

Oedhofmenu

Melon & ham | Vinaigrette | Field salad || 12.- €

Mushroom-creamsoup | Ricotta-dumpling || 8.- €

Filet of beef | Roast asperagus | Jus | Mashed browned potatoes || 36.- €

Almond-parfait | Raspberries || 12.- €

Menu: 58.- €

2018 Rosso di Montalcino^{DOC}

Lichtes Rubin, frische Kräuterwürze, Kirsche und Himbeere im Bukett, reife Tannine, am Gaumen wiederholt Frucht und Würze, feine Säure und gute Länge
Azienda Altesino, Toskana | Italien 0,75l € 34,20 | 1/8 l € 5,70

Starter

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

Asperagus salad | Orangevinaigrette | Prawn || 15.- €

Mixed salads | Vinaigrette || 5.- €

Clear beef tea | Sliced thinn pancake || 7.- €

Asperagus-creamsoup | Almonds || 7.- €

Vegetarian food

Asperagus | Sauce Hollandaise | Potatoes | Tomato-salad || 18.- €

Asperagus-ricotta-ravioli | Wild herbs | Butter || 19.- €

Main dish

Filet of pikeperch | Vegetables | Duchess potatoes || 20.- €

Filet of char | Asperagus-risotto || 25.- €

Rolled chickenbreast & asperagus | Wild garlic-noodles | Tomatoes || 24.- €

Filet of pork | Sauce Bernaise | Asperagus | Hashed browned potatoes || 26.- €

Wild-rabbit-stew | Pears & mushrooms in cream | Swabian noodles || 22.- €

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

Mixed filets^{2,9} | Beef | Pork | Vegetables | Garlic-wedges || 23.- €

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

Sweet

Sorbets | Fruit salad || 8.- €

Pear-stroudle | Rhubarb-icecream || 13.- €

Nougat-panna-cotta | Strawberries || 12.- €

Warm marinaded raspberries | Vanilla-icecream || 12.- €

Executive Chef Fritz Zeif jun. and his team