

Oedhofmenu

Vitello Tonnato | Raket-tomatoes | Croûtons || 12.- €

Leak-creamsoup | Smoked salmon || 7.- €

Breast of pheasant | Pumpkin-prunes | Macaire-potatoes || 34.- €

Cut-up-pancake | Mascarpone-mango-icecream || 12.- €

Menu: 54.- €

2015 Rótulo tinto

Leuchtendes Rubin, leicht blumig, etwas Brombeere und Nelken, samtige
Tannine, am Gaumen wiederholt Frucht, feine Säure und Balance, gute Länge
Niepoort, Quinta de Baixo, Dao DOC | Portugal 0,75l € 25,40 | 1/8 l € 4,30

Starter

Pickled salmon | Caipirinha-Sauce | Chips || 14.- €

Leaf-salad | glazed nuts & grapes | Raspberry-vinaigrette || 12.- €

Mixed salads | Vinaigrette || 5.- €

Clear beef tea | sliced pancakes || 6.- €

Pumpkin-creamsoup | Pumpkin-seed-oil || 7.- €

Vegetarian food

Rosemary-Gnocchi | Mushrooms | Leak | Tomatoes || 16.- €

Pumpkin-risotto | Roast nuts | Parmesan || 16.- €

Main dish

Filet of pikeperch | Carrots | Hashed browned potatoes || 20.- €

St. Pierre-filet | Buttered in Pumpkinseeds | Remoulade | Potato-salad || 22.- €

Roast chickenbreast | Pumpkin-chutney | Polenta || 22.- €

Filet of pork | stuffed with prosciutto | Pepper-sauce | noodles || 25.- €

Vanison Stew from own hunting | Red cabbage-salad | Dumplings || 20.- €

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

Mixed filets^{2,9} | Beef | Pork | Vegetables | Garlic-wedges || 22.- €

Fried beef and onions | Green beans | Pan fried potatoes || 23.- €

Sweet

Sorbets | Fruit salad || 8.- €

Plumb-mousse | Almond-sabayon | Biskuit || 12.- €

Apple-stroudle | Mascarpone-pumpkin-seed-ice || 13.- €

Warm marinaded raspberries | Vanilla-icecream¹ || 10.- €

Executive Chef Fritz Zeif jun. and his team