

# Oedhofmenü

Räucherforellen-Mousse | Paprikavinaigrette | Salatbukett || 15.- Euro  
*Mousse of smoked Trout, Sweet Pepper-vinaigrette, Salad*

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Rinderkraftbrühe | Kräuterschöberl || 7.- Euro  
*Beef Broth with Herb-Rusks*

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Lammrücken | Jus | Pfifferlinge | Rosmarinkartoffeln || 37.- Euro  
*Saddle of Lamb in Redwinesauce, Chanterelles and Rosemary-touched Potatoes*

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Erdbeer-Windbeutel | Lavendel-Pfirsich || 12.- Euro  
*Strawberry-Cream-Puff with Lavender-touched Peach*

Menüpreis: 60.- Euro

2018 Blaufränkisch »Vielfalt«

Intensives Rubin, reife Kräuterwürze, Brombeere und Eukalyptus im Bukett,  
frische Tannine, am Gaumen wiederholt Würze, kräftige Säure und gute Länge  
Gober & Freinbichler, Horitschon | Burgenland 0,75l € 30.- | 1/8 l € 5.-

## Vorspeise *Appetizer*

Bruschetta | Tomatconcasée | Grana Padano || 12.- Euro  
*Bruschetta with marinated sliced Tomatoes and italian Cheese*

Büffel-Mozzarella | Tomaten-Mango-Sorbet | Basilikum-Focaccia || 15.- Euro  
*Original Mozzarella with Tomato-Mango-Ice and Basil-Focaccia*

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

Sherryconsommé | Pfifferlingknöderl || 7.- Euro  
*Beef Broth with Sherry and Chanterelles-dumpling*

Knoblauchcremesuppe | Croûtons || 7.- Euro  
*Garlic-cremesoup with Croutons*

## Vegetarisch *Vegetarian*

Gemüse-Schmarrn | Tomatensalsa || 19.- Euro  
*Non Sweet cut-up Pancake enriched with vegetables served with Tomato-salsa*

Pfifferlinge in Kräuterrahm | Serviettenknödel | Gurkensalat || 21.- Euro  
*Chanterelles in Cream with Dumplings and Cucumber-salat*

## Hauptspeise *Main Course*

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

Seesaibling | Pfeffersauce | Grüner Spargel & Erdbeeren | Reis || 32.- Euro  
*Sea-Char-Filet in Pepper-sauce, green asparagus, strawberries and rice*

Gebackener Kabeljau | Schmorgurken | Kartoffeln | Remoulade || 24.- Euro  
*Codfish breaded, braised Cucumbers, Potatoes and Remoulade*

Schweinefilet | Rahmpfifferlinge | Spätzle || 32.- Euro  
*Pork Filet with Chanterelles in cream and Spätzle*

Putensteak in Cornflakes | Currysauce | Brokkoli | Reis || 24.- Euro  
*Turkey-Steak with Cornflakes-breading in Curry-sauce, Broccoli and Rice*

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*