

Zum güldenen Zopf

ORIGINALLY REGIONAL TRADITIONAL SINCE 1541

475 YEARS OF EVENTFUL HISTORY. THE INNKEEPER WITH THE GÜLDENEN ZOPF IN BLANKENHAIN. CLASSIC THURINGIAN CUISINE WITH INGREDIENTS FROM THE REGION. WILD AND TROUT, TWO STRONG PRODUCTS. COUNTRY FARM ZIEGENRIED. WATZDORFER AND FAHNER. THE TABLE IS RICHLY LAID. HIDEAWAY ON COURSE. GOLFING ON MAGNIFICENT COURSES IN THE WEIMARER LAND. TRIAL GOLF. LINDENSPA - TIME FOR PEACE AND RELAXATION.

475 YEARS WITH EVENTFUL HISTORY

SPA & GOLFRESORT

The origins of the Restaurant "Zum güldenen Zopf" date back to at least 1541. Originally, it was an inn with a horse station. The animals were needed to transport the wagons laden with slate or copper to leave the town of Blankenhain down the valley. The house experienced its heyday in the 18th and 19th centuries due to its location on two intersecting trade routes. The traffic on these roads favoured the development of the trades, as the travelling traders needed blacksmiths, wheelwrights and saddlers - but also a beer or a snack, which in turn promoted the development of



the hospitality industry. the catering trade. In 1742, part of the Blankenhain suburb burnt down along with the "Güldener Zopf". After

reconstruction, the house was initially called "Zum Mohren" from 1755 onwards before it was given its original name again in 1936. ■

The 45-hole golf course and the Spa & GolfResort Weimarer Land are nestled in a charming landscape. The stylish rooms and exquisite service will make your stay extra special. We give you peace, relaxation and time in the LindenSpa and spoil you in seven different restaurants with fine and unusual cuisine. We look forward to welcoming you to a hideaway in a class of its own. ■

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CLASSIC THURINGIAN CUISINE REINTERPRETED WITH INGREDIENTS FROM THE REGION

Why buy an almost 500-year-old, empty inn? "Many of our guests have specifically asked for a place where they can enjoy Thuringian cuisine. This is what we have created," is the answer from Matthi-

as Grafe, owner of the Spa & GolfResort Weimarer Land on the outskirts of Blankenhain. The Grafe family acquired the property in 2015, revitalised it gastronomically and reopened it in September 2016. The traditional restaurant primarily

focuses on classic Thuringian cuisine with ingredients from the region. "What makes us special are our high-quality products, most of which come from the local area," reveals General Manager Daniel Stenzel, who is expanding the

product world of the Spa & GolfResort Weimarer Land to include a varied alternative with a regional focus. ■

AFRICAN WELS FROM THURINGIA FOR CONNOISSEURS



Why did we choose catfish from Schkölen? Because we prioritise the highest quality, freshness and naturalness. Produced sustainably and regionally, the African catfish in Schkölen is bred entirely without antibiotics, medication or performance enhancers. Fresh Schkölen well water is used for the fish tanks, which in turn are heated using waste heat from a biogas plant. Thanks to the extremely short transport route, the fish arrives in our kitchen exceptionally fresh immediately after being caught and smoked. The African catfish is almost free of bones and has only 6-8 % fat content, which makes it very digestible. It also has an above-average content of omega-3 fatty acids, which makes it particularly suitable for a health-conscious and light diet. You can enjoy the Schkölen catfish with homemade remoulade and matching side dishes as a light starter. ■

THURINGIAN 3-COURSE MENU

Lukewarm smoked catfish
with remoulade, pickled vegetables and marinated leaf salad



Roulade of grazing beef
with red cabbage and Thuringian dumplings



Baked cinnamon dumplings
with pickled plums and vanilla ice cream

40,00 €

TO START

Lukewarm smoked catfish
with remoulade, pickled vegetables and marinated lettuce
13,00 €

Market salad with raspberry
dressing and caramelised goat's
cheese
13,00 €

Game praline and terrine with
celeriac and blackcurrants
13,00 €

"Spicy meat" ragout of Du-
roc sow with Worcester sauce
and lemon
10,50 €

Weimar onion soup with chee-
se and sour cream bread 7,50 €

Solyanka with sour cream and
lemon
8,50 €

THE MAIN THING

Sour roast of grazing beef
with red cabbage and Thuringian
dumplings
21,00 €

"Grandma Erika's" wrap
dumpling filled with roasted bre-
adcrumbs, boiled beef and parsley
parsley
17,50 €

Wild goulash with butter spaetzle
and beetroot salad
21,00 €

Pink roasted venison rump
with hazelnut sauce, creamed savoy
cabbage and sourdough and bacon
dumplings
32,00 €

Shank of lamb on braised root
vegetables and potato mustard
mash
22,00 €

Roulade of grazing beef with red
cabbage and Thuringian dumplings
24,00 €

Beef tongue with green sauce,
root vegetables, potato mustard
mash
17,50 €

Thuringian pot roast ragout
of heart, kidney and belly with
baked dumpling slices
18,50 €

Cutlet with fried potatoes or
chips and cucumber salad. Option-
ally with wild mushroom cream,
pork ragout or fried egg

Pig
23,00 €

Calf
27,00 €

Fillet of char with tomato salad
and white onion puree
23,00 €

Trout "Müllerin" from the
Kirschbach valley with
mashed potatoes and leaf salad
25,00 €

Potato strudel with seasonal
mushrooms, lamb's lettuce and herb
sour cream
21,00 €

SPECIAL

Fillet of beef centre 500g (2
pers.) with red wine shallots,
seasonal vegetables and potato
garnish
80,00 €
per 250 g extra
40,00 €

Reservation required (at least 24
hours in advance)!

LAST BUT NOT LEAST

Baked cinnamon dumplings
with pickled plums and vanilla ice
cream
11,00 €

Apple cake with egg liqueur and
apple sorbet
12,00 €

Thuringian hazelnut and pear
biscuit with hazelnut brandy and
vanilla ice cream
11,00 €

WATZDORFER AND FAHNER – SIP FOR SIP, A PURE PLEASURE



The brewing tradition of WATZDORFER dates back to 1411 and beer drinkers have appreciated the art of the brewery from Thuringia for over 600 years. Today, old brewing techniques are combined with state-of-the-art processes to create a unique beer. A wide variety



of fruits ripen in the shelter of the "Fahner Höhe" mountain range. Refined apples, pears, cherries and plums are turned into natural juices, nectars and fruit liqueurs. From the natural cultivation of the fruit to the end product, everything is in one hand. ■

DRAFT BEERS

Watzdorfer Burg Pils
0,3l 3,90 €
0,5l 4,50 €

Watzdorfer black beer
0,3l 3,50 €
0,5l 4,20 €

BOTTLED BEERS

Pils 0,3l 3,90 €
White beer 0,5l 4,90 €
(non-alcoholic)
White beer 0,5l 4,90 €

HOT DRINKS

Café Crème 2,90 €
Cappuccino 3,50 €
Espresso 2,50 €
Doppelter Espresso 3,50 €
Latte Macchiato 3,90 €
Milk coffee 3,50 €
Hot chocolate 3,50 €
Glass of tea 2,80 €

NON-ALCOHOLIC

Fahner Fruit juices
Apple, orange, blackcurrant, banana, sour cherry, rhubarb juice
0,2l 3,50 €

Vita Cola pure, orange, lemon
0,2l 3,00 €
0,4l 5,00 €

Thüringer Waldquell
Classic, Medium, Pure
0,25l 2,90 €
0,75l 6,90 €

ZOPF EXCLUSIVE

Golden quince 8,00 €
Quince liqueur, tonic water, lemon and rosemary

OPEN WINES

"Unverblümt"
Quality wine, winery Proppe, Löberschütz
0,2l 7,90 €

Bacchus
Quality wine, dry, Pawis Winery, Zscheiplitz
0,2l 7,90 €

Rosé Cuvée
Quality wine, Böhme Winery & Daughters, Gleina
0,2l 7,90 €

"Herzog von Auerstedt"
Quality wine, dry, huringian winery, Bad Sulza
0,2l 8,50 €

Blauer Zweigelt
Quality wine, dry, Pawis Winery, Zscheiplitz
0,2l 8,50 €

SPARKLING WINE

Our own brand:
Bobby Jones sparkling wine
Chardonnay Brut, Rosé Brut
0,1l 7,00 €
0,75l 39,00 €

BRANDIES & LIQUEUR

Fahner 2cl 3,90 €
Williams-Christ pear brandy, mirabelle plum brandy, fruit brandy, plum brandy, hazelnut, honey Willi

Heimatlikör 2cl 7,00 €
BIO herbal liqueur from Weimar

Aromatique 2cl 4,50 €
Spiced bitters

FRESH, REGIONAL AND TRADITIONAL.



These are the words that can be used to succinctly describe the dishes on the menu of our restaurant "Zum gülden Zopf". The sophistication of our cuisine lies in the selection of excellent food for preparation. Regional origin is an important criterion. We look forward to serving you in an elegant and cosy atmosphere, to cater for you. We can reserve a table for you or for small groups by dialling +49 (0) 36459 / 6164 4800 info@zumzopf.de

Please contact our service staff for information on the allergenic substances contained.

HIDE AWAY ON COURSE

The Spa & GolfResort Weimarer Land opened its doors on 1 May 2013. The hotel's location makes it one of the few genuine on-course hotels in Germany. A special property for the whole family, golfers, spa holidaymakers and culture enthusiasts was created at great expense on the site of the former Krakau estate. The entire complex consists of four buildings with a total of 94 rooms, which are characterised by the historic construction on the listed estate exudes a special atmosphere. Spacious double rooms and suites promise an unforgettable stay. The LindenSpa includes various pools and saunas as well as a beauty and fitness area. The seven restaurants offer exquisite cuisine in an elegant ambience. ■



Dining in a unique ambience of cosiness and elegance - you will find your favourite place at the Spa & Golf-Resort. Marcel Hanslok and his team will delight you in the Augusta restaurant. The



Michelin-starred restaurant Masters with Chef de Cuisine Danny Schwabe and his team offers you Mediterranean, Francophile cuisine and surprises with new creations. In



the fine dining restaurant The First, an Italian-influenced 5-course menu awaits you

with unique flavour experiences. The wines selected by



wines selected by our sommeliers are the perfect complement. An exquisite selection of cigars is available at our Grand Slam Bar. In the GolfHütte restaurant, you can look forward to vital cuisine in



summer and fondue creations in winter. For events and family celebrations you can use our ballroom as well as the other rooms of the Golf-Hütte can be hired. ■

GOLFING ON MAGNIFICENT COURSES IN THE WEIMARER LAND.

The spectacular 45-hole golf course with a fantastic natural backdrop consists of two 18-hole golf courses and a 9-hole course. The combination of the two courses makes three varied 18-hole game variants possible. The Goethe Course is a scenically beautiful course. We can't help but say that Goethe, had he been able to indulge in the game of golf, would have left a lyrical dedication to this course. The Feininger-Course describes the south-eastern part of the golf resort with a magnificent view of Blankenhain. The Bobby Jones Champion Course is the essence of the Goethe and Feininger courses. Golf school and teachers complete our offer. After a fantastic round of golf you can stop off at the GolfHütte - let us spoil you. The children's golf camp is ideal for young golfers during the holidays. ■



TRIAL GOLF

Curious about golf? Every Sunday from 14.00 to 15.00 you can play golf with us free of charge. We provide golf instructors and equipment. ■



SPA

LINDENSPA REST AND TIME FOR RELAXATION



The 3,000 m² LindenSpa presents itself in an inviting way. Relax in the spacious

pools and enjoy more than more than 20 highlights, such as a graduation tower, an extensive sauna world, a steam bath, private cocooning and much more. The fitness rooms offer the opportunity for a varied workout. ■