Food selection and general information on the Öventhütte restaurant

We are happy to give you an overview of the general data and additional services as well as the food selection in our Öventhütte restaurant.







Jagdstube

Öventhütte with terrace

Uhrenstube

Directory

- Framework
- Fingerfood & vesper boards
- Menu components
- Buffets
- Barbecue-Buffets
- Midnight Snack
- Fondue
- Longdrink-& cocktails
- Candy-& saltybar
- Cakes & tortes

Framework

Room rental - Minimum Consumption

Jagdstube4.500,00 €/service periodUhrenstube2.250,00 €/service periodÖventhütte complete7.000,00 €/service period

The minimum consumption only applies if the room is booked exclusively. Should the aforementioned Consumption (food & drinks) not be reached, the difference will be charged as room cost.

Night surcharges

Kitchen staff after 22:00 p.m.65,00 €/hourService staff after 01:00 a.m.65,00 €/hour

The surcharges are flat rate for all employees on site and per hour.

Closing hour 4:00 a.m.

Table linen

Center tableclothes red- or green-white checkeredfree of chargePaper napkins (different colours)free of chargeTablecloth white3,50 €/personCloth napkin white2,00 €/person

White table linen for the terrace will be charged extra.

Noble set-up

Silver cutlery 6,50 €/person
Porcelain tableware 6,50 €/person

Decoration & print

Floral decorations in-house free of charge Floral decoration through our own floristry on request Menu / beverage cards created individually 2,50 €/card

Integration of your event text including image on the menu and beverage list.

Table plan including table numbers generalized 150,00 €
Name cards generalized 150,00 €

Technics

Projector, screen and laptop 200,00 €/service period Sound system including microphone 200,00 €/service period Available connectors: microphone input, 3.5 mm stereo input, RCA stereo input, ¼" TRC cable connector.

Campfire

Campfire generalized 150,00 €

We are happpy to light the campfire at the fireplace near the cabin terrace. The burning time is depending on the weather, about one hour. In case of rain it is not possible to light the fire, in this case the calculation is omitted

Wedding car

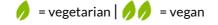
Mercedes pool vehicle (changing fleet)

250.00 €/dav

The indicated price includes final cleaning oft he vehicle, excluding fuel.

We are happy to offer you the support of our employees for special services and charge 65,00 €/employee and hour for this.

Please note that the Öventhütte is closed on Mondays and Tuesdays.



Fingerfood

Price per piece

Pretzel pastry | various toppings

gluten/wheat | milk | 8 | 9 | 16 4.00 €

Zucchini roulade of feta cheese | fig mustard

milk | mustard | 9 4,00€

Iberico pulled pork burger red onions | brioche

celery | eggs | gluten/wheat | milk | 9 5,00€

Tarte flambée sticks **/** cottage cheese | truffles

gluten/wheat | milk | 9 | 16 4.00 €

Warm onion tarte // sour cream

eggs | gluten/wheat | milk 4,00 €

Mini meatballs tarragon mustard

eggs | gluten/wheat | milk | mustard | 9 4,00 €

Baked mountain cheese // cranberry compote

eggs | gluten/wheat | milk 4,00 €

Tyrolean mountain ham farmhouse bread

eggs | gluten/wheat | milk | 16 4,00 €

Zartweizen , green asparagus | horseradish

gluten/wheat 4,00 €

Homemade curd balls //

eggs | gluten/wheat | milk 4,00 €

Brettljause

As starter 21,00 € per person

regional butchery and cheese specialties

celery | eggs | gluten/wheat | milk | mustard

Menu components

Please choose your uniform menu.

Starters

Mixed salad cottage dressing celery | milk | mustard | 9 8,00€

Goat cheese thyme | honey onion cranberry chutney leaf salad celery | milk | mustard | 9 16,00€

Sausage salad
pickles | red wine onions
celery | mustard | soy | 8 | 9
17,00 €

Mixed salad

Cheese dumplings
sweet-sour field vegetables
celery | gluten/wheat | milk | mustard | 9

12,50€

Small plucked salad pomegranate | walnuts orange vinaigrette gluten/wheat | nuts | 9 9.00€ Soups each 10,50 €

Beef broth
pancake | semolina dumplings
marrow dumpling | vegetable strips
celery | eggs | gluten/wheat | milk

Cabbage soup
eel | toasted bread corners
celery | fish | gluten/wheat | milk | 9

Cream of potato soup bacon | crackers | herbs

Cream of sweet potato soup

Fish main courses each 30,00 €

Trout filet from the region fried in almond butter

crustacean | fish | milk

Slice of domestic pike perch filet dill lemon sauce

fish | milk | 9

Grilled char filet Riesling sauce

Vegetarian and vegan

Crispy Rösti mushrooms | tomatoes | onions herb sour cream | vegetable garnish celery | eggs | gluten/wheat | milk

16,00 €

Cheese spätzle pan nountain cheese | baked onions

| eggs | gluten/wheat | milk | 16,00 €

South Tyrolean dumplings spinach | ricotta brown butter mountain cheese | fresh herbs

eggs | gluten/wheat | milk 18,00 €

Vegan burger pickled onions | gherkins stone oven | barbecue sauce peas patty

celery | gluten/wheat | 2 |3 |9 19.00 €

Meat main course

Pork escalope Viennese style eggs | gluten/wheat | milk

eggs | gluten/wheat | milk 22.00€

Half of farm duck from the oven apple-cranberry sauce

celery | milk | 9 32.00 €

Braised roastbeef Pinot Noir sauce

celery | mustard | 9 **28,00** €

Homemade beef roulade braised in the oven swabian pasta pockets | melted onions

celery | eggs | gluten/wheat | milk | mustard | 9 29.00€ Medallions of veal filet in herb coating roasted wild mushrooms burgundy jus

celery | gluten/wheat | milk | mustard | 9 48,00 €

Tenderloin of pork fillet in herb coating cranberry cream sauce

> milk | celery | mustard | 9 28,00 €

Boiled beef horseradish sauce | creamy spinach

celery | eggs | gluten/wheat | milk | mustard | 1 | 9 25,00 €

All meat and fish dishes are served with seasonal vegetables and one side dish of your choice. In addition, you can choose other side dishes for an additional charge.

D E R Ö S C H B E R G H O F



Vegetable garnish

each 6,00 € p.p.

Pickled cabbage //
celery | milk | 9

Parsley carrots

Burgundy red cabbage // celery | milk | 9

Vegetables of the season celery | milk

Side dishes

each 6,00 € p.p.

Fried potatoes

Boiled potatoes

Potato dumpling //
celery | gluten/wheat | milk

Bread dumpling ocelery | eggs | gluten/wheat | milk

Spätzle / eggs | gluten/wheat | milk

Croquettes / eggs | gluten/wheat | milk

French fries



Dessert

Dessert variation Öventhütte fresh fruit salad vanilla cream | raspberry sauce chocolate mousse | berries

> eggs | gluten/wheat | milk 15,00 €

Warm apple strudel vanilla sauce

eggs | gluten/wheat | milk 13,00 €

Kaiserschmarrn rum raisins | almonds apple compote | vanilla sauce

> eggs | gluten/wheat | milk | nuts | 9 15,00€

Wild berry fruit jelly vanilla ice cream | hip

eggs | gluten/wheat | milk | 9 10,00 € Black Forest cup pickled spiced cherries vanilla and chocolate ice cream whipped cream | rasped chocolate

> eggs | gluten/wheat | milk 11,00 €

Vegan chocolate mousse

gluten/wheat | soy 11,00 €

Fresh berries lemon | sorbet 10,00 €

Buffet variation Oktoberfest

We serve this buffet for exclusive bookings of 30 people or more. Please note that there may be seasonal variations.

62,00 € per person

On the wooden board

placed on the middle of the table

Tyrolean mountain ham radish | cherry tomatoes

Homemade sausage | liver sausage and blood sausage gherkin fresh horseradish

Mountain cheese cream cheese burgundy onions | nuts

crustacean | milk

Smoked trout filet cream horseradish lemon | egg

eggs | fish | milk

Farmhouse bread | baguette butter | apple-greaves lard

gluten/wheat | nuts

Salads

Leaf salads herb yogurt dressing or house vinaigrette

celery | milk | mustard

Cole Slaw

Carrot salad **1**00 orange dressing

Potato salad ///
fresh herbs
celery | mustard

Cucumber salad osour cream | dill

Tomato salad

Baden potato salad

Warm dishes

Grilled tomatoes with feta cheese crust
herb butter

milk

Fried chicken breast lemon | baked parsley

eggs | gluten/wheat | milk

Beef port wine jus

celery | gluten/wheat | mustard | 9

Spätzle | croquettes //
eggs | gluten/wheat | milk

Seasonal vegetables

Dessert

Mousse au chocolat Fruit coulis

eggs | milk| nuts

Caramelized wild berry cream

eggs | milk | 9

Vanilla ice cream hot raspberries | whipped cream milk | 9

Buffet variation Wasen

We serve this buffet for exclusive bookings of 30 people or more. Please note that there may be seasonal variations.

68,00 € per person

On the wooden board

placed on the middle of the table

Pepper roast pork neck
chive sour cream
cherry tomatoes
Air dried salami
olives | black forest ham
pepper cornichons
Hay flower and mountain cheese
plum mustard | grapes
pickled salmon
honey-dill-mustard sauce
lemon | egg

celery | eggs | fish | milk | mustard 1 | 8 | 9 | 13 | 16

Farmhouse bread | baguette butter | apple-greaves lard

gluten/wheat | nuts

Salads

Leaf salads cottage dressing

or

white wine vinaigrette

celery | milk | 9

Cucumber salad osour cream | dill

Carott salad **///** orange dressing

Tomato salad



D E R Ö S C H B E R G H O F ÖVENTHÜTTE

Warm dishes

Smoked pork leg honey-mustard sauce

celery | gluten/wheat | mustard | 9 | 16

Fried trout filet almond butter

fish | gluten/wheat | milk

Small escalope of veal Pumpkin crispy breadcrumbs

eggs | gluten/wheat

Gratinated goat cheese 🥖 thyme honey

milk

Croquettes | french fries // parsley potatoes

eggs | gluten/wheat | milk

Seasonal vegetables 0

Dessert

Vanilla cream strawberry sauce

eggs | milk | nuts

Fresh fruit salad

Hazelnut mocha parfait caramel cream

eggs | milk | nuts | 11

D E R Ö S C H B E R G H O F ÖVENTHÜTTE

Barbecue Buffet variation 1

We serve this buffet for exclusive bookings of the entire Öventhütte or the Jagdstube for 40 people or more. Not possible for exclusive bookings of the Uhrenstube. Please note that our barbecues require a location adapted to the outside temperature and seasonal variations may occur.

68,00 € per person

Starter

Cabbage soup eel | toasted breadcorners

celery | fish | gluten/wheat | milk | 9

Salads

Tomato salad /// basil

Carrot salad // orange dressing

Leaf salad / cottage dressing celery | milk | mustard | 9

Potato cucumber salad // celery | mustard | 9

Oven baguettee | farmhouse bread 🥖 gluten/wheat

> Mini grilled sausages pepper mustard

> > celery | mustard | 8

Grilled eggplant Lime | Piment d'Espilette | soy cream soy

From lava stone grill

Grilled kikok chicken paprika glaze

SOV

Pepper loin of country pork wrapped in bacon

16

From the smoker

Saddle of beef barbecue crust

celery | mustard | soy | 9

Smoked salmon slices creamed cabbage

fish | gluten/wheat | milk | 9



Beilagen

Feta slice tomato herb crust

gluten/wheat | milk

Fried potatoes | potato croquettes

gluten/wheat | milk

seasonal vegetables

Café de Paris butter

herb sour cream

Dessert

Hüttenbecher berry compote | vanilla ice cream whipped cream crispy crocant

eggs | gluten/wheat | milk | nuts | 9

Apple strudel vanilla ice cream | whipped cream

eggs | gluten/wheat | milk | nuts

Barbecue Buffet variation 2

We serve this buffet for exclusive bookings of the entire Öventhütte or the Jagdstube for 40 people or more. Not possible for exclusive bookings of the Uhrenstube. Please note that our barbecues require a location adapted to the outside temperature and seasonal variations may occur.

79,00 € per person

Starters

Cream of potato soup // farmhouse bread

celery | gluten/wheat | milk

Salads

Coleslaw bacon | onions

Carrot salad **///** orange dressing

Leaf salads octtage dressing

Potato salad **//** fresh herbs

celery | mustard | 9

Field lettuce potato dressing celery | milk | mustard | 9

Baguette | farmhouse bread

From the smoker

Flanksteak
marinated in a barbecue sauce
celery | gluten/wheat | 9

From lava stone grill

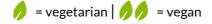
Squids parsley-garlic butter crustacean | milk

> Beef filet tips spicy glaze celery | soy | 6

Grilled lamb filets rosemary butter

milk

Vegan burger cottage style



Side dishes

Baked goat cheese // spiced honey

milk

Oven potato // herb sour cream

gluten/wheat | milk

Beans wrapped in bacon

celery

Stewed potatoe

IIIIX

Herb butter

Dessert

Two kinds of apricot Rösterl | curd dumplings

eggs | gluten/wheat | milk | nuts | 9

Dark chocolate foam caramel flavoured whipped cream

eggs | milk | nuts

Barbecue Buffetvariante 3

We serve this buffet for exclusive bookings of the entire Öventhütte or the Jagdstube for 40 people or more. Not possible for exclusive bookings of the Uhrenstube. Please note that our barbecues require a location adapted to the outside temperature and seasonal variations may occur.

83,00 € per person

Starter

Beef broth
Pancakes | semolina dumplings
marrow dumplings | vegetable cubes

celery | eggs | gluten/wheat | milk | 9

Salads

Tomato salad pring onions | red onions

Potato salad

celery | mustard

Selection of leaf salads

celery | mustard

Carrot-apple salad // /
hazelnut oil

Coleslaw with bacon

9 | 16

Baguette | farmhouse bread

gluten/wheat

From the Smoker

King prawns with garlic

celery | crustacean

Irish Hereford prime beef ribs

celery | nuts | soy

From the lava stone grill

Grilled veal filet strips salt flakes | crushed pepper

Grilled lamb filets herbs of Provence feta yoghurt

Salsiccia sausages

16

Side dishes

Baked potatoes herb sour cream

Grilled mushrooms and vegetables

Café de Paris butter

Dessert

Warm apple strudel vanilla sauce | whipped cream

eggs | gluten/wheat | milk | nuts

Arrangement of fresh fruits and different kinds of ice cream

milk

Midnight snack

Selection of mountain cheese
grapes | nuts
rustic bread selection

gluten/wheat | milk | mustard | nuts 18,00 €

Brettljause regional butchery and cheese specialties

celery | eggs | gluten/wheat | milk | mustard | 8 | 9 | 16 $21,\!00\!\in\!$

Goulash soup baguette

milk | mustard | 9 11,00€

Classic potato soup bacon-bread-croûtons

celery | gluten/wheat | milk | mustard | 16 10,50 € Chicken legs from the oven BBQ-salsa | celery-cream-salad

milk | mustard | soy | 9 11,00 €

Currywurst mild or spicy sauce bread

eggs | gluten/wheat | milk | 9 11,00 €

Tofu sausage // spicy curry sauce bread

gluten/wheat | soy | 8 9,50 €

Baden sausage salad cucumbers | red wine onions variation of bread

> celery | soy | mustard | 8 | 9 9,00€

Fondue menu

Please notice, our Fondue menu is available from September to March and can be offered for up to 40 people.

Fondue Chinoise

Turkey breast | pork | beef | shrimps | fried potatoes | seasonal vegetables herb curd | cocktail sauce homemade honey-mustard sauce | homemade garlic sauce homemade barbecue sauce

> celery | eggs | gluten/wheat | crustacean | mustard | 9 40,00 €

Cheese fondue

Tyrolean mountain cheese | Emmental | kirsch | farmhouse bread | gherkins celery | eggs | gluten/wheat | mustard | 9
36,00 €

Vegetable fondue 🕖

Potato | bell pepper | broccoli | cauliflower | zucchini | onion | farmhouse bread celery | gluten/wheat 24,00 €

Candy & Saltybar

 $\label{eq:Kids} \text{Kids under the age of four years are free of charge.}$

Classic

11 € per person

Marshmallows
Selection of gummy bears and sweets
Sweet popcorn

Chips

Cheese sticks

Salted nuts

Salted popcorn

Pretzel Sticks

Deluxe

21,00 € per Person

In addition tot he Candy- & Salty Bar Classic:

Small Muffins

Chocolate Cake Pops

Fruits coated in chocolate

Almond slivers

Cup Cakes

Macarons

Petit Fours

Selection of pastries



Cake &Tortes

Tortes

eggs | gluten/wheat | milk | nuts **75,00 €**

Schwarzwälder Kirschtorte

White chocolate-passion fruit cake

Chesse cream cake with or without tangerines

Chocolate cream cake dark | milk | white

Champagne cream cake

Lemon cream cake

"Öschberghof" torte nutcream with nougat

Sachertorte

Strawberry cream cake

Cake

eggs | gluten/wheat | milk | nuts 58,00 €

Cranberry meringue cake

Rhubarb meringue cake

Seasonal fruit cake

Rhubarb crumble cake

Cherry crumble cake

Classic cheesecake

Apple cream cake

Cherry cream cake

Sponge cake

eggs | gluten/wheat | milk | nuts 38,00 €

Lemon cake

Nut cake

Cake "Helene"

Cherry plotzer



For the sake of form, we would like to point out that despite the greatest care in preparation, all dishes and drinks may contain traces of allergens.

We would also like to point out that wines and resulting products may contain traces of sulphur, histamine and egg..

Legend of additives

1 with preservative | 2 with colouring agent | 3 with antioxidant

4 with sweetener saccharin | 5 with sweetener cyclamate

6 with sweetener aspartame, contain. Phenylalanine source | 7 with sweetener Acesulfame

8 with phosphate | 9 sulphurised | 10 containing quinine | 11 containing caffeine

12 with flavour enhancer | 13 blackened | 14 waxed

15 genetically modified | 16 pickling salt

