

DER ÖSCHBERGHOF

EVENTS & CELEBRATIONS

Framework

Room rental

Esszimmer Festsaal	3.500,00 €
<i>The room costs are for provision per service period, energy, seating, cleaning, standard equipment.</i>	
Esszimmer Clubraum	Minimum purchase 25 rooms (20 of which with double occupancy)

Seating

Esszimmer Clubraum: boards	free
Esszimmer Clubraum: round tables	250,00 €

Night surcharges

Kitchen staff from 22:00 p.m.	65,00 €/hour
Service staff from 01:00 a.m.	65,00 €/hour
<i>The surcharges are a flat rate for all staff on site and per hour. Please note the closing time at 04:00 a.m..</i>	

Table linen

Tablecloth white	3,50 €/person
Tablecloth white floor length	6,50 €/person
Cloth napkin white	2,00 €/person
<i>White table linen for the terrace is charged extra.</i>	

Chaircovers white	6,50 €/person
High table covers white	10,00 €/table

Decoration & print

Floral decoration by our own florist	on request
Menu-/beverage cards individually created	2,50 €/person
<i>Integration of your event text including picture on the menu and beverage card.</i>	
Table plan including table numbers	in general 150,00 €
Name cards	2,00 €/card

Technology

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

Wedding car

Mercedes pool vehicle (changing fleet)	250,00 €/day
<i>The indicated price includes final cleaning of the vehicle, excluding fuel.</i>	

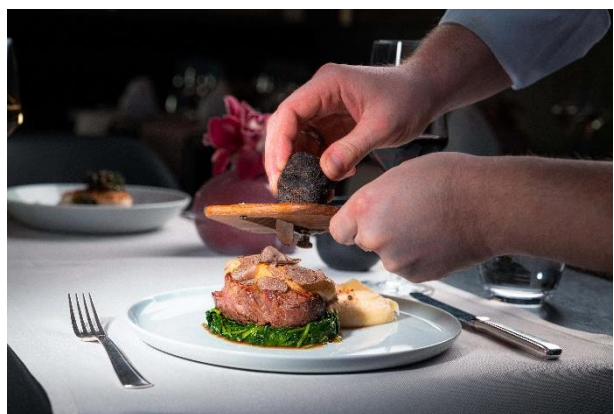
We are happy to offer you additional support from our employees and charge 65,00 €/employee and hour for this.



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Inhaltsverzeichnis

- Fingerfood
- Smoothies
- Menu components
- Buffet
- Barbecue buffet
- Midnight snack




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Fingerfood

Cold appetizers

each 5,50 € per piece

Tomato mozzarella skewer | basil 
milk

Canapés

salmon | roast beef | Brie cheese

eggs | gluten/wheat | fish | milk



Crunchy croissants

tatar of pasture beef | yellow fin tuna | grilled vegetables

fish | gluten/wheat | milk | mustard | sesame | soy | 9

Warm appetizers

each 6,00 € per piece

Falafel | hummus | sesame dip  
celery | gluten/wheat | sesame | soy

Chicken satay skewers | coriander




sesame | soy | 1

Veal meat ball | tarragon mustard

eggs | gluten/wheat | milk | mustard

Giant shrimps | coconut crispy coating | miso cream

gluten/wheat | crustacean | milk | sesame | soy | 9

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Smoothies 0,2l 

each 8,00 €

Prince of green

spinach | cucumber | lime | pineapple

Green fairy




pear | banana | cabbage leaves | coconut water

Grasshopper

banana | green apple | lime | pineapple

Forever

raspberries | spinach | coconut milk | cucumber | avocado


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Menu components

Starters


each 21,00 €


Goat cream cheese 
truffle | pumpernickel
mango chilli chutney | melon cucumber salad
celery | eggs | gluten/wheat | milk | 9

Grilled vegetables 
buffalo mozzarella | lemon | basil oil
celery | milk

Starters

each 25,00 €

Marinated asparagus from Baden 
chopped egg | chive vinaigrette | red radish
celery | eggs | milk | mustard | 9
only from April 15. to June 23.



Braised ox heart tomato 
burrata | rocket | olive oil caviar
celery | crustacean | milk | mustard | 9

Starters

each 31,00 €

Tatar of pasture beef
lettuce hearts | truffle cream | quail egg
celery | eggs | fish | milk | mustard | 9


Marinated hamachi
young fennel | pink ginger | miso cream
celery | eggs | fish | soy | 2 | 3 | 9


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Soups

each 12,00 €

Cream of tomato soup 
pine nuts | pecorino foam
celery | milk


Cream of potato soup 
chives | crunch
celery | gluten/wheat | milk | 9

Foamed asparagus soup 
sugar snap peas | egg yolk
celery | eggs | milk | 9
only from April 15. to June 23.



Soups




each 16,00 €

Curry lemongrass soup
king prawn | cilantro
celery | crustacean | milk

Champagne mustard soup 
truffle | pommery mustard
celery | milk | mustard

Consommé of pasture beef
young roots | flädle | chervil
celery | eggs | gluten/wheat | milk


Essence of vine tomato  
basil seed | herb oil
celery

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Entremets

each 19,50 €

Porcini risotto 
cherry tomatoes | basil | pine nuts
celery | soy

Grilled chicory 
edamame | millet | orange broth
celery

Entremets

each 27,00 €

Roasted atlantic monkfish
buttermilk | pointed peppers
celery | fish | milk

Tomato gnocchi
Salsiccia | buffalo mozzarella | basil
celery | eggs | gluten/wheat | milk

Poached filet of pollack
roasted cauliflower | radish vinaigrette
celery | fish | milk | mustard

Entremets

54,00 €

Atlantic lobster tail
cinnamon flower leek mash | browned butter
celery | crustacean | eggs | gluten/wheat

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Cold entremet

each 5,00 €

raspberry

mango-passion fruit

wild berries

strawberry-rose

basil lemon

kalamansi


sorbet topped up with champagne


⁹
each 9,00 €

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Vegetarian main courses


each 30,00 €

Gratinated Sweetpotato 
tofu | cashew | wild broccoli
celery | nuts | sesame | soy

green asparagus risotto 
dried cherry tomatoes | pine nuts
celery | soy | 9

Grilled chicory 
edamame | millet | orange broth
celery | 9

64°C hours egg from organic farm Strohmaier 
steamed spinach | lemon hollandaise | braised potatoes with skin
celery | eggs | milk | 9

Portion of Baden asparagus 
new potatoes | hollandaise sauce | herb pancakes
celery | eggs | gluten/wheat | milk | 9
only from April 15. to June 23.




Main course with fish

each 44,00 €

Roasted atlantic monkfish
polenta | buttermilk | pointed peppers
celery | fish | milk | 9

Tranche of Loup de Mer
Estrabeche broth | safran potatoes | roasted pulpo | colourful tomatoes
celery | fish | milk | molluscs | 9

Poached filet of pollack
risotto | celery | radish vinaigrette
celery | fish | milk | mustard | 9

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Main course with meat

each 39,00 €

Boiled veal

Leipziger Allerlei | gratin dauphinois | sherry jus

celery | eggs | gluten/wheat | milk | 9

Two kinds of Bresse poularde

cassoulet | breast | peas | mushrooms | herb polenta | cassis jus

celery | eggs | gluten/wheat | milk | sesame | 9

Main course with meat

each 46,00 €

Gratinated domestic saddle of veal

asparagus vegetables | potato flan | whisky cream

celery | eggs | milk | mustard | 9

Barbarie duck breast

honey | sesame | Pak Choi | sweet potato mash

celery | eggs | milk | sesame | soy | 1 | 9

Main course with meat

each 57,00 €

Roasted filet of veal

king prawn | macadamia spinach | potato-saffron mousseline

crustacean sauce

celery | crustacean | milk | nuts | 9

Grilled filet of pasture beef

potato gratin | celery puree | vegetable tartlets | port-wine jus

celery | milk | 9

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Dessert

each 16,00 €

Honey cake
vanilla ice cream | brittle
eggs | gluten/wheat | milk | nuts

Crème brûlée
berries | macaron
eggs | gluten/wheat | milk | nuts

Black Forest chocolate parfait
honey-cherries
eggs | gluten/wheat | milk | nuts | 9

Lemon curd tartlet
chocolate | raspberry sorbet
eggs | gluten/wheat | milk | nuts


Triple mousse
orange | truffle | crumble | raspberry coulis
eggs | gluten/wheat | milk | nuts

100% mango
chutney | coconut | crumble
eggs | gluten/wheat | milk | nuts | 9

Dessert

each 19,00 €

Dessert plate 
raspberry sorbet | vanilla cake | macaron | chocolate truffle
eggs | gluten/wheat | milk

Pina Colada 
coconut ice cream | grilled pineapple | white bubble aerated chocolate | Batida de Coco
gluten/wheat | milk | 9

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Buffet

95,00 € per person

Starters


Selection of bread and butter 

eggs | gluten/wheat | milk

Variation of leaf and raw vegetable salads 

champagne dressing | yogurt dressing

celery | milk | mustard | 9

Goat cheese 

walnut | honey | lettuce

celery | milk | nuts

Burrata 

coeur de boeuf tomatoes | old balsamic vinegar

milk | 9

Carpaccio made from beef filet

pesto vinaigrette | pine nuts

celery | milk | nuts

Lobster cocktail



celery | crustacean | milk | nuts | 3 | 9

Soups

Consommé of pasture beef

pancakes | vegetable stripes

celery | eggs | gluten/wheat | milk


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Main course

Atlantic monkfish
artichokes | tomatoes | pearl barley risotto | champagne sauce
celery | fish | milk | 9

Roastbeef
seasonal vegetables | potato flan | portwine jus
celery | eggs | gluten/wheat | milk | 9

Grilled chicorée 
edamame | millet | orange
celery | 9

Dessert

Mango passion fruit parfait
raspberry ragout
eggs | milk | nuts | 9

White chocolate mousse
fresh strawberries
eggs | milk | nuts

Cornflakes Panna Cotta
fresh fruits
eggs | gluten/wheat | milk | nuts

Selection of cheese
chutney | fig mustard
milk | mustard | 9


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Barbecue Buffet


Only available from May to September.

79,00 € per person


Starters

Selection of bread with butter 
barbecue | Salsa Verde | sour cream
celery | eggs | gluten/wheat | milk | mustard | 9


Variation of leaf and raw vegetable salads 
balsamico dressing | yogurt dressing
celery | milk | mustard | 9




Bulgur salad 
grilled watermelon

Grilled Antipasti vegetables 
Fleur de Sel | garden herbs | parmesan
celery | milk

Sun dried date tomatoes 
burrata | basil pesto
celery | milk

Potato salad
bacon | gherkin
celery | milk | mustard | 9 | 16

Gazpacho Andaluz 
sour cream | wild herb oil
celery | milk | 9

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Main courses

Grilled steaks from the saddle of beef

Marinated king prawns


crustacean | 8

Selection of sausages

Crispy leg of free range chicken
without bones


Tranche of Faroe salmon
lime marinade

fish

Grilled Portobella 
avocado | mozzarella

celery | milk

Supplements


Sweet potato wedges 

sesame



milk | sesame

Rosmary potatoes 

milk

Grilled corn 
peanut marinade

milk | peanuts

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Dessert

Strawberry
lime | green pepper
milk

yoghurt mousse
blueberries
eggs | milk

Mango tartlet
passion fruit
eggs | gluten/wheat | milk

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Midnight snack

Homemade gulash soup

farmhouse bread

celery | gluten/wheat | 9

13,00 €

Ö Currywurst

special sauce | wood oven bread

gluten/wheat | milk | 8 | 9

12,00 €


Selection of cheese 

fig mustard | nuts | bread | grapes

milk | mustard | nuts | 9

16,00 €

Ö Vesper

Selection of regional cold cuts and cheese | farmhouse bread | pickled vegetables

eggs | gluten/wheat | milk

20,00 €

In the event of an adjustment to the generally applicable VAT,
we reserve the right to increase all prices calculated in the offer accordingly.

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

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