

Oedhofmenu

Gegrillte Zucchini & Mozzarella | Kräuter-Focaccia || 13.- Euro
Fried Zucchini & Mozzarella with Herb-Focaccia

Bärlauchcremesuppe | Topfen-Tomaten-Nockerl || 9.- Euro
Wild-Garlic-Creamsoup with Curd-Tomato-Dumpling

St. Pierrefilet & Garnele | Schmorgurken | Polenta || 32.- Euro
Filet of St. Pierre with King Prawn, braised Cucumbers and Polenta

Gebackene Banane | Mascarpone-Kokos-Eis || 13.- Euro
Baked Banana with Coco-Mascarpone-Icecream

Menüpreis: 57.- Euro
Price Four-Corse-Menu

2022 Viognier

Leuchtendes Strohgelb, intensives Bukett nach Blüten, Quitten und Steinobst,
feine Würze, fruchtig, mineralisch, sehr harmonisch mit sehr guter Länge
Delas, Pays d'Occ, Rhone | Frankreich 1/8l € 5,60 | 0,75l € 33,60

Vorspeise *Appetizer*

Tatar vom Räucherlachs | Honig-Senf-Dip | Toast || 17.- Euro
Tatar of smoked salmon | Honey-mustard | Toast

Birnen-Feldsalat | Mousse vom Edelpilz-Käse | Walnuss-Krokant || 13.- Euro
Field-Salad with Pears, Gorgonzola-Mousse and Walnut-Brittle

Bunter Salatteller | Vinaigrette || 8.- Euro
Small Side Salad with House-Vinaigrette

Rinderkraftbrühe | Fleischstrudel || 9.- Euro
Beef Broth with meat-stroudle

Mango-Tomaten-Suppe | Ingwer-Rahm || 9.- Euro
Mango-Tomato-Soup with Ginger-cream

Vegetarisch *Vegetarian*

Perlgraupen-Kräuter Risotto | Rote Beete | Mozzarella || 22.- Euro
Pearl Barley Risotto with Herbs comes with Beet-Root and Mozzarella

Kartoffel-Gemüse-Krapferl | Paprikaragout || 24.- Euro
Souffle of Potatoes and Vegetables with Sweet Pepper-Vegetables

Hauptspeise *Main Course*

Gebratenes Zanderfilet | Gemüse | Cous-Cous || 29.- Euro
Flattop fried Filet of Zander with mixed Vegetables and Couscous

Ragout von Edelfischen | Gamba | Bandnudeln || 28.- Euro
Small pieces of Fish-Filets in Cream with Vegetables, Prawn and Noodles

Schweinefilet | Pfefferrahm | Karottengemüse | Kroketten || 28.- Euro
Filet of Pork with Pepper-Creamsauce, Carrots and Croquettes

Kalbsfrikassee | Zitronen-Kapern-Sauce | Pilze | Kräuter-Pilaw || 29.- Euro
Veal-Fricassee in Lemon-Capersauce with Mushrooms and Herb-rice

Maispoularde Supreme vom Grill | Letscho | Pommes frites || 30.- Euro
Grilled Poulard with Paprika-vegetables and French Fries

Wiener Schnitzel | Kalbslende | Petersilienkartoffeln || 28.- Euro
Wiener Schnitzel of Veal with boiled Potatoes

Medaillons vom Rind & Schwein | Grillgemüse | Knoblauch-Wedges || 29.- Euro
Beef & Pork Medaillons with grilled Vegetables and Garlic-Wedges

Zwiebelrostbraten | Rinderlende | Bohnen | Bratkartoffeln || 31.- Euro
Roast Beef with Onions in dark Gravy, green Beans wrapped in Bacon and roast Potatoes

Dessert *Dessert*

Zweierlei Sorbet | Früchte || 9.- Euro
Two kinds of Fruit-Icecream and a Fruit-Cup

Weißes Schoko-Orangen-Mousse | Heidelbeeren || 14.- Euro
White Chocomousse with Oranges and Black Berries

Karamellierte Polentaschnitte | Apfel-Minze || 16.- Euro
Caramelized slices of Polenta with Apple & Mint

Creme brûlée | kandierte tropische Früchte || 14.- Euro
Creme brulee with tropic fruits

Warm marinierte Himbeeren | Vanilleeis || 16.- Euro
Warm marinated Raspberries with Vanilla-Icecream

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