Cheese ¹⁾¹⁷⁾ , served with French Fries ⁴⁾	13,50 €
162	Chicken breast filet with rice and mango-curry sauce ¹⁾¹⁴⁾¹⁶⁾¹⁷⁾	11,40 €
161	Rump Steak with fresh garlic, with Steakhouse fries	16,90 €
174	Rump Steak with herb-flavoured Butter and Croquettes ²¹⁾	17,20 €
175	Rump Steak “barbecue” served with sweet potato frîtes	17,40 €

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Fish Specialities

- 103 *Filet of Matie „Bauernart“ ⁴⁾²⁾¹⁶⁾, 9,50 €
>>2 Filet of Matie with Remoulade Sauce and Roasted Potatoes <<*
- 140 *Forelle „Müllerin“
Trout with melted Butter,
served with Red Cabbage and Potatoes 12,80 €*
- 208 *Monkfishmedaillons “Trondheim” served with rice 12,90 €*
- 144 *Fried catfish (red meat) with ribbon noddles
and mango-curry sauce 15,90 €*

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and sweet potato fries 2,50 €*

Vegetarian food

251	„Gebackene Kließ ^{1) 2) 3)} un Greiselbeern“ (Baked Dumplings with Cranberries)	5,80 €
122	Country potatoes with fresh herb dip and salad (veg.)	7,30 €
117	Potato Pan with dried Tomatoes and Onions ³⁾¹⁷⁾	7,80 €
119	Stewed Cucumber with Fettuccine ²⁰⁾	7,90 €
124	Grilled mediterranean vegetables with and Country potatoes (vegan)	8,10 €
118	Pasta squares made of hard wheat semolina stuffed with leek, onions and spinach and herbal sauce	10,10 €

Senior Plates

294	Pork Schnitzel „Wiener Art“ with Buttered Vegetables and Potatoes (Breaded Pork Schnitzel)	10,10 €
231	„Sauerbraten mit Apfelrotkraut und vogtländischem Kloß“ ^{1) 2) 3)} (Traditional Beef braised in Vinegar, served with Red Cabbage and Dumplings)	10,60 €

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*“Lusty Food to Sustain”
from 3 pm*

350	<i>“Bockwurst” - braised Sausage with bread^{2) 3)4)}</i>	2,10 €
351	<i>2 Frankfurters with bread^{2)3) 4)}</i>	2,60 €
358	<i>Curry sausage with fries</i>	4,80 €
352	<i>Toast „Hawaii“¹⁾³⁾¹⁶⁾¹⁷⁾²⁰⁾ (2 Slices of Toast with Ham, Pineapple, gratinated with Cheese)</i>	5,60 €
370	<i>Farmer ´s Breakfast^{2) 4) 9)}</i>	8,50 €
95	<i>“Walfischbrettl”^{2) 4) 9)} (Deli Meat, Ham and Cheese, served with Butter and Bread)</i>	8,50 €
388	<i>“Tatar” (Raw Beef Meat with Egg Yolk, served with Butter and Bread)</i>	9,30 €



Ice Cream

- 398 *Children-Cup „Zwergnase“ (Vanilla Ice Cream, Mandarins, Chocolate Sauce and Whipped Cream)*^{1) 16) 20) 21)} 3,80 €
- 397 *Children-Cup „Kunterbunt“ (Sorbet, Smarties, Strawberry Sauce and Whipped Cream)*^{1) 16) 20) 21)} 4,10 €
- 393 *„Trio“ (Chocolate, Vanilla and Strawberry Ice Cream with Whipped Cream)*^{1) 16) 20) 21)} 3,80 €
- 395 *„Heiß und Kalt“ (Vanilla Ice Cream with hot Raspberries and Whipped Cream)*^{1) 16) 20) 21)} 5,30 €
- 394 *„Mandarinchen“ (Chocolate and Vanilla Ice Cream, Egg Liqueur, Mandarins and Whipped Cream)*^{1) 16) 20) 21)} 5,40 €
- 390 *„Blackforest Cherry“ (Vanilla and Chocolate Ice Cream, Dessert Cherries, Cherry Liqueur and Whipped Cream)*^{1) 16) 20) 21)} 5,70 €
- 396 *Cherry Bowl „Amarena Art“ (Vanilla, Walnut and Pistachios Ice Cream, Dessert Cherries, Amaretto and Whipped Cream)*^{1) 16) 20) 21)} 6,50 €
- 399 *„Yoghurt-Raspberry-Queen“ (Yoghurt and Vanilla Ice Cream, Plain Yoghurt, Raspberries and Whipped Cream)*^{1) 16) 17) 21)} 6,70 €

Furthermore

- 329 *Warm Apple Strudel with Vanilla Ice Cream and Whipped Cream*^{1) 16) 17) 21)} 5,60 €
- 339 *Iced Coffee*^{1) 14) 20)} 3,70 €
- 234 *Iced Chocolate*^{1) 10) 16) 21)} 3,70 €

...and we always serve Fresh Homemade Pie

Kitchen Beverages

<i>Cup of Coffee</i> ¹⁴⁾	1,90 €
<i>Pot of Coffee</i> ¹⁴⁾	3,30 €
<i>Coffee Hag (decaffeinated Coffee)</i>	1,80 €
<i>Pot of Coffee Hag (decaffeinated Coffee)</i>	3,10 €
<i>Cappuccino</i> ¹⁾¹⁰⁾¹⁶⁾¹⁹⁾²⁰⁾²¹⁾	2,50 €
<i>Espresso</i> ¹⁴⁾	1,90 €
<i>Cafe latte</i> ¹⁴⁾	2,20 €
<i>Latte Macchiato</i> ¹⁴⁾	3,10 €
<i>Glas of Tea</i> (<i>Black Tea, Fruit Tea, Herbal Tea, Peppermint Tea, Rosehip Tea, Camomile Tea or Green Tea</i>)	1,50 €
<i>Glühwein (Hot Spicy Wine)</i>	2,60 €
<i>Glühwein with Amaretto</i>	3,60 €
<i>“Eierpunsch, Bratapfelpunsch oder Heiße Marille” Egg Nogg, Rosted Apple Punch or Hot Apricot</i>	each 3,20 €
<i>Grog (Schnapps)</i>	3,40 €
<i>Jagertea (Strohschnapps) with Brown Sugar</i>	3,60 €
<i>Cup of Milk</i>	1,30 €
<i>Cup of Hot Chocolate</i> ¹⁰⁾²¹⁾¹⁶⁾	1,70 €
<i>Pot of Hot Chocolate</i> ¹⁰⁾²¹⁾¹⁶⁾	2,90 €
<i>Iced Coffee</i> ^{14) 1) 20)}	3,70 €
<i>Iced Chocolate</i> ¹⁰⁾²¹⁾¹⁶⁾¹⁾	3,70 €

Wenn dir kalt ist, wird Tee dich erwärmen.
Wenn du erhitzt bist, wird er dich abkühlen.
Wenn du bedrückt bist, wird er dich aufheitern.
Wenn du erregt bist, wird er dich beruhigen.

von William Ewart Gladstone

Non-Alcoholic Beverages

Heide Juices, 100% Fruit Content

Apple, Orange, Grapefruit, Multivitamin

Tomato ^{with Sea Salt} 0,2 l 2,00 €

Heide Nectar

Banana ^{min. 25% Fruit Content.}, Sour Cherry ^{min. 50% Fruit Content}

Strawberry ^{20) min. 30% Fruit Content.}, Gualitschi ^{3)16)17)20) min. 30% Fruit Content} 0,2 l 2,20 €

From the House of Bad Brambacher Mineralquellen

Cola ¹⁾¹⁴⁾¹⁶⁾¹⁷⁾ 0,2 l 1,90 €

Cola ¹⁾¹⁴⁾¹⁶⁾¹⁷⁾ 0,4 l 3,30 €

Cola ¹⁾¹⁴⁾¹⁶⁾¹⁷⁾ 0,5 l 3,90 €

Orange Lemonade ¹⁾³⁾¹⁴⁾¹⁶⁾¹⁷⁾²⁰⁾, Lemon Lemonade ¹⁶⁾¹⁷⁾ 0,2 l 1,90 €

Orange Lemonade ¹⁾³⁾¹⁴⁾¹⁶⁾¹⁷⁾²⁰⁾, Lemon Lemonade ¹⁶⁾¹⁷⁾ 0,4 l 3,30 €

Orange Lemonade ¹⁾³⁾¹⁴⁾¹⁶⁾¹⁷⁾²⁰⁾, Lemon Lemonade ¹⁶⁾¹⁷⁾ 0,5 l 3,90 €

Apple Spritzer 0,2 l 1,90 €

Apple Spritzer 0,4 l 3,30 €

Apple Spritzer 0,5 l 3,90 €

Mineral Water Gourmet (Sparkling, Medium, Naturel) 0,25 btl 1,90 €

Mineral Water Gourmet (Sparkling, Medium, Naturel) 0,75 btl 3,50 €

Tonic Water Gourmet ^{10) 13) 16) 17)} 0,25 btl 2,20 €

Ginger Ale Gourmet ^{1) 10) 16) 17)} 0,25 btl 2,20 €

Bitter Lemon Gourmet ^{3)10) 13) 16) 17)18)} 0,25 btl 2,20 €

Beer

Our Draft Beer:

Wernesgrüner Pils 0,25 l 2,20 €

Wernesgrüner Pils 0,4 l 2,90 €

Radler (Wernesgrüner Pils
with Lemonade ¹⁶⁾¹⁷⁾) 0,25 l 2,20 €

Radler (Wernesgrüner Pils
with Lemonade ¹⁶⁾¹⁷⁾) 0,4 l 2,90 €

Benedictine wheat beer 0,5 l 3,50 €

Benedictine wheat beer 0,3 l 2,50 €

Bottled Beer:

Wernesgrüner (Non-Alcoholic) 0,33 l 2,40 €

Benedictine wheat beer Non-Alcoholic 0,5 l 3,30 €

Benedictine wheat beer black 0,5 l 3,30 €

Köstritzer Schwarzbier 0,5 l 3,10 €

Köstritzer Schwarzbier 0,33 l 2,40 €

Sternquell Pils 0,5 l 3,10 €

Spirituuous Beverages

	<i>2 cl</i>	<i>4 cl</i>
<i>Wilthener Goldkrone</i>	1,40 €	2,20 €
<i>Kirschlikör</i>	1,20 €	2,20 €
<i>Kümmerling 2cl Fl.</i>	1,30 €	
<i>Underberg 2cl Fl.</i>	1,30 €	
<i>Nordhäuser Doppelkorn</i>	1,30 €	2,40 €
<i>Wodka Gorbatschow</i>	1,30 €	2,40 €
<i>Obstler</i>	1,30 €	2,40 €
<i>Williams Christ-Birne</i>	1,40 €	2,60 €
<i>Malteser</i>	1,40 €	2,60 €
<i>Jägermeister</i>	1,40 €	2,60 €
<i>Fernet Branca</i>	1,60 €	3,00 €
<i>Jack Daniels</i>	1,90 €	3,60 €

House Specialities

<i>Hammerburschen Kräuterlikör</i>	1,30 €	2,40 €
<i>Schwarzbeerlikör</i>	1,30 €	2,40 €
<i>Vugelbeer Tropfen rot</i>	1,40 €	2,60 €
<i>Vugelbeer Tropfen weiß</i>	1,40 €	2,60 €
<i>Original Stöss- Bitter hell</i>	1,40 €	2,60 €
<i>Grubenfeuer (served burning)</i>	1,70 €	

Chemical Additives in Food and Beverages

- 1) *Colorants*
 - 2) *Preservatives*
 - 3) *Antioxidants*
 - 4) *Taste Enhancer*
 - 9) *With Sweeteners*
 - 10) *With a Type of Sugar*
 - 11) *Contains Aspartame*
 - 13) *Containing Quinine*
 - 14) *Containing Caffeine*
 - 15) *Acidity Regulator*
 - 16) *Flavourings*
 - 17) *Acidifier*
 - 18) *Lemonade Raw Material*
 - 19) *Release Agents*
 - 20) *Stabiliser*
 - 21) *Emulsifier*
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- A) *Gluten containing cereals*
 - B) *Shellfishes and products from shellfish*
 - C) *Eggs and products from eggs*
 - D) *Fish and products from fish*
 - E) *Peanuts and products from peanuts*
 - F) *Soybeans and products from soybeans*
 - G) *Milk and products from milk*
 - H) *Edible nuts and products from nuts*
 - I) *Celery and products from celery*
 - J) *Mustard and products from mustard*
 - K) *Sesame seeds and products from sesame seeds*
 - L) *Sulphur dioxid and sulphites*
 - M) *Lupines and products from lupines*
 - N) *Molluscas and products from molluscas*

Be Our Guest

All of our Single-, Double- and Multiple-Rooms are comfortable furnished with Shower, WC and Telephone. We offer to all of our House Guests a Bonus to all Events in our House.

Furthermore free Miniature Golf and Paddling as much as you want and special Prices for our Bowling Alley.

Besides our Saloon which seats from 50 up to 200 Persons is suitable for Exhibitions, Native Evenings and Events for Travel Groups. A big Parking Place is located in front of our House.

Our Holiday Homes - all with Shower, WC, TV- located on the Schlosserberg in a quiet and densely wooded neighborhood are adequate for our nature-loving Guests.

Bedlinen, Towels, Deckchairs, Seatings, a Picnic Site for Barbecuing, Sunshades, Swimmimngpool and TV invite you to stay. Pets are more than welcome.

We are looking forward to your Visit.

Yours Family Goram