

WELCOME

to your

☆☆☆
SUPERIOR
Hotel



OCHSEN

Restaurant & Steakhaus

Enjoy your meal ☺



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Owner: Christoph Stroppel

Paradiesstraße 6 Bad Saulgau

Tel.: (0049) 07581 - 487 330

www.ochsen-bad-saulgau.de



APERITIF

301	Piccolo Prosecco	0,2 l	€ 4 ²⁰
303	Prosecco with raspberries Rosé prosecco with elderberry syrup and frozen raspberries	0,2 l	€ 5 ⁵⁰
304	Lillet Wild Berry Wine liqueur on ice with Schweppes wild berry and orange slice	0,2 l	€ 5 ⁵⁰
305	Aperol Sprizz ^{3,5} Aperol with prosecco, soda and orange slice	0,2 l	€ 5 ⁵⁰
306	Hugo Refreshing & light Prosecco with elderflower syrup, fresh mint and soda	4 cl	€ 5 ⁵⁰
300	Martini Bianco	5 cl	€ 4 ⁵⁰
309	Campari ³ Orange or Soda	5 cl	€ 4 ⁵⁰
311	Sherry Lustau Fino Yarana Solera Riserva	4 cl	€ 3 ⁹⁰

OCHSEN-SPECIAL

312	Elderflower Spritzer with soda, fresh lime + mint on ice	0,4 l	€ 4 ⁵⁰
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STARTERS

- 21 Beef Broth with strips of pancake € 3⁵⁰
- 22 Onion Rings^{2,3,7} € 3⁹⁰
in crispy batter,
with creamy-spicy chili dip
- 23 Grilled Corn on the cob € 3⁹⁰
fresh from the grill
- 24 Nacho Cheese Pockets € 5⁹⁰
filled with cream cheese and jalapeños,
served with sour cream
- 25 Three Grilled Prawn Skewers € 5⁹⁰
with homemade garlic dip,
served with oven fresh baguette
- 27 Chicken Skewer „Teriyaki“ € 5⁹⁰
with sweet chili dip and sour cream dip

OCHSEN-SPECIAL

- 28 Argentinian Beef Carpaccio € 8⁹⁰
with olive oil, balsamic vinegar,
grated parmesan and fresh herbs,
served with oven fresh baguette



STEAKS

Choose your preferred cooking stage.



RARE / ENGLISH

Bloody inside, externally browned



MEDIUM RARE

Red center, crispy outside



MEDIUM

Pink meat core, crispy on the outside



MEDIUM WELL

Nearly done, but still succulent



WELL DONE



STEAKS

Please choose your side orders on the next page.



90 Argentinian Sirlon Steak

Fine grain, fat free

Lady Cut	250 g	€ 13 ⁹⁰
Chicago Cut	350 g	€ 16 ⁹⁰
New York Cut	500 g	€ 19 ⁹⁰

91 Argentinian Rump Steak

Perfect taste caused by the typical rim of fat

Lady Cut	250 g	€ 15 ⁹⁰
Chicago Cut	350 g	€ 19 ⁹⁰
New York Cut	500 g	€ 25 ⁹⁰

92 Allgäuer Tenderloin Steak

The best piece of south german beef

Lady Cut	200 g	€ 24 ⁹⁰
Chicago Cut	350 g	€ 32 ⁹⁰
New York Cut	500 g	€ 41 ⁹⁰

93 Australian Flank Steak

With fine fat grain - insider's tip for true gourmets

Lady Cut	250 g	€ 17 ⁹⁰
Chicago Cut	350 g	€ 22 ⁹⁰
New York Cut	500 g	€ 31 ⁹⁰

99 Rib-Eye-Steak

350 g - from the German „Allgäu“

With the typical fat chunk.

An aquired taste!

€ 21⁹⁰



DRY AGED STEAK

OCHSEN-STEAK-SPECIAL

Among all the guests who enjoy a Dry Aged Steak we raffle every three months one of our high-quality steak knives which we exclusively engrave with your name.



What is a Dry Aged Steak?

The high-quality steaks are ripened dry in a special drying cabinet for four weeks just above the freezing point.

„Dry Aging“ is used to decompose muscle protein by natural enzymes to make the steak even more delicate and tasty. Due to the thick and dried grease layer, which is removed before the preparation, the meat retains its fat layer.

Enjoy a tender piece of beef
from southern Germany!

STEAKS

- | | | |
|-----|---|--------------------|
| 110 | German „Dry Aged“ Rump Steak
300 g - aged to perfection! | € 25 ⁹⁰ |
| 100 | Sirlon Steak „Master's Cut“
1.000 g - includes a shot for free ☺ | € 38 ⁹⁰ |

SIDE ORDERS

- | | | |
|----|--|-------------------|
| 11 | A Small Buffet Salad | € 4 ⁵⁰ |
| 80 | Oven Fresh Baguette | € - ⁶⁰ |
| 81 | Steakhouse Chips | € 4 ⁹⁰ |
| 82 | Chips (french fries) | € 3 ⁵⁰ |
| 84 | Potato-Wedges with Sour Cream | € 4 ⁵⁰ |
| 85 | Sweet Potato Fries | € 4 ⁹⁰ |
| 86 | Homemade „Butterspätzle“ ³
traditional swabian noodle variety, served with gravy | € 3 ⁵⁰ |
| 87 | Serving Vegetables | € 3 ⁹⁰ |
| 88 | Jacket Potato „Papa Asada“, with Sour Cream | € 3 ⁹⁰ |
| 89 | Grilled Corn on the Cob | € 3 ⁹⁰ |
| 90 | Waffle Fries | € 4 ⁹⁰ |



SAUCES

70	Gravy	€ 1.00
71	Pepper Cream Sauce	€ 1.00
72	Sherry Cream Sauce	€ 1.00
73	Sauce Béarnaise	€ 1.00
74	Champignon-Cream Sauce	€ 1.00

Follow up orders of sauces and dips are free.

DIPS

75	BBQ-Dip	€ 1.00
76	Sour Cream	€ 1.00
77	Garlic-Dip	€ 1.00
78	Mango-Chili-Dip	€ 1.00
69	Sweet Chili-Dip	€ 1.00
05	Garlic Butter	€ 1.00



BURGER

- 45 **The Black Ochsen-Burger** € 15⁹⁰
250 g succulent minced beef on a black sesame bun!
With tomato, cucumbers, onions and BBQ-sauce,
served with steakhouse chips
→ A must-have for your Instagram-profile ☺
- 46 **Der Yellow Ochsen-Burger** € 14⁹⁰
Crispy chicken patty on a yellow curcuma chia bun!
With rocket salad, tomatoes, onions and sweet chili sauce,
served with sweet potato fries
- 47 **Der Pink Lady-Burger** € 14⁹⁰
Vegetarian vegetable-rice patty in a pink bun on beetroot
basis, with rocket salad, tomatoes, onions and sweet chili
sauce - served with waffle fries.

OUR Instagram-SPECIAL:



Take a photo of your meal you've ordered here and
upload it on your profile with the hashtag
#OchsenBadSaulgau. You can win by doing this!

Every three months we're raffling
a € 50,- voucher... good luck!



OCHSEN-CLASSICS

- 112 Pork Escalope and Bread Crumbs € 13⁵⁰
„Vienna Style“, served with chips and side salad
- 113 Pork Escalope in champignon-cream sauce € 13⁹⁰
served with potato wedges and side salad
- 115 Pork Loin in champignon-cream sauce € 15⁹⁰
served with homemade „Spätzle“³ and side salad
- 116 „Zwiebelrostbraten“
with onions in gravy, homemade „Spätzle“³ and side salad
made of Argentinian Rumpsteak € 21⁹⁰
made of German Dry Aged Rumpsteak € 28⁹⁰
- 117 „Ochsenpfännle“ with beef filet strips € 19⁹⁰
served in a pan, with homemade „Spätzle“³,
vegetables, mushrooms and side salad
- 97 Turkey Breast Steak with herb butter € 14⁹⁰
300 g - served with jacket potato „Papa Asada“ and Sour Cream
- 98 Pork Steak with herb butter € 14⁹⁰
300 g - served with jacket potato „Papa Asada“ and Sour Cream



— OCHSEN -CLASSICS —

- 41 Beef Stripes „El Gaucho” € 14⁹⁰
in pepper cream - or sherry cream sauce,
served with homemade „Spätzle” and side salad
- 42 Chicken Wings² € 9⁹⁰
Crispy savoury wings,
served with chips

— VEGETARIAN AND FISH —

- 54 Salmon Steak € 13⁹⁰
with herb butter,
served with oven fresh baguette and side salad
- 59 Four Crispy Patato Pockets³ € 9⁹⁰
filled with cream cheese and herbs,
served with a side salad
- 60 Jacket Potato € 9⁹⁰
with sour cream dip and grilled mushrooms,
served with a side salad



SALADS FROM BUFFET

Create your own combination of salad at our buffet
and we will serve your chosen additional topping.
All salads are served with oven fresh baguette.

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|----|---|--------------------|
| 11 | Small Buffet Salad | € 4 ⁵⁰ |
| 12 | Large Salad Plate without topping | € 7 ⁵⁰ |
| 13 | Large Salad Plate „La Plata”
With topping of two grilled prawn skewers | € 13 ⁵⁰ |
| 14 | Large Salad Plate „Veggie”
With topping of three crispy potato pockets filled
with cream cheese and herbs | € 13 ⁵⁰ |
| 16 | Large Salad Plate „Mendoza” ^{3,4}
With topping of sweet-hot marinated turkey breast strips | € 13 ⁵⁰ |
| 17 | Large salad plate „Vegan”
With topping of vegan „chicken-nuggets” on soya basis | € 13 ⁵⁰ |

OCHSEN-SPECIAL

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|----|---|--------------------|
| 15 | Large Salad Plate „Buffalo”
With topping of succulent beef medaillons
and fresh grilled mushrooms | € 13 ⁵⁰ |
|----|---|--------------------|

You can find different
variations of fresh and
homemade salad sauces
at our buffet.

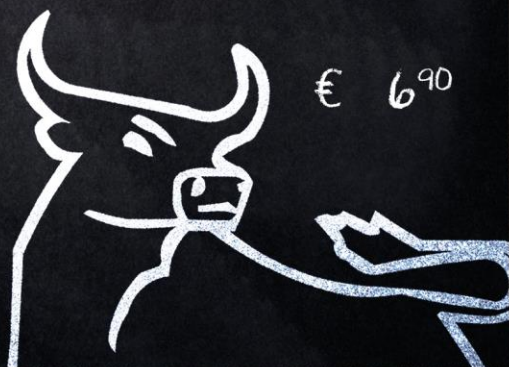


DESSERTS

- | | | |
|-----|--|-------------------|
| 61 | Three Homemade Apple Pies
with vanilla ice cream ^{3,7} , whipped cream and fruit | € 7 ⁹⁰ |
| 63 | Iced Tiramisu^{3,7}
with chocolate sauce and whipped cream | € 5 ⁹⁰ |
| 64 | Limone Ripieno
Refreshing lemon sorbet in its natural peel,
served with whipped cream | € 5 ⁹⁰ |
| 65 | Tartufo Classico
„Ice cream truffel“ from semifrozen chocolate cream
served with whipped cream | € 5 ⁹⁰ |
| 66 | Cocco Ripieno
Tenderly melting coconut ice cream in its natural peel,
served with whipped cream | € 5 ⁹⁰ |
| 67 | Mochi-Ice
Italian ice-cream wrapped in Japanese rice dough,
three balls with chocolate, pistachio and coconut | € 5 ⁹⁰ |
| 137 | Kids Sundae w. vanilla / stawberry ice cream ^{3,7}
served with Smarties and gummy bears ☺ | € 4 ⁵⁰ |

OCHSEN-SPECIAL

- | | | |
|----|--|-------------------|
| 62 | Warm Chocolate
Brownie
on fruit topping
with vanilla ice cream ^{3,7} | € 6 ⁹⁰ |
|----|--|-------------------|



DRINKS

SOFT DRINKS

	0,25 l	0,50 l	0,75 l
Teinacher Gourmet Naturell	€ 2 ³⁰	€ 3 ³⁰	€ 4 ³⁰
Teinacher Gourmet Medium	€ 2 ³⁰	€ 3 ³⁰	€ 4 ³⁰
Coca Cola ^{1,3} or Coca Cola Light ^{1,2,3,4}		0,33 l	€ 2 ⁹⁰
		0,20 l	0,40 l
Mirinda ^{2,3,6} Orangenlimonade	€ 2 ²⁰	€ 3 ²⁰	
Spezi ^{1,2,3,6}	€ 2 ²⁰	€ 3 ²⁰	
Lemon Lemonade	€ 2 ²⁰	€ 3 ²⁰	
Lindauer Apple Spritzer	€ 2 ²⁰	€ 3 ²⁰	
Red Currant Spritzer	€ 2 ²⁰	€ 3 ²⁰	
Red Grape Spritzer	€ 2 ²⁰	€ 3 ²⁰	
Maracuja Spritzer	€ 2 ²⁰	€ 3 ²⁰	
Orange Spritzer	€ 2 ²⁰	€ 3 ²⁰	
Multivitamin Spritzer	€ 2 ²⁰	€ 3 ²⁰	
Red Currant Juice	€ 2 ⁵⁰	€ 3 ⁵⁰	
Red Grape Juice	€ 2 ⁵⁰	€ 3 ⁵⁰	
Maracuja Juice	€ 2 ⁵⁰	€ 3 ⁵⁰	
Orange Juice	€ 2 ⁵⁰	€ 3 ⁵⁰	
Multivitamin Juice	€ 2 ⁵⁰	€ 3 ⁵⁰	
Apfele Juice, natural cloudy	€ 2 ⁵⁰	€ 3 ⁵⁰	
Schweppes Bitter Lemon ⁵	€ 2 ⁵⁰	€ 3 ⁵⁰	

DRINKS

DRAFT BEER

	0,30 l	0,50 l
Schussenrieder Helles	€ 2 ³⁰	€ 3 ⁴⁰
Schussenrieder Pils	€ 2 ⁵⁰	€ 3 ⁴⁰
Schussenrieder Weißbier, Hefe hell	€ 2 ³⁰	€ 3 ⁴⁰
Radler süß ⁴ oder sauer	€ 2 ³⁰	€ 3 ⁴⁰
Heferadler süß ⁴ oder sauer	€ 2 ³⁰	€ 3 ⁴⁰
Cola-Weizen ^{1,3}		€ 3 ⁴⁰

BOTTLED BEER

Schussenrieder Kristallweizen	0,50 l	€ 3 ⁴⁰
Schussenrieder Schwarze Weisse	0,50 l	€ 3 ⁴⁰
Schussenrieder alkoholfrei	0,50 l	€ 3 ⁴⁰
Schussenrieder Leichtes Weizen, hell	0,50 l	€ 3 ⁴⁰
Schussenrieder Schwarzbier	0,50 l	€ 3 ⁴⁰
Schussenrieder Hefeweizen, alkoholfrei	0,50 l	€ 3 ⁴⁰

OGHSEN-SPECIAL

Augustiner Helles	0,50 l	€ 4 ²⁰
FARNY Kristall	0,50 l	€ 3 ⁴⁰



DRINKS

DIGESTIF

Duzo	2 cl	€ 2 ⁹⁰
Jägermeister	2 cl	€ 2 ⁹⁰
Malteser	2 cl	€ 2 ⁹⁰
Grappa	2 cl	€ 2 ⁹⁰
Ramazzotti	2 cl	€ 2 ⁹⁰
Saurer Joster	2 cl	€ 2 ⁹⁰
Jack Daniel's	2 cl	€ 3 ⁹⁰
Johnny Walker Red Label	2 cl	€ 3 ⁹⁰

LAKE CONSTANCE SPIRITS FINEST SELECTION

Pear Brandy	2 cl	€ 3 ⁹⁰
Elderberry liqueur	2 cl	€ 3 ⁹⁰
Apricot Brandy	2 cl	€ 3 ⁹⁰
Hazelnut Brandy	2 cl	€ 3 ⁹⁰
Raspberry Brandy	2 cl	€ 3 ⁹⁰
Old Obstler	2 cl	€ 3 ⁹⁰
Baked Apple Liqueur	2 cl	€ 3 ⁹⁰

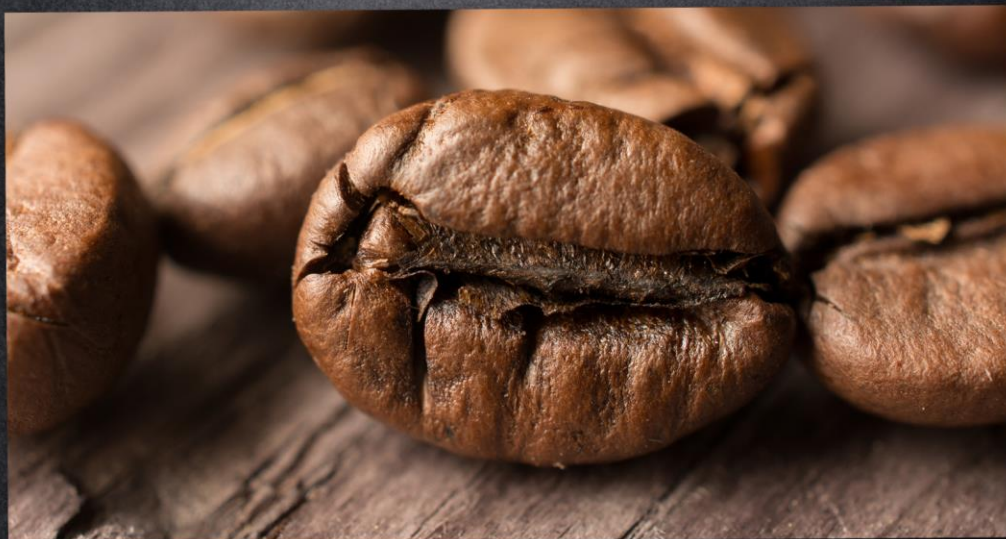


DRINKS

HOT DRINKS

Cup of Coffee ¹	€ 2 ⁷⁰
Cup of Coffee, decaffeinated	€ 2 ⁷⁰
Milk Coffee ^{1,12}	€ 2 ⁷⁰
Cappuccino ^{1,12}	€ 2 ⁷⁰
Latte Macchiato ^{1,12}	€ 2 ⁹⁰
Espresso ¹	€ 2 ²⁰
Hot Chocolate with whipped cream ¹²	€ 3 ⁹⁰

High Quality ALTHAUS-Tea on the next page...



Additives for the whole menu:

- | | |
|-------------------|--------------------|
| 1 caffeinated | 7 flavor enhancer |
| 2 preservatives | 8 sodium / nitrite |
| 3 with colorant | 9 phosphate |
| 4 with sweeteners | 10 blackened |
| 5 with quinine | 11 acidifiers |
| 6 Antioxidant | 12 whey |



ALTHAUS

A tea with character

Glass Tea € 2⁹⁰
loose tea in a pyramid bag

English Superior

Excellent leaf tea - very aromatic with a full bodied taste.
Perfect combination of strong Assam and aromatic Ceylon tea.

Darjeeling Castelton

Excellent tea with delicate taste and a slightly nutty flavour.

Earl Grey Classic

A blend of finest black leaf tea from India, Ceylon and China, flavored with bergamot.

Sencha Surpreme

Sencha, with its very aromatic taste, is the most favoured green tea in Japan.

Grün Matinee

Extraordinary combination of Sencha green tea with petals of fruit and flowers.
Ingredients: Green tea, sunflower blossoms, cornflower blossoms, rose petal, aroma.

Fancy Chamomile

Wholesome blend of chamomile and invigorating herbs with a unique taste.
Ingredients: Chamomile, lemon verbena, rose hip, cinnamon.

Mild Mint

Peppermint and nana mint, in combination with licorice and green mate - a mild and invigorating delicacy.

Classic Herbs

Classic herbs like peppermint, sage and stinging nettle, in combination with chamomille- and marigold blossoms, seasoned with anise- and fennel seed.

Fruit Berry

A composition of red fruit, reminds of the flavour of a homemade jam.
Ingredients: Hibiscus, elderberries, rose hip, apple, strawberry leaves, strawberries.