

# Oedhofmenü

Chicoree-Apfel-Salat | Safran Sour-Creme | Garnele || 12.- Euro  
*Chicory-Apple Salad with Saffron Sour-cream and a Shrimp*

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Rindssuppe | Bärlauchgrießnockerl || 7.- Euro  
*Beef Broth with wild Garlic-grits-dumpling*

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Rinderfilet | Pfeffersauce | Kohlrabi | Kräuterpolenta || 39.- Euro  
*Beef Filet with Pepper-gravy, Kohlrabi and Herb-polenta*

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Kaffee-Panna-Cotta | Rhabarber-Eis | Crumble || 12.- Euro  
*Coffee-Panna-Cotta with Rhubarb-icecream*

Menüpreis: 60.- Euro

2018 Rotulo tinto

Dichtes Rubin, reife Kräuterwürze, Kirsche und Brombeere im Bukett, sanfte Tannine, am Gaumen wiederholt Frucht und Würze, feine Säure und gute Länge  
Niepoort, Quinta de Baixo, Dao<sup>DOC</sup> | Portugal 0,75l € 30.- | 1/8l € 5.-

## Vorspeise *Appetizer*

Tatar vom Räucherlachs | Honig-Senf-Dip | Toast || 14.- Euro  
*Smoked Salmon as a Tartar with Honey-Mustard-Dip and white Toast*

Melonensalat | Prosciutto | Feta || 15.- Euro  
*Mixed Melon-Salad with Prosciutto and Feta-Cheese*

Bunter Salatteller | Vinaigrette || 6.- Euro  
*Small Side Salad with Balsamico-Vinaigrette*

Sherryconsommé | Carpaccio || 8.- Euro  
*Beef Broth with Sherry and Carpaccio*

Bärlauchcremesuppe | Croûtons || 7.- Euro  
*Wild Garlic Cremesoup with Croutons*

## Vegetarisch *Vegetarian*

Dreierlei Knödel | Spinat | Nußbutter || 19.- Euro  
*Three kinds of Dumplings served on top of lightly steamed Spinach*

Bärlauch-Kasnocken | Röstzwiebel | Schmelztomaten || 18.- Euro  
*Wild Garlic Spätzle with roast Onions and steamed petite Tomatoes*

## Hauptspeise *Main Course*

Gebratenes Zanderfilet | Gemüse | Rosmarin-Rösti || 25.- Euro  
*Flattop fried Filet of Zander with mixed Vegetables and hashbrown Pancake*

Grillteller von Edelfischen | Zucchini-Tomaten | Blaue Kroketten || 28.- Euro  
*Grilled filets from selected Fish with Zucchini-Tomatoes and blue Croquettes*

Cordon bleu vom Kabeljau | Bohnenpüree & Süßkartoffel || 26.- Euro  
*Cod Cordon bleu with Beanpuree and Sweet Potatoes*

Schweinefiletspitzen | Rahmpaprika | Butterreis || 24.- Euro  
*Porktips with Bell-Peppers in Cream and buttered Rice*

Putensteak | Preiselbeer-Senf | Broccoli | Pommes frites || 24.- Euro  
*Turkey-Steak smothered in Cranberry-Mustard-Sauce topped with Cheese and baked*

Wiener Schnitzel | Kalbsslende | Petersilienkartoffeln || 24.- Euro  
*Wiener Schnitzel of Veal with boiled Potatoes*

Medaillons vom Rind & Schwein | Grillgemüse | Knoblauch-Wedges || 25.- Euro  
*Beef & Pork Medaillons with grilled Vegetables and Garlic-Wedges*

Zwiebelrostbraten | Rinderlende | Bohnen | Bratkartoffeln || 26.- Euro  
*Roast Beef with Onions in dark Gravy, green Beans wrapped in Bacon and roast Potatoes*

## Dessert *Dessert*

Zweierlei Sorbet | Früchte || 8.- Euro  
*Two kinds of Fruit-Icecream and a Fruit-Cup*

Schokotörtchen | Kirschkompott | Vanillesahne || 14.- Euro  
*Chocolate-Tart with Cherry-Compote and Vanilla-whipped-Cream*

Marsala-Mohn-Parfait | Orangenfilets || 14.- Euro  
*Marsala-Poppy-Parfait with Orange-Slices*

Crème brûlée | Rhabarber-Ragout || 12.- Euro  
*Crème brulee with Rhubarb-Jam*

Warm marinierte Himbeeren | Vanilleeis || 14.- Euro  
*Warm marinated Raspberries with Vanilla-Icecream*

Küchenmeister Fritz Zeif jun. & sein Team  
*Executive Chef Fritz Zeif jun. and his team*