

Oedhofmenu

Smoked duck-breast | Waldorf salad | Sauce Cumberland || 12.- €

Vanison-creamsoup | Own inlay || 8.- €

Filet of vanison | Leek | Chestnut-puff || 36.- €

Nougat parfait | Orange-rosemary | Berries || 12.- €

Menu: 58.- €

2020 Rosso di Montalcino^{DOC}

Azienda Altesino, Toskana | Italien

0,75l € 36.- | 1/8 l € 6.-

Starter

Tatar of smoked salmon | Honey-mustard | Toast || 12.- €

Caramelized goat-cheese | Vinegar-figs | Focaccia || 12.- €

Mixed salads | Vinaigrette || 6.- €

Clear beef tea | Liver-dumplings || 7.- €

Pumpkin-cream-soup | Pumpkin-seed-oil || 7.- €

Vegetarian food

Pumpkin-risotto | Cheese | Broccoli || 18.- €

Brussel-sprouts-apple-curry | Chickpea | Sesam || 19.- €

Main dish

Filet of pikeperch | Vegetables | Almond-rice || 22.- €

Filet of char | Vinegar-beetroot | Truffled mashed potatoes || 28.- €

Roast chickenbreast | Currysauce | Mango-pumpkin-stew || 24.- €

Pork-filet-strips in cream | Carrots | Swabian noodles || 22.- €

Vanison-stew | Red cabbage | Dumplings || 24.- €

Wiener Schnitzel | Buttered escalope of veal | Potatoes || 24.- €

Mixed filets | Beef & Pork | Grilled vegetables | Garlic-wedges || 25.- €

Fried beef and onions | Green beans | Pan fried potatoes || 26.- €

Sweet

Sorbets | Fruit salad || 8.- €

Bavarian crumpet | Plum-compote | Vanilla-foam || 14.- €

Red-wine-cream | Applejam | Choco || 14.- €

Crème brûlée | Berries in rum || 12.- €

Warm marinated raspberries | Vanilla-icecream || 14.- €

Executive Chef Fritz Zeif jun. and his team