

Oedhofmenü

Geräucherte Entenbrust | Kürbis-Chutney || 14.- Euro
Smoked Duck-breast with Pumpkin-chutney

Französische Zwiebelsuppe | Croûton || 8.- Euro
French Onion-Soup with cheese-crouton

Hirschrücken | Jus | Rosenkohl | Macaire-Kartoffeln || 40.- Euro
Saddle of Deer-vanison with Brussel-Sprouts and crispy baked Potato-Cakes

Rahmschmarrn | Apfelkompott | Banane-Brombeer-Eis || 12.- Euro
Sweet cut-up pancake with Banana-Blackberry-Icecream

Menüpreis: 64.- Euro

2020 St. Laurent Classic

Lichtes Rubinrot, elegante Frucht nach Himbeeren und Kirschen,
am Gaumen etwas Schwarztee, Kakao und Schwarzbeerkompott
Heinrich Hartl III | Thermenregion 1/8l € 5,40 | 0,75l € 32,40

Vorspeise *Appetizer*

Tatar vom Räucherlachs | Honig-Senf-Dip | Toast || 16.- Euro
Tatar of smoked salmon | Honey-mustard | Toast

Herbstlicher Blattsalat | Brombeerdressing | Trauben, Kerne & Nüsse || 12.- Euro
Leaf-salad with Blackberry-Vinaigrette, Nuts & Grapes

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

Rinderkraftbrühe | Safran-Grießnockerl || 8.- Euro
Beef Broth with Semolina-dumpling flavoured with Saffron

Kürbiscremesuppe | Kernöl || 8.- Euro
Pumpkin-cremesoup with Pumpkin-Seed-Oil

Vegetarisch *Vegetarian*

Cous-Cous-Pflanzerl | Ratatouille | Parmesan || 19.- Euro
Cous-Cous-paddy with French Vegetables and Parmesan

Kürbis-Risotto | Feta | Ruccola || 21.- Euro
Pumpkin-Risotto with Sheep-cheese and Ruccola

Hauptspeise *Main Course*

Gebratenes Zanderfilet | Gemüse | Kräuter-Pilaw || 26.- Euro
Flattop fried Filet of Zander with mixed Vegetables and Herb-Pilaw

Seesaibling | Senfrahm | Kürbis-Bohnen | Nudeln || 32.- Euro
Sea-Char-Filet with Mustard-Cream, Pumpkin & Green Beans and Noodles

Filet vom schwarzen Heilbutt | Sauce Choron | Broccoli | Kartoffeln || 30.- Euro
Halibut-Filet with Sauce Choron, Broccoli and Potatoes

Rehragout aus eigener Jagd | Blaukraut | Serviettenknödel || 28.- Euro
Vanison-Stew from own Hunting, Red Cabbage and Dumplings

Gebratene Hühnerbrust Jus | Currykraut | Polenta || 25.- Euro
Roast Chicken-breast with Redwine-sauce, White Cabbage flavoured with Curry and Polenta

Wiener Schnitzel | Kalbsslende | Petersilienkartoffeln || 25.- Euro
Wiener Schnitzel of Veal with boiled Potatoes

Medaillons vom Rind & Schwein | Grillgemüse | Knoblauch-Wedges || 26.- Euro
Beef & Pork Medaillons with grilled Vegetables and Garlic-Wedges

Zwiebelrostbraten | Rinderlende | Bohnen | Bratkartoffeln || 28.- 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

Kürbiskern-Mascarpone-Eis | Zwetschgenröster || 14.- Euro
Pumpkin-Seed-Mascarpone-Icecream with Plumb-compote

Gebackene Birnenknödel | Zimt-Zabaione || 14.- Euro
Sweet Pear-dumplings with Wine-Cream Cinnamon-touched

Creme brûlée | Kirschen || 12.- Euro
Creme brulee with Cherries

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