

Oedhofmenu

Spinach-raddish-salad | Serrano-chips | Croûtons || 12.- €

Sherryconsommé | Herb-rusk || 6.- €

Roast prawn | Leek-vegetable | Curry-rice || 16.- €

Filet of vanison | Huckleberry-zucchini | Potatoe-noodles || 36.- €

Warm applestrudel | Almond-foam | Mirabelle-ice || 12.- €

Menu: Five-course: 70.- € | Four-course: 56.- € | Three-course: 46.- €

Starter

Bruschetta | Tomatoes | Olives | Parmesan || 9.- €

Roastbeef | Pumpkinseed-oil | Grapes & nuts || 14.- €

Mixed salads | Vinaigrette || 5.- €

Clear beef tea | Meat-strudel || 6.- €

Pumpkin-creamsoup | Pumpkin-seed-oil || 6.- €

Vegetarian food

Pumpkin-risotto | Peppery prunes || 18.- €

Onion tart | Sour-cream | Salad || 16.- €

Main dish

Filet of pikeperch | Almond-butter | Vegetables | Hashed browned potatoes || 20.- €

Slab-filet | Onions | Bacon-beans | Potatoes || 22.- €

Filet of char | Horse-raddish-sauce | Beetroot | Mashed potatoes || 24.- €

Filet of pork | Pumpkin-chutney | Polenta || 25.- €

Wiener Schnitzel | Buttered escalope of veal | Potatoes || 21.- €

Mixed filets^{2,9} | Beef | Pork | Chicken | Vegetables | Baked potatoes || 20.- €

Fried beef and onions | Green beans | Swabian noodles || 21.- €

Sweet

Sorbets | Fruit salad || 8.- €

Choco-ringcake | Berries-icecream || 12.- €

Semolina-flummery | Candied Prunes || 12.- €

Warm marinaded raspberries | Vanilla-icecream¹ || 9.- €

Executive Chef Fritz Zeif jun. and his team