

Oedhofmenu

Warm mariniertes Saibling | Thymian-Apfel-Ragout | Gurkenespuma || 16.- Euro
Warm marinated Filet of Char with Thyme-Apple and Cucumber-foam

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

Lammkarree | Vanillespargel | Sauce Choron | Polenta || 38.- Euro
Saddle of Lamb with Vanilla-touched Asparagus, Sauce Choron and Polenta

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

Menüpreis: 66.- Euro
Price Four-Course-Menu

2019 Blaufränkisch Lehm & Schiefer
Oscar Szemes, Pinkafeld | Mittelburgenland^{DAC}
1/8l € 5,70 | 0,75l € 34,20

Vorspeise *Appetizer*

Bruschetta pomodoro | Spargel-Ruccola-Salat || 14.- Euro
Italian White-bread with marinated Tomatoes and Asperagus-Ruccola-Salad

Gegrillte Zucchini | Mozzarella | Focaccia || Dreizehn Euro || 13.- Euro
Grilled Zucchini with italian Cheese and White-bread

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

Rinderkraftbrühe | Carpaccio & Grießknöderl || 9.- Euro
Beef Broth with Carpaccio and Semolina-dumpling

Spargelcremesuppe | Mandelblätter || 9.- Euro
Asperagus-creamsoup with Almond-slices

Hauptspeise *Main Course*

Stangenspargel | Sauce Hollandaise | Neue Kartoffeln || 22.- Euro
Boiled Asperagus with Sauce Hollandaise and young Potatoes

Optionally additional with Juniper flavoured Ham || 26.- Euro

Optionally additional with Wiener Schnitzel of Veal || 32.- Euro

Hauptspeise *Main Course*

Bavaria-blue-Ravioli | Spinat | Nussbutter || 29.- Euro
Ravioli stuffed with bavarian blue Cheese with Spinach and brown Butter

Gebratenes Zanderfilet | Gemüse | getrüffelttes Kartoffelpüree || 29.- Euro
Flattop fried Filet of Zander with mixed Vegetables and truffled mashed Potatoes

St. Pierrefilet | Limettenrahmnudeln | gebratener Spargel || 28.- Euro
St. Pierre-Fishfilet with Noodles in Lime-creamsauce and Asperagus

Seeteufel-Medaillons | Safransauce | Blattspinat | Kartoffelkrapferl || 38.- Euro
Anglerfish-Medaillons with Whitewine-Saffronsauce and mashed browned poratoes

Schweinefilet | Champignonrahm | Spätzle || 26.- Euro
Filet of Pork with Mushroom-Creamsauce and Swabian Noodles

Putenbrust | Cornflakes | Currysauce | Ananasreis || 28.- Euro
Grilled Turkey-Breast buttered in Cornflakes with Currysauce and Pineapple-Rice

Wiener Schnitzel | Kalbsslende | 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

Mandelparfait | gebackener Apfel | Basilikumpesto || 14.- Euro
Almond-Parfait with baked Apple and Basil-Pesto

Frischkäse-Minz-Creme | Hollunderblüten-Sorbet | Erdbeeren || 16.- Euro
Cream-Cheese-Mint-Cream with Elderberry-Ice and Strawberries

Creme brûlée | Rhabarber-Ragout || 14.- Euro
Creme brulee with Rhubarb

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