



# RESTAURANT ODERBERGER

B E R L I N



DIENSTAG – SAMSTAG  
18.00 H – 24.00 H

[WWW.RESTAURANT-ODERBERGER.DE](http://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

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## STARTERS

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

## SOUP

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

## MAIN COURSE

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

## DESSERT

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

<b>BERLIN 3-COURSE MENU</b>	39
accompanied with non-alcoholic beverages or beer	50
accompanied with wine (3 glasses, 0,1l each)	60