

Oedhofmenu

Pickled salmon | Cucumber-ginger | Chips || 12.- €

Clear beef tea | Carpaccio || 8.- €

Filet of vanison | Kohlrabi in cream | Herb-polenta || 38.- €

Cassis-peanut-tiramisu || 12.- €

Menu: 60.- €

2018 Grüner Veltliner Smaragd® Ried Stein am Rain

Intensives Gelb, Apfel und reifes Kernobst in der Nase, animierende Kräuterwürze,
Steinmehl, animierende Säure und volle Frucht am Gaumen, sehr langer Abgang
Weingut Johann Bäuerl, Joching | Wachau 0,75l € 34,90 | 1/8l € 5,90

Starter

Bruschetta | Tomato-olives | Arugula | Parmesan || 12.- €

Leaf salad | | Shep-cheese-mousse | Bacon-chips || 12.- €

Mixed salads | Vinaigrette || 5.- €

Clear beef tea | Meat-strudel || 7.- €

Tomato-mango-soup | Frechcheese-dumpling || 7.- €

Vegetarian food

Bean-corn-paddie | Salsa-sauce | Wedges | Salad || 18.- €

Mushroom-omelette | Sourcream | Potatoes || 17.- €

Main dish

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

Filet of halibut | Sweet-pepper | Polenta || 25.- €

Chickenbreast buttered with egg and cheese | Tomato-noodles | Zucchini || 24.- €

Filet of pork | Mushroom-sauce | Swabian noodles || 24.- €

Oedhof-Burger | Beefpaddie | Miso-mayo | Coleslaw | French fries || 25.- €

Wiener Schnitzel | Buttered escalope of veal | Potatoes || 22.- €

Mixed filets | Beef & Pork | Grilled vegetables | Garlic-wedges || 24.- €

Fried beef and onions | Green beans | Pan fried potatoes || 24.- €

Sweet

Sorbets | Fruit salad || 8.- €

Apricot-dumplings | Raspberry-sauce || 13.- €

Choco-mousse | Caramelized nectarins || 12.- €

Marinated strawberries | Vanilla-icecream || 12.- €

Executive Chef Fritz Zeif jun. and his team