

# Oedhofmenu

Blue cheese terrine | Redwine-pear | Walnuts || 12.- €

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Potatoe-creamsoup | Smoked duckbreast || 8.- €

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Veal-filet | Overbaked with orange & pepper | Vegetables | Polenta || 36.- €

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Almond-parfait | Berries || 12.- €

Menu: 58.- €

2020 Rosso di Montalcino<sup>DOC</sup>

Azienda Altesino, Toskana | Italien

0,75l € 36.- | 1/8l € 6.-

## Starter

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

Roastbeef | Horse-raddish-mousse | Sweet paprika-cream || 12.- €

Mixed salads | Vinaigrette || 6.- €

Clear beef tea | Pumpkin-semolina-dumpling || 7.- €

Orange-tomato-soup | Sour-cream || 7.- €

## Vegetarian food

Vegetable-lasagne | Cheese | Tomato-sauce || 18.- €

Chestnut-potatoe-stroudle | Apple | Red cabbage || 19.- €

## Main dish

Pikeperch-filet | Vegetables | Almond-rice || 24.- €

Char-filet | Vinegar-beetroot | Truffled mashed potatoes || 28.- €

Roast chickenbreast | Currysauce | Brussel-sprouts | Rice || 24.- €

Pork-filet | Portwine-sauce | Braised onions | Swabian noodles || 25.- €

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.- €

Ginger-bread-tiramisu | Cherries || 14.- €

Chocolate-mousse | Pineapple-carpaccio || 14.- €

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

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

Executive Chef Fritz Zeif jun. and his team