



RESTAURANT ODERBERGER

B E R L I N



DIENSTAG – SAMSTAG
18.00 H – 24.00 H

WWW.RESTAURANT-ODERBERGER.DE



RESTAURANT ODERBERGER



#RESTAURANTODERBERGER

REGIONAL & SEASONAL

Good food need not come from afar. We source most of our ingredients from suppliers in Berlin and Brandenburg. Here's an overview:



REGIONAL INGREDIENTS

- 1 Linumer Grassland Veal
- 2 Ruppiner pasture lamb
- 3 Uckermark Lamb
- 4 Brandenburg Fruit Traders
- 5 Schorfheide Game
- 6 Havelland Pork
- 7 Beelitz Vegetables
- 8 Werder Fruit
- 9 Herbs from Gartenbau Trog
- 10 Rottstock Fish
- 11 Saalow Meats

DIT IS BERLIN

• • •

STARTERS

Cabbage & carrot salad (vegan)	11
with Salad hearts / buckwheat / apple dressing	
Wild herb salad (vegan)	11
with cucumber / radishes / paprika / carrots / nuts / seeds / raspberry vinaigrette	
Heaven and earth (vegan)	9
Potato-carrots-hash brown / onions / apple/ licorice sauce	
Heaven and earth	12
Blood sausage / fried onions / mashed potatoes / apple	
Char-tatar	11
Pumpernickel / spreewald cucumber salad / horseradish mayonnaise	

SOUP

Potato - sauerkraut soup (vegetarian)	7
Blood sausage or vegetarian fritters/ croûtons / sliced apple	

MAIN COURSE

Königsberger veal frikadel	19
Potato pearls / capers / beetroot / bacon	
Braised pork knuckle	18
fried onions / pea & mint puree / breaded potatoes	
Pearl barley risotto (vegetarian or vegan)	18
seasonal vegetables	
Bacon-wrapped perch	22
Lentils / mustard sauce / jerusalem artichoke puree	

DESSERT

Berliner Cream Pie (vegetarian)	8
Mint pesto / flambé raspberries / chocolate garnish	

BERLIN 3-COURSE MENU	39
with per-course wine pairing / 0,1l	50