

DER ÖSCHBERGHOF / ÖVENTHÜTTE

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
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- Vesper boards
- Menu components
- Buffets
- Barbecue-Buffets
- Midnight Snack
- Fondue
- Candy- & Salty Bar
- Cakes & Tortes

DER ÖSCHBERGHOF / ÖVENTHÜTTE

Framework

Room rental – Minimum Consumption

Jagdstube	4.000,00 €/service period
Uhrenstube	2.000,00 €/service period
Öventhütte complete	7.000,00 €/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.	60,00 €/hour
Service staff after 01:00 a.m.	60,00 €/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 checkered	free of charge
Paper napkins (different colours)	free of charge
Tablecloth white	3,50 €/person
Cloth napkin white	1,50 €/person

White table linen for the terrace will be charged extra.

Noble set-up

Silver cutlery	5,00 €/person
Porcelain tableware	5,00 €/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
<i>Integration of your event text including image on the menu and beverage list.</i>	
Table plan including table numbers	generalized 150,00 €
Name cards	2,00 €/card

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Technics

Projector, screen and laptop	150,00 €/service period
Sound system including microphone	150,00 €/service period

Available connectors: microphone input, 3.5 mm stereo input, RCA stereo input, ¼" TRC cable connector.

Campfire

Campfire	generalized 150,00 €
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We are happy 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 car (changing fleet)	250,00 €/service period
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The indicated price includes the final cleaning of the vehicle, excluding the fuel.

We are happy to offer you the support of our employees for special services and charge 60,00 €/employee and hour for this.

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

DER ÖSCHBERGHOF



ÖVENTHÜTTE


Fingerfood

Price per piece

Pretzel pastry | various toppings

gluten/wheat | milk

2,50 €

Zucchini roulade 
feta cheese | cranberries

milk


3,00 €

Iberico pulled pork burger

red onions | brioche


celery | eggs | gluten/wheat | milk

4,00 €

Tarte flambée sticks 
bibeles cheese | radish

gluten/wheat | milk

3,00 €

Warm onion tarte 
sour cream

eggs | gluten/wheat | milk

3,00 €

Mini meatballs

tarragon mustard

eggs | gluten/wheat | milk | mustard

3,00 €

Baked mountain cheese 

cranberry compote

eggs | gluten/wheat | milk

3,00 €

Tyrolean mountain ham

on farmhouse bread

eggs | gluten/wheat | milk


3,00 €

Beet salad  

oat crunch | horseradish

gluten/wheat

3,00 €

Homemade curd balls 




eggs | gluten/wheat | milk

3,00 €

Brettljause

regional butchery
and cheese specialties

celery | eggs | gluten/wheat | milk | mustard

 = vegetarian |   = vegan

DER ÖSCHBERGHOF

ÖVENTHÜTTE

Menu components

Please choose your uniform menu.

Starters

Mixed salad 
cottage dressing
celery | milk | mustard
7,00 €

Goat cheese 
thyme honey
cranberry chutney
leaf salad
celery | milk | mustard
14,00 €

Sausage salad
pickles | red wine onions
celery | mustard | soy
12,00 €

Mixed salad 
Cheese dumplings
celery | gluten/wheat | milk | mustard
10,00 €

Salad of young carrots
avocado | wild herbs
pumpernickel | white balsamic vinegar
celery | gluten/wheat | milk | mustard
12,00 €

Taboolé  
chickpeas | pomegranate
celery | gluten/wheat
12,00 €

Warm starters

Fried Maultasche
potato salad | fried onions
celery | eggs | gluten/wheat | mustard
13,00 €



Soups each 9,00 €




Smoked Black Forest trout soup
celery | fish | gluten/wheat | milk

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

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

Cream of potato soup
bacon | crackers | herbs
celery | milk

Cream of sweet potato soup  
rape seed | herbs
celery

 = vegetarian |   = vegan

DER ÖSCHBERGHOF

ÖVENTHÜTTE

Fish main courses each 27,00 €

Trout filet from the region
fried in almond butter

crustacean | fish | milk

Slice of domestic pike perch filet
dill lemon sauce

fish | milk


Grilled char filet
Riesling sauce

fish | milk



Vegetarian and vegan main courses




Crispy Rösti 
mushrooms | tomatoes | onions
herb sour cream
celery | eggs | gluten/wheat | milk
14,00 €

Warm bread dumplings salad 
sweet & sour dumplings
spring onions | red onions
celery | eggs | gluten/wheat | milk
13,00 €

Cheese spätzle pan 
mountain cheese | baked onions
eggs | gluten/wheat | milk
14,00 €

South Tyrolean 
dumplings
spinach | ricotta
brown butter
mountain cheese | fresh herbs
eggs | gluten/wheat | milk
16,00 €

Fried soja onion roast 
„Zwiebelrostbraten“-style 
beans | potatoes
celery | soy
17,00 €

 = vegetarian |   = vegan

DER ÖSCHBERGHOF



ÖVENTHÜTTE

Meat main course

Pork escalope Viennese style

eggs | gluten/wheat | milk

19,00 €

Farm duck from the oven

apple-cranberry sauce

celery | milk

29,00 €

Roastbeef

Pinot Noir sauce

celery | mustard

25,00 €

Homemade beef roulade

braised in the oven

Maultaschen | melted onions

celery | eggs | gluten/wheat | milk | mustard

26,00 €

Breaded pork chop

thyme cream sauce | fried onions

celery | eggs | gluten/wheat | milk | mustard

25,00 €

Roast pork

beer-cumin sauce

celery | milk | mustard

19,00 €

Medallions of veal filet in herb coating

roasted wild mushrooms

burgundy jus

celery | gluten/wheat | milk | mustard

38,00 €

Tenderloin of pork fillet in herb coating

cranberry cream sauce

milk | celery | mustard

26,00 €

Boiled beef



horseradish sauce | creamy spinach

celery | eggs | gluten/wheat | milk | mustard

22,00 €

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.

 = vegetarian |  = vegan

DER ÖSCHBERGHOF




ÖVENTHÜTTE

Vegetable garnish

each 5,50 € p.p.

Pickled cabbage 

celery | milk

Parsley carrots 

celery | milk

Burgundy red cabbage 


celery | milk

Side dishes


each 5,50 € p.p.

Fried potatoes 


milk

Boiled potatoes 

milk

Potato dumpling 


celery | gluten/wheat | milk

Bread dumpling 


celery | eggs | gluten/wheat | milk



Spätzle 




eggs | gluten/wheat | milk

Croquettes 

eggs | gluten/wheat | milk

French fries  

Poppy potato noodles  

 = vegetarian |   = vegan

DER ÖSCHBERGHOF



ÖVENTHÜTTE

Dessert

Dessert variation Öventhütte
fresh fruit salad
vanilla cream | raspberry sauce
chocolate mousse | berries
eggs | gluten/wheat | milk
13,00 €

Warm apple strudel
vanilla sauce
eggs | gluten/wheat | milk
11,00 €


Kaiserschmarrn
rum raisins | almonds
apple compote | vanilla sauce
eggs | gluten/wheat | milk | nuts
13,00 €

Wild berry fruit jelly
vanilla ice cream | hip
eggs | gluten/wheat | milk
9,00 €

Ofenschlupfer
vanilla sauce
eggs | gluten/wheat | milk
9,00 €

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

Vegan chocolate mousse 
berries | oat flakes
gluten/wheat | milk
10,00 €

Fresh berries 
lemon | sorbet
9,00 €

DER ÖSCHBERGHOF

ÖVENTHÜTTE

Buffet variation Oktoberfest

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

53,00 € 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
celery | eggs | fish | gluten/wheat | milk | | mustard | nuts


Salads



Leaf salads
herb yogurt dressing
house vinaigrette
celery | milk | mustard


Cole Slaw 
celery | milk




Carrot salad  
orange dressing

Potato salad  
fresh herbs
celery | mustard

Cucumber salad 
sour cream | dill
milk | mustard

Tomato salad  
basil oil

Baden potato salad 
celery


 = vegetarian |   = vegan

DER ÖSCHBERGHOF



ÖVENTHÜTTE

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

Spätzle | croquettes 

eggs | gluten/wheat | milk

Seasonal vegetables  

milk

Dessert

Mousse au chocolat

Fruit coulis

eggs | milk | nuts

Caramelized wild berry cream

eggs | milk

Vanilla ice cream

hot raspberries | whipped cream

milk

DER ÖSCHBERGHOF



ÖVENTHÜTTE

Buffet variation Wasen

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

58,00 € per person

On the wooden board

placed on the middle of the table

Pepper roast pork neck
chive sour cream
cherry tomatoes
milk

Air dried salami
olives | black forest ham
pepper cornichons
mustard

Hay flower and mountain cheese
plum mustard | grapes
milk | mustard


pickled salmon
honey-dill-mustard sauce
lemon | egg
eggs | fish | mustard


Farmhouse bread
baguette | butter | apple-greaves lard
celery | eggs | fish | gluten/wheat | milk | mustard | nuts

Salads

Leaf salads
cottage dressing | house vinaigrette
milk | mustard

Cucumber salad
sour cream | dill
milk | mustard

Carott salad 
orange dressing

Tomato salad 
red onions

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ÖVENTHÜTTE

Warm dishes


Smoked pork leg
honey-mustard sauce
celery | gluten/wheat | mustard

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 
milk

Dessert

Vanilla cream
strawberry sauce
eggs | milk | nuts

Fresh fruit salad

Hazelnut mocha parfait
caramel cream
eggs | milk | nuts

DER ÖSCHBERGHOF

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.


59,00 € per person


Starter


Cabbage soup
eel | toasted breadsticks
celery | fish | gluten/wheat | milk

Salads

Tomato salad 
basil

Carrot salad 
orange dressing

Leaf salad 
cottage dressing
celery | milk | mustard

Potato cucumber salad 
celery | mustard

Oven baguette | farmhouse bread 
gluten/wheat

Mini grilled sausages
pepper mustard
celery | mustard

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

From lava stone grill




Grilled kikok chicken
paprika glaze
soy

Pepper loin of country pork
wrapped in bacon

From the smoker

Saddle of beef barbecue crust
celery | mustard | soy

Smoked salmon slices
creamed cabbage
fish | gluten/wheat | milk

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ÖVENTHÜTTE

Beilagen

Feta slice 
tomato herb crust
gluten/wheat | milk

Fried potatoes | potato croquettes 
gluten/wheat | milk

Creamed cabbage | seasonal vegetables 
celery | milk

Café de Paris butter 
milk

herb sour cream 
milk

Dessert

Hüttenbecher
berry compote | vanilla ice cream
whipped cream
crispy crocant
eggs | gluten/wheat | milk | nuts

Apple strudel
vanilla ice cream | whipped cream
eggs | gluten/wheat | milk | nuts

DER ÖSCHBERGHOF



ÖVENTHÜTTE

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.

69,00 € per person

Starters

Cream of potato soup 

farmhouse bread

celery | gluten/wheat | milk

From the smoker

Flanksteak


marinated in a barbecue sauce

celery | gluten/wheat

Salads

Coleslaw

bacon | onions


Carrot salad 

orange dressing

Leaf salads 

cottage dressing

celery | milk | mustard

Potato salad 


fresh herbs

celery | mustard

Field lettuce 

potato dressing

celery | milk | mustard

Baguette | farmhouse bread 

gluten/wheat

From lava stone grill

Squids

parsley-garlic butter

crustacean | milk

Beef filet tips


spicy glaze

celery | soy




Grilled lamb filets

rosemary butter

milk

Vegan burger cottage style 

gluten/wheat


 = vegetarian |   = vegan


DER ÖSCHBERGHOF




ÖVENTHÜTTE


Side dishes

Baked goat cheese 
spiced honey
milk

Oven potato 
herb sour cream
gluten/wheat | milk

Beans wrapped in bacon
celery

Fried potatoes 
milk

Herb butter 
milk

Dessert

Two kinds of apricot
Rösterl | curd dumplings
eggs | gluten/wheat | milk | nuts

Dark chocolate foam
caramel flavoured whipped cream
eggs | gluten/wheat | milk | nuts

DER ÖSCHBERGHOF

ÖVENTHÜTTE

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.



72,00 € per person


Starter



Beef broth
Pancakes | semolina dumplings
marrow dumplings | vegetable cubes
celery | eggs | gluten/wheat | milk

Salads

Tomato salad 
spring onions | red onions
milk

Potato salad 
fresh herbs 
celery | mustard

Selection of leaf salads 
celery | mustard

Carrot-apple salad 
hazelnut oil 
nuts

Coleslaw with bacon

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
milk

Salsiccia sausages


 = vegetarian |   = vegan

DER ÖSCHBERGHOF




ÖVENTHÜTTE

Side dishes

Baked potatoes 
herb sour cream
milk

Grilled mushrooms and vegetables 
gluten/wheat | milk

Café de Paris butter 
milk

Dessert

Warm apple strudel
vanilla sauce | whipped cream
eggs | gluten/wheat | milk | nuts

Arrangement of fresh fruits and
different kinds of
ice cream
milk

DER ÖSCHBERGHOF



ÖVENTHÜTTE

Midnight snack

Selection of mountain cheese 

grapes | nuts

rustic bread selection

gluten/wheat | milk | mustard | nuts

16,00 €

Brettljause

regional butchery

and cheese specialties

celery | eggs | gluten/wheat | milk | mustard

18,50 €

Goulash soup

baguette

milk | mustard

9,00 €

Classic potato soup

bacon-bread-croûtons

celery | gluten/wheat | milk | mustard

8,00 €

Chicken legs from the oven

BBQ-salsa | celery-cream-salad

milk | mustard | soy

9,00 €

Currywurst

mild or spicy sauce

bread

eggs | gluten/wheat | milk

9,00 €

Tofu sausage  

spicy curry sauce

bread

gluten/wheat | soy

8,00 €

Baden sausage salad

cucumbers | red wine onions

variation of bread

celery | soy | mustard

6,00 €

DER ÖSCHBERGHOF



ÖVENTHÜTTE

Fondue menu

Please notice, our Fondue menu is available from September to March.

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

34,00 €

Cheese fondue

Tyrolean mountain cheese | Emmental | kirsch | farmhouse bread | gherkins

celery | eggs | gluten/wheat | mustard | sulfur




28,00 €

Vegetable fondue

Potato | bell pepper | broccoli | cauliflower | zucchini | onion | farmhouse bread

celery | gluten/wheat

22,00 €

 = vegetarian |   = vegan

DER ÖSCHBERGHOF



ÖVENTHÜTTE

Candy & Saltybar

Possible booking from 30 persons up.

Kids under the age of four years are free of charge.

Classic

9,50 € per person

Marshmallows

Selection of gummy bears and sweets

Sweet popcorn

Chips

Cheese sticks

Salted nuts

Salted popcorn

Pretzel Sticks

Deluxe

19,00 € 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

 = vegetarian |  = vegan



Cakes & Tortes

Tortes

eggs | gluten/wheat | milk | nuts

68,00 €

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

35,00 €

Lemon cake

Nut cake

Cake „Helene“

Cherry plotzer