

Oedhofmenu

Pickled hering | Sour-cream & onions | Chips || 12.- €

Mustard-champagner-soup | Prawn || 8.- €

Beef-filet | Portwinesauce | Brussel sprouts | Macaire-potatoes || 38.- €

Savarin | White chocolate-icecream | Orange || 12.- €

Menu: 60.- €

2018 Rotulo tinto

Niepoort, Quinta de Baixo, Dao^{DOC} | Portugal

0,75l € 30.- | 1/8 l € 5.-

Starter

Tatar of smoked salmon | Honey-mustard | Toast || 14.- €

Roastbeef | Horse-raddish-mousse | Sweet paprika-cream || 16.- €

Mixed salads | Vinaigrette || 6.- €

Clear beef tea | Baked liver-dumpling || 7.- €

Pea-creamsoup | Cottage-dumpling || 7.- €

Vegetarian food

Cheese-mushroom-cannelloni | Spinach | Butter || 19.- €

Beet-root-risotto | Pumpkin-seeds | Parmesan || 18.- €

Main dish

Pikeperch-filet | Vegetables | Hashed browned potatoes || 24.- €

Char-filet | Braised vegetables | Horse-raddish-sauce || 28.- €

Roast chickenbreast | Sweet pepper | Noodles || 24.- €

Pork-filet | Pak-Choi | Vegetable-lenses || 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.- €

Apple-buttermilk-mousse | Choco-nut | Cinemon-plumbs || 14.- €

Quince-cake | Baiser | Berries || 14.- €

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

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

Executive Chef Fritz Zeif jun. and his team