



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

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STARTERS

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|---|----|
| Cos lettuce (vegan) | 12 |
| Dried tomatoes / Praline of apple pork / parmesan | |
| Wild herb salad (vegan) | 11 |
| Cucumber / radishes / paprika / carrots / nuts / seeds / raspberry vinaigrette | |
| Heaven and earth | 12 |
| Blood sausage / fried onions / mashed potatoes / apple | |
| Heaven and earth (vegan) | 9 |
| Potato-carrots-hash brown / onions / apple/ licorice sauce | |
| Char-tatar | 11 |
| Pumpernickel / spreewald cucumber salad / horseradish mayonnaise | |

SOUP

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

MAIN COURSE

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| 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 pike-perch | 22 |
| Lentils / mustard sauce / celeriac mash | |

DESSERT

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|---|----|
| Berlin Cream Pie (vegetarian) | 8 |
| Mint pesto / flambé raspberries / chocolate garnish | |
| Cheese selection from „Gläserne Molkerei“ (vegetarian) | 11 |
| Apple-pumpkin-chutney / grapes | |

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