

ALBHOTEL MALAKOFF

DAILY MENUE



Origin of our Game

P2 - where does our game come from and what makes it so special

Monastery Brew

P3 - the secret and origin of the "Klosterbräu"

The 7 Swabians

The Story of the 7 swabians and the Beast no one could fight

"Eating is a necessity, but the experience of the visit is what truly counts."

Andreas Pohl / Geschäftsleitung

Albtrauf Aperitifs

Panorama Spritz € 7,20

Refreshing and fruity with a bitter note
Aperol, Malakoff house sparkling wine, mineral soda water, orange juice

Lillet Rouge Wildberry € 7,20

Refreshing, summery, and elegant
Lillet Blanc, Schweppes Russian Wildberry, frozen raspberries

Malakoff Martini € 7,40

Sparkling, sweetish, refreshing
Martini Fiero, Schweppes Russian Wildberry

Kir Regional Malakoff € 6,90

Malakoff house sparkling wine, sour cherry liqueur on ice

Der Hugo - € 7,20

Herbal, sparkling, sweetish
Malakoff house sparkling wine, fresh mint from our herb garden, lime syrup

Malakoff Haussekt € 4,90

Our house sparkling wine
from the Afalltrach Castle Cellar



Aperitive - Alcoholfree

Prisecco - Geiger € 4,90

Refreshing, fruity, alcohol-free sparkling wine
Prisecco Red from the Geiger Manufacture

Apfel-Holunderspritzer 0,3 € 3,60

Refreshing, summery, fruity
Blend of elderberries with apple aroma.
Apples and berries from the Swabian Alb!

Shirley Temple Mocktail € 6,90

Sweet, full-bodied, fruity
Refined Ginger ale and alcohol free greandine

If You have allergies just talk to us :-)

Origin of the Name Malakoff?

The House of Malakoff stands on historic ground, just above the collegiate church of Saint Cyriacus. Once, on this hilltop, a Benedictine monastery was built, founded in the year 861 by the nobleman Rudolf and his son Erich, and endowed with considerable landholdings.

That same year, in 861, the founding charter of the present-day town of Wiesensteig was signed here. The beautiful monastery, however, was destroyed during the medieval wars.

In 1855, a guesthouse was built on the hill, and its owner named it Malakoff, after a fort in the fortress of Sevastopol, which had just been captured by the French during the Crimean War.

Who could have imagined back in 1855 that just a few decades later, no one would remember exactly how the name "Malakoff" found its way into Swabia – and specifically to Wiesensteig?

At the time, enthusiasm ran high. During the Crimean War, a forward stronghold of the Sevastopol fortress – the Malakoff Tower – heroically withstood attacks from a coalition of English, French, Turkish, and Sardinian forces, led by French Marshal Amable Jean Jacques Pélissier.

On September 8, 1855, the bastion was stormed, decisively ending the war. Marshal Pélissier's fame soared – and just one year later, Emperor Napoleon III granted him the noble title Duke of Malakoff, appointing him Governor General of Algeria – a position of real influence at the time.

Even the usually hard-to-impress Swabians were swept up in the excitement. Before long, every little town wanted its own "Malakoff Mountain."

But that alone might not have been enough: the then-owner of the Reußenstein estate, General Fleischmann, who had spent several years as a diplomat...

...had spent several years in Paris, and thanks to family connections through his wife to the victor of Sevastopol, he likely played no small part in ensuring that the steep hill towering above the town – where the new guesthouse had just been built – would bear the celebrated name "Malakoff."

Local legend even claims that Marshal Pélissier himself visited Wiesensteig, and that he may have recruited young men there for the Crimean War.

But that's not all: some say that a few men from Wiesensteig even helped storm the Malakoff bastion themselves.

Alcoholfree Specials

Housemade Lemonade

Recommended



Mint from our own herb garden with lime, lemon and elderflower

Fruity and refreshing!

0,4l € 05,20

Filsursprudel

Mineral water from the Wiesensteig Fils spring – rich in minerals, filtered and refined.

0,7l € 04,00



Cocktails & Longdrinks

Malakoff Mule 0,4l € 8,40

Ginger ale, Absolut Vodka, sodawater. Lichtzoet met fruitige, verfijnde tonen. Een Malakoff-klassieker! Waarom het goed voor je is: Gember versterkt het immuunsysteem, werkt ontstekingsremmend en helpt het cholesterol te verlagen.



Sarti Spritz 0,3l € 7,90

Huisekt, Sarti bloedsinaasappellikeur, sodawater, Trendcocktail 2024"

Verfijnd van smaak zoals een Aperol Spritz – maar met een zoetere, fruitigere toets en een rosé-achtige, zomerse smaak



01 Starters & Dishes



Soups and Starters

Albtrauf Bruschetta (NEW) €4.20

With tomato, onion, and fine basil pesto on toasted stone oven baguette

Malakoff Pancake Soup €5.80

Hearty pancake soup in a strong beef broth

Malakoff's Swabian Dumpling Soup €6.20

Traditional Swabian dumpling in a delicate beef broth, hearty and perfectly seasoned



Venison from own Hunting

only seasonal

Premium Venison Goulash from our own Wiesensteig Hunt €24.80
with homemade spätzle and lingonberries, plus a crisp mixed starter salad

Roast of Roe deer or Wild Boar from the Wiesensteig Forest €26.90
with homemade spätzle, wild game gravy and lingonberries, plus a crisp mixed starter salad

Wild Bratwurst from Local Wild Boar – Low Cholesterol, Super Tasty! €14.40
with homemade potato salad or fried potatoes, wild game gravy and lingonberries



Swabian Specialities

Swabian Schnitzel – breaded pork schnitzel with rich gravy with homemade spätzle, fries or fried potatoes, plus a crisp mixed starter salad **Price: €18.90**

Albtrauf Skillet Malakoff – seasoned pork loin steaks with bacon strips and mushroom cream sauce, with homemade spätzle or fries, plus a crisp mixed starter salad **Price: €24.40**

Kloster Onion Roast – Argentine Angus beef with braised onions in rich gravy with spätzle or fried potatoes, plus a crisp mixed starter salad **Price: €29.80**

Malakoff Rump Steak – Argentine Angus beef with herb butter and fries, plus a crisp mixed starter salad **Price: €29.80**

Trout 'Miller Style' – fresh from local waters with fine parsley potatoes, melted butter, and a crisp mixed starter salad **Price: €24.90**

Goißental Dumplings Malakoff (also vegetarian) two pan-fried dumplings with braised onions and cheesy spätzle, plus a crisp mixed starter salad **Price: €24.20**

Oven-Fresh Pork Roast – house special marinated pork roast with homemade spätzle and rich gravy, plus a crisp mixed starter salad **Price: €18.90**



Malakoff House-Burgers

Malakoff House Burger

180g juicy grilled beef patty in a glossy brioche bun with cheddar cheese, tomato slices, leafy lettuce, pickles, red onions, and Malakoff burger sauce. Served with a portion of crispy fries with ketchup and mayonnaise.

+ optional with Roedeerpatty

€ 14,20

€ 15,90

€ 13,90

Veggi Burger XL

Grilled NoChicken vegetable patty in a brioche bun with tomato slices, leafy lettuce, pickles, red and wild signature burger sauce. Served with a portion of crispy fries with ketchup and mayonnaise.

Burger-Fakten: Seinen Ursprung verdankt der Hamburger nicht dem Schinken, sondern der Stadt Hamburg. Bereits im 19. Jahrhundert war dort das sogenannte „Hamburger Steak“ bekannt – fein gehacktes Rindfleisch, kräftig gewürzt und schonend gebraten. Über die Auswanderer, die von Hamburg aus nach Amerika aufbrachen, fand diese Zubereitungsart ihren Weg in die Neue Welt. Dort wurde das Fleisch erstmals zwischen zwei Brothälften serviert – praktisch, sättigend und schnell genossen. So entstand ein Klassiker, der bis heute für ehrlichen Geschmack, gutes Fleisch und handwerkliche Küche steht.

„One can think well, love well, sleep well – if one has dined well.“

Where is our Game coming from and what makes it special?

Wild Game from the Forests of Wiesensteig
Our wild game dishes come exclusively from the hunting grounds surrounding Wiesensteig – sustainably and responsibly harvested by local hunters of the Wiesensteig Hunting & Nature Conservation Center / Pohl.
The animals lived freely in the wild – observed and protected, and only taken when it was ecologically appropriate. As certified wildlife conservationists and “Alb Rangers” of the hunting school, every harvest is carried out with the utmost care and in harmony with the natural balance of our cultural landscape – and with deep respect for life. Here, hunting is not just tradition – it is active ecological stewardship. For healthy game populations, vibrant forests, and honest, local enjoyment on the plate.

Side Dishes

Portion of Fried Potatoes – €4.10
Crispy pan-fried potato wedges with diced bacon

Portion of Fries – €4.10
Julienne-cut potatoes, deep-fried to perfection

Portion of Spätzle – €4.10
The Swabian's most beloved staple food

Portion of Cheese Spätzle – €7.90
The Swabian's most beloved staple food – now with cheese

Robber's Plate – €1.00
A sharing plate for little bandits

SWABIAN LAWS



- §1 – The broom duty is eternal.
("Kehrwoche" never ends.)
§2 – Love may fade, but land remains.
§3 – We can do anything – except speak proper German.
§4 – When we give, we give generously. But mostly, we don't.
§5 – If it's meant to be, it'll be – otherwise, it wouldn't be like that.

§6 – Sparrows, Porsches, Daimlers – we Swabians own them all.

§7 – Work, work, build a little house.

§8 – The house never loses anything. And if you find something – hand it over.

§9 – A good soup never harmed a fool.

§10 – Always drunk is still a kind of healthy routine.



Salads & Big Salads

Small Mixed Side Salad – €5.40
with a seasonal variety of raw vegetables and leafy greens

Large Mixed Salad Plate – €8.90
a crisp salad plate with a seasonal variety of raw vegetables and leafy greens

Wanderer's Salad – €15.90
a crisp salad plate with a seasonal variety of raw vegetables and leafy greens, topped with breaded schnitzel

Salmon Salad – €16.40
A crisp salad plate with a seasonal variety of raw vegetables and leafy greens, served with smoked Atlantic salmon and potato rösti with horseradish

Rump Steak Salad Plate – €28.40
A crisp salad plate with a seasonal variety topped with tender rump steak

Mediterranean Baked Potato – € 15.90
Baked potato with herb quark, grilled Mediterranean vegetables, served on a crisp mixed salad plate



Small Cold Dishes

Swiss Sausage Salad – €12.90
Prepared house-style in a vinegar marinade, served with your choice of bread

History of the "Kloserbräu"

"Liquids don't break the fast"

In the monasteries, monks initially brewed beer only for their own needs. But soon, the quality of their brew surpassed what was available beyond the cloister walls.

Thanks to their education, abbots could read ancient texts and test historical recipes. This made them true masters of the brewing craft.

A common monastic saying was:
"Liquida non frangunt ieiunum – Liquids don't break the fast."

This allowed the monks to brew and drink beer even during Lent. Since solid food was barely allowed, a strong, spicy, and nourishing beer helped them through the fasting season.

The alcohol content was lower than today – otherwise, the quantities would be hard to imagine: up to five liters per monk per day were common.



Alcoholfree Drinks



Homemade Lemonade 0,4l € 5,20

Tafelwasser 0,3l € 2,40
0,5l € 2,90

Teihnacher Gourmet 0,75l € 4,90
still / medium

Streuobstwiesenschorle 0,3l € 2,90
Swabian Applejuice with Soda **0,5l € 3,90**

Bluna 0,3l € 2,90
Other also say Fanta **0,5l € 3,90**

Schwoba Cola 0,3l € 2,90
Afri Cola **0,5l € 3,90**

Schwoba Cola light 0,3l € 2,90
Cola without Sugar **0,5l € 3,90**

Siaßer Sprudl 0,3l € 2,90
Lemonade soda **0,5l € 3,90**

Schbezi 0,3l € 2,90
Orangen - Cola Mischgetränk **0,5l € 3,90**

Johannisbeerschorle 0,3l € 3,00
Orangensaftschorle 0,5l € 4,00
Maracujasaftschorle 0,3l € 3,00
Juices with water **0,5l € 4,00**

Beers

a gscheids Woiza v. Fass 0,3l € 3,40
Berg Hefeweizen hell v. Fass **0,5l € 4,40**

a Originals v. Fass 0,3l € 3,40
Berg Original hell v. Fass **0,5l € 4,40**

a Pils v. Fass 0,3l € 3,80
Berg Bräumeister Pils hell

a Kristallweizen 0,5l € 4,40

Berg Cyriakus alkoholfree 0,3l € 3,70
Alcoholfree Beer

Berg Hefeweizen alkoholfrei 0,5l € 4,40
slightly a real beer

Radler süß/sauer 0,3l € 3,00
Beer with Lemon Soda **0,5l € 4,00**

Russ süß/sauer 0,3l € 3,00
Hefe with Lemon Soda **0,5l € 4,00**

Colaweizen 0,3l € 3,00
Berg Hefe hell & Afri Cola **0,5l € 4,00**



Kids Menue

Kids' Schnitzel – €10.00
with fries or spätzle and gravy

Explorer Medallion – €10.00
Pork medallion with fries and creamy mushroom sauce

Portion of Spätzle with Gravy – €5.00
Strong and tall – thanks to spätzle and sauce!

Crispy Potato – €4.00
Fries with ketchup and mayonnaise

"The prettiest thing in the world is the smile of a child"



Wine and Dine

White	Grauburgunder Kabinett	0,1l € 3,90
	fruity dry aroma	0,25l € 7,00
		0,7l € 20,0
	Weißburgunder	0,1l € 3,90
Golden with yellow accents		0,25l € 7,00
	decent bouquet, half dry	0,7l € 20,0
	Schillerwein	0,1l € 3,90
	halfdry fruity harmonic	0,25l € 7,00
Rosé	swabian Chiaretto	0,7l € 20,0
	Blanc de Noir	0,1l € 3,90
	fruity fresh summerly	0,25l € 7,00
	white manufactured from red	0,7l € 20,0
Red	Epilogue - Cuveé	0,1l € 4,10
	souverign finale! Cuvee with	0,25l € 7,40
	Cabernet und Late Burgunder of the wooden barrel	0,7l € 21,0
	Barrique: flowery	
	Lemberger mit Trollinger	0,1l € 3,90
	Swabian favourite	0,25l € 7,00
	of the wooden barrel	0,7l € 20,0
	Barrique: fruity	
Winzerschorle süß/sauer		0,25l € 4,00
Wine mixed with sparkling water or soda		

"Was du heute kannst entkorken, das verschiebst du nicht auf morgen"

03 Destilles & Coffee



Desserts

Malakoff's Hot Love – €5.90
Hot Forest Berries with Vanilla Ice

Tartufo Chocolatio – Ice Cream Specialty with a Vanilla Core – €6.90
A chocolate dessert dream paired with cool delight

Malakoff Apple Fritters – €7.40
Crispy battered apple rings with vanilla ice cream and whipped cream.

Vital Wellness Ice - € 6.90
Two Scoops of forest Berrie and Yoghurt Ice with self made fruit salad and whipped cream

Destilled Specials

Glenfiddich 15 – 4cl – €10.80
Single Malt Scotch Whisky
Sweet base character followed by creamy caramel, malt, and a subtle touch of oak

Glenfiddich 12 – 4cl – €7.90
Single Malt Scotch Whisky

Hirschkuss – 2cl – €3.90
Fine herbal liqueur
Flavors of coffee, caramel, herbs, and honey
Each bottle is hand-filled

Fine Spirits from Hepsisau - Schnapps

*...Too many to list them all
All our schnapps comes from the Class Distillery in Hepsisau –
renowned for its quality and the fine flavor of a well-crafted spirit.*

– 2cl House Schnapps – €3.60



Coffee Specials

Espresso – €2.80
Seeberger Espresso

A Double Espresso – €4.80
Double Seeberger Espresso

Espresso Macchiato – €3.20
Seeberger Espresso with a touch of milk foam

Latte Macchiato – €3.80
Steamed milk with espresso

Hot Chocolate ("Hoißa Schoklad") – €3.80

Cappuccino ("Kabudschino") – €3.80
Cappuccino with a dusting of cocoa powder

Milky Coffee – €3.60
Classic coffee with warm milk foam

A Cup of Coffee – €2.90
Seeberger Café Crème

A pot of Coffee – €4.40
Seeberger Café Crème

**Coffee touches the body and
the soul,
a fine spirit fills it with joy.**

The seven swabians

Once upon a time, there were seven men from different corners of Swabia. They had banded together with a noble mission: to defeat the terrifying beast of Lake Constance – brave, bold, and determined. In Augsburg, they planned to arm themselves. But instead of each carrying a sword, they had a single, massive spear forged – seven men long. Their motto? "One for all – all on one!" So off they marched – in line, shoulder to shoulder, dragging the spear through forests and meadows, over sticks and stones. Naturally, it wasn't a leisurely stroll: adventures awaited them. A bear blocked their path. Fortunately, it was already dead – so stripping off its pelt was easy. Finally, they reached Lake Constance. And there, in the thick woods, it stood: the terrifying beast... a rabbit. It rose onto its hind legs, glanced at the trembling heroes... and bolted. Fear gave way to relief – the lake monster had been defeated! As a trophy of their great triumph, they took the bear's pelt home. In Überlingen, they were celebrated as dragon slayers. To honor their deed, a chapel was built where both the spear and the pelt were displayed. Though the chapel later fell victim to Swedish forces, the tale of the seven merry Swabians lives on.



For the future of gastronomy

**With every euro you spend in our establishment,
you help keep the future of hospitality alive.**

Because your contribution helps fund:

**Fair wages for the people who are dedicated to
making your visit as enjoyable as possible**

**High-quality ingredients – because you deserve
only the best**

**Professional staff who are treated with respect
and motivated for the long term**



Andreas Pohl Sr.
Managing Director
Professional Hunter
Certified Public Administrator
"The Boss" and Founder



Andreas Pohl Jr.
Deputy Managing Director
Professional Hunter
Trainer for Restaurant & Event
Hospitality



Matthias
Executive Chef &
Stock Specialist
Culinary Trainer
for aspiring chefs



Lori
Hotel Management &
Breakfast Supervisor
The good soul of the house



Tim
Certified Restaurant
& Hotel Specialist

What did you like most?

Enjoyed your time with us? We'd love to hear your opinion! Leave us an online review while you're still at the restaurant and receive a complimentary espresso or a fine schnapps of your choice!

Thank you for your feedback!



**We wish you a wonderful stay,
peaceful and relaxing moments,
and a delightful appetite.**

**With fine cuisine and excellent
wine – this must be where life's joy
resides!**

Your Albhotel Malakoff Team

The Pohl Family

Founding of Wiesensteig

Wiesensteig was first mentioned in a document in the year 861, when a Benedictine monastery was founded on Mount Malakoff – the very site where Albhotel Malakoff stands today. In 1103, the monastery became a collegiate church, which remained in place until the secularization in 1803. However, traces of settlement in the area go back as far as the Stone Age. The earliest known lords of the region were the Lords of Wiesensteig, who eventually came under the influence of the Counts of Wiesensteig. In 1555, Wiesensteig became the seat of this noble house, after Count Ulrich XVII had built a four-winged castle between 1551 and 1555.

In 1626, the male line of the Counts of Helfenstein died out. By 1642, two-thirds of the Imperial County of Wiesensteig had been sold to Electoral Bavaria, while the remaining third was transferred to the House of Fürstenberg through marriage. In 1752, the Fürstenberg share was also sold to Bavaria.

During the final year of the Thirty Years' War (1648), Swedish soldiers burned down nearly the entire town.

Around 1800, Wiesensteig experienced a period of economic prosperity, particularly in trade and craftsmanship. It became part of Württemberg and was elevated to district capital.

As a transport hub with stagecoach connections in all directions and, later, with the construction of the Tällesbahn railway in 1903, Wiesensteig became a center of employment.



Potatocity Wiesensteig

The potato – now a staple in every German household – had a surprisingly delicate beginning: It was not introduced as food, but as an ornamental plant. In 1589, the Counts of Helfenstein planted Germany's first documented potato in the castle gardens of Wiesensteig – not to feed anyone, but to admire its exotic violet blossoms.

Originally from South America, the potato was brought to Europe by the Spanish in the 16th century.

While it was already recognized as a food source in England and France, in Germany it remained a botanical curiosity for quite some time.



Alb Quiz

1 When was the region that is now the Swabian Alb covered by a large tropical sea?

- a) 150 million years ago
- b) 200 million years ago
- c) 60 million years ago
- d) 300 million years ago

2 What type of caves are found in the Swabian Alb?

- a) Horst caves
- b) Karst caves
- c) Must caves
- d) Beer caves

3 What is the name of the highest mountain in the Swabian Alb?

- a) Lemberg
- b) Breitenstein
- c) Ischderhoch
- d) Auamberg

4 Where does the term "Gelbfüßler" (yellow-footed one) referring to Badeners come from?

- a) Legs were painted yellow at the border
- b) From yellow gaiters in the 18th century
- c) From the egg-stomping tradition in Bopfingen

5 Which animal species does not live in the Swabian Alb?

- a) Marbled white butterfly
- b) Collared flycatcher
- c) Coconut crab
- d) Red-backed shrike

Conferences at the Albhotel



Contemporary meeting rooms for up to 16 or 50 participants

Tailored planning for a successful event – including coffee breaks and meals

16 stylish, modern rooms for your conference guests

An experienced team dedicated to ensuring your event runs smoothly
And the best part?
Your conference will be customized entirely to your needs and ideas – personally and professionally.

Restaurant Voucher

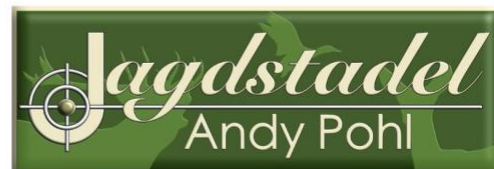
Our restaurant vouchers are more than just a kind gesture. They're invitations to indulge, to share moments, and to enjoy time together.

Whether it's a birthday, anniversary, or simply a heartfelt "You matter to me" – with a voucher, you're not just giving a meal, you're giving the joy of great taste. Fine cuisine, warm ambiance, time to unwind – what more could anyone want?

Give. Delight. Enjoy together. ❤️

Shop

You love that feeling when the backpack sits just right, the trail is calling, and the destination lies somewhere beyond the horizon? Then you're in the right place. In our store, you'll find a carefully curated selection of high-quality outdoor gear. Whether you're tracking wildlife, crossing the Alps, or just spending a weekend in the woods – we'll equip you as if we were coming along ourselves. As a certified partner of Zeiss and Swarovski Optik, we'll help you find the perfect binoculars – for a crystal-clear view of unforgettable moments. Stop by, connect with fellow adventurers, and get inspired. We live what we sell – and we advise you with experience, passion, and a sharp eye for what truly matters.



Do you know the wildlife?



The Red Fox

The red fox is the most widespread wild predator in Germany. It is highly adaptable and lives in forests, fields, cities, and even villages. Its fur is usually reddish-brown with a lighter chest and a white-tipped tail. Red foxes are omnivores and eat mice, rabbits, birds, insects, fruit, and waste.



The European Hare

The European hare is a typical inhabitant of open landscapes in Germany. It can be recognized by its long hind legs, large ears ("spoon ears"), and brown fur. Hares are fast runners (up to 70 km/h) and are active at night. They feed on herbs, grasses, and field crops.



The Badger

The badger is easily recognized by the black stripes on its face. It lives in extensive underground burrows, which are used by many generations. Usually, it comes out at night to feed on earthworms, fruits, and small animals.



Roe Deer

The male has small antlers, while the female does not. Roe deer are much smaller than red deer. They are often seen in fields and at the edges of forests.



Wild Boar

Wild boars are called "Schwarzwild" ("black game") because of their dark bristles. The males are called boars, the females sows, and the young ones are called piglets. They are very intelligent and adaptable. Wild boars eat almost anything — from acorns to potatoes.



Menu in different Languages on our website -->



Opening times

Panorama Restaurant – Opening Hours

Monday & Tuesday

Closed

Wednesday to Saturday

Warm meals served from 5:00 PM to 8:30 PM

Sundays & Public Holidays

Restaurant open:

11:30 AM – 2:30 PM

5:00 PM – 8:00 PM

☕ **Coffee & Cake 1:00 PM – 5:00 PM (summer only / weather permitting in the beer garden)**

News and Updates



Facebook: Albhotel Malakoff



Instagram: Albhotel_Malakoff

www.albhotel-malakoff.com

info@albhotel-malakoff.com

Tel.: 07335 9245090



Celebrating



🎉 Weddings, milestone birthdays, family celebrations or stylish corporate events – with us, every occasion gets the space, atmosphere, and attention it deserves. ✨ Charming rooms with style – celebrate with up to 100 guests in a modern and elegant setting

📅 Personalized planning – we take the time to turn your wishes into reality

🏠 Stay on site – 16 stylish rooms offer comfort for your guests, right here in the house

❤️ Full dedication, true passion – our experienced team ensures you won't have to worry about a thing

🎊 Whether it's "I do" or an anniversary – Albhotel Malakoff sets the stage for your story.

Albcard - Host

We are an ALBCARD Partner Hotel!

What does that mean for you?

As our guest, you can receive a personalized AlbCard at the reception upon request.

With it, you enjoy:

Free use of public transport across the Swabian Alb

Free admission to over 150 attractions, including:

- Museums
- Family adventures
- And much more!



Jagd- & Naturschulzentrum Wiesensteig



The Wiesensteig Hunting School is one of the most renowned hunting academies in Germany. Located in the heart of the Swabian Alb, we combine traditional hunting values with state-of-the-art training. Our courses are designed for those who want more than "just the license" – for people who truly wish to understand wildlife, forest ecosystems, and the art of hunting.

All instruction is provided exclusively by full-time professional hunters and certified forestry engineers – with hands-on experience, in-depth knowledge, and a genuine passion for the hunt.

www.jaegerschule.com

Restauration

In November 2014, Andreas Pohl – headmaster and owner of the Wiesensteig Hunting School – took over the once-renowned Hotel Malakoff. Together with architect Stolz from Neidlingen, his father Siegfried Pohl – then 83 years old, a master craftsman with an unshakable eye for the essential – and the entire family, a monumental effort began that would last three years.

Stone by stone, beam by beam, the building was restored with great attention to detail.

It wasn't simply renovated – it was reimagined.

From the old Hotel Malakoff emerged the Albhotel Malakoff – a place that today not only welcomes guests, but also serves as a "House of Nature", offering space for education, encounters, and awareness.

On May 1st, 2016, the doors opened for the very first time – not just to a new panoramic restaurant, but to a heartfelt project that preserves tradition while embracing the new.

A house not born from a catalogue, but from heritage you can feel – from its very foundations to the final window handle.

