

WELCOME

to your

☆☆☆  
SUPERIOR  
*Hotel*



**OCHSEN**

*Restaurant & Steakhaus*

Enjoy your meal ☺



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Owner: Christoph Stroppel

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[www.ochsen-bad-saulgau.de](http://www.ochsen-bad-saulgau.de)





## APERITIF

301	Piccolo of sparkling wine	0,2 l	€ 5 <sup>50</sup>
303	Prosecco with raspberries Rosé prosecco with elderberry syrup and frozen raspberries	0,2 l	€ 6 <sup>90</sup>
304	Lillet Wild Berry Wine liqueur on ice with Schweppes wild berry and orange slice	0,2 l	€ 6 <sup>90</sup>
305	Aperol Sprizz <sup>3,5</sup> Aperol with prosecco, soda and orange slice	0,2 l	€ 6 <sup>90</sup>
306	Hugo Refreshing & light Prosecco with elderflower syrup, fresh mint and soda	4 cl	€ 6 <sup>90</sup>
300	Martini Bianco	5 cl	€ 6 <sup>90</sup>
309	Campari <sup>3</sup> Orange or Soda	5 cl	€ 6 <sup>90</sup>
311	Sherry Lustau Fino Yarana Solera Riserva	4 cl	€ 4 <sup>90</sup>

## OCHSEN-SPECIAL

312	Elderflower Spritzer with soda, fresh lime + mint on ice	0,4 l	€ 5 <sup>50</sup>
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## STARTERS

- |    |   |                   |
|----|---|-------------------|
| 11 | A Small Buffet Salad  | € 6 <sup>50</sup> |
| 21 | Beef Broth with strips of pancake   | € 5 <sup>90</sup> |
| 22 | Onion Rings <sup>2,3,7</sup><br>in crispy batter,<br>with creamy-spicy chili dip          | € 6 <sup>90</sup> |
| 24 | Nacho Cheese Pockets<br>filled with cream cheese and jalapeños,<br>served with sour cream | € 6 <sup>90</sup> |

## OCHSEN-SPECIAL

- |    |  |                   |
|----|--|-------------------|
| 28 | Three Grilled Prawn Skewers<br>with homemade garlic dip,<br>served with baguette | € 9 <sup>90</sup> |
|----|--|-------------------|





## STEAKS

Please choose your side orders on the next page.



90

### Argentinian Sirlon Steak

Fine grain, fat free

Lady Cut	250 g	€ 15 <sup>90</sup>
Chicago Cut	350 g	€ 18 <sup>90</sup>
New York Cut	500 g	€ 21 <sup>90</sup>

91

### Argentinian Rump Steak

Perfect taste caused by the typical rim of fat

Lady Cut	250 g	€ 20 <sup>90</sup>
Chicago Cut	350 g	€ 24 <sup>90</sup>
New York Cut	500 g	€ 30 <sup>90</sup>

92

### Allgäuer Tenderloin Steak

The best piece of south german beef

Lady Cut	200 g	€ 27 <sup>90</sup>
Chicago Cut	350 g	€ 35 <sup>90</sup>
New York Cut	500 g	€ 44 <sup>90</sup>

93

### Australian Flank Steak

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

Lady Cut	250 g	€ 25 <sup>90</sup>
Chicago Cut	350 g	€ 29 <sup>90</sup>
New York Cut	500 g	€ 38 <sup>90</sup>

99

### Rib-Eye-Steak

300 g - from the German „Allgäu“

With the typical fat chunk.

An aquired taste!

€ 23<sup>90</sup>





## — STEAKS —

100	Sirlon Steak „Master's Cut" 1.000 g - includes a shot for free ☺	€ 40 <sup>90</sup>
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## — SIDE ORDERS —

11	A Small Buffet Salad	€ 6 <sup>50</sup>
80	Oven Fresh Baguette	€ 2,-
81	Steakhouse Chips	€ 6 <sup>50</sup>
82	Chips (french fries)	€ 4 <sup>90</sup>
85	Sweet Potato Fries	€ 6 <sup>50</sup>
86	Homemade „Butterspätzle" <sup>3</sup> traditional swabian noodle variety, served with gravy	€ 5 <sup>90</sup>
87	Serving Vegetables	€ 5 <sup>50</sup>
88	Jacket Potato „Papa Asada", with Sour Cream	€ 5 <sup>90</sup>

SAUCES und DIPS  
can you find on the next site.





## OCHSEN -CLASSICS

- 112 Pork Escalope and Bread Crumbs € 16<sup>90</sup>  
„Vienna Style“, served with chips and side salad
- 113 Pork Escalope in champignon-cream sauce € 17<sup>90</sup>  
served with potato wedges and side salad
- 115 Pork Loin in champignon-cream sauce € 19<sup>90</sup>  
served with homemade „Spätzle“<sup>3</sup> and side salad
- 116 „Zwiebelrostbraten“  
with onions in gravy, homemade „Spätzle“<sup>3</sup> and side salad  
made of Argentinian Rumpsteak € 28<sup>90</sup>
- 117 „Ochsenpfännle“ with beef filet strips € 27<sup>90</sup>  
served in a pan, with homemade „Spätzle“<sup>3</sup>,  
vegetables, mushrooms and side salad
- 97 Turkey Breast Steak with herb butter € 19<sup>90</sup>  
300 g - served with jacket potato „Papa Asada“ and Sour Cream
- 98 Pork Steak with herb butter € 19<sup>90</sup>  
300 g - served with jacket potato „Papa Asada“ and Sour Cream





## — OCHSEN -CLASSICS —

- 41 Beef Stripes „El Gaucho“ € 16<sup>90</sup>  
in pepper cream - or sherry cream sauce,  
served with homemade „Spätzle“ and side salad
- 42 Chicken Wings<sup>2</sup> € 13<sup>90</sup>  
Crispy savoury wings,  
served with chips

## — VEGETARIAN AND FISH —

- 54 Salmon Steak € 18<sup>90</sup>  
with herb butter,  
served with oven fresh baguette and side salad
- 59 Four Crispy Potato Pockets<sup>3</sup> € 13<sup>90</sup>  
filled with cream cheese and herbs,  
served with a side salad
- 60 Jacket Potato € 16<sup>90</sup>  
with sour cream dip and grilled mushrooms,  
served with a side salad
- 47 The Pink Lady-Burger € 17<sup>90</sup>  
Vegetarian vegetable-rice patty in a pink bun on beetroot  
basis, with rocket salad, tomatoes,  
onions and sweet chili sauce -  
served with waffle fries.





## 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.

- |    |   |                    |
|----|---|--------------------|
| 11 | Small Buffet Salad  | € 6 <sup>50</sup>  |
| 12 | Large Salad Plate without topping   | € 12 <sup>90</sup> |
| 13 | Large Salad Plate „La Plata”<br>With topping of two grilled prawn skewers                                       | € 19 <sup>90</sup> |
| 14 | Large Salad Plate „Veggie”<br>With topping of three crispy potato pockets filled<br>with cream cheese and herbs | € 17 <sup>90</sup> |
| 16 | Large Salad Plate „Mendoza” <sup>3,4</sup><br>With topping of sweet-hot marinated turkey breast strips          | € 19 <sup>90</sup> |
| 17 | Large salad plate „Vegan”<br>With topping of vegan „chicken-nuggets” on soya basis                              | € 17 <sup>90</sup> |

## OCHSEN-SPECIAL

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|----|---|--------------------|
| 15 | Large Salad Plate „Buffalo”<br>With topping of succulent beef medaillons<br>and fresh grilled mushrooms | € 21 <sup>90</sup> |
|----|---|--------------------|

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



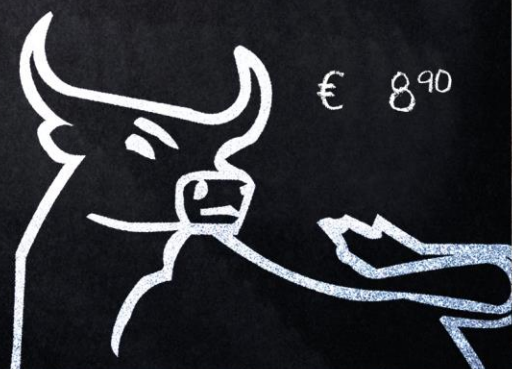


## DESSERTS

- |     |  |                   |
|-----|--|-------------------|
| 61  | <b>Three Homemade Apple Pies</b><br>with vanilla ice cream <sup>3,7</sup> , whipped cream and fruit                        | € 8 <sup>90</sup> |
| 63  | <b>Iced Tiramisu</b> <sup>3,7</sup><br>with chocolate sauce and whipped cream  | € 7 <sup>90</sup> |
| 64  | <b>Limone Ripieno</b><br>Refreshing lemon sorbet in its natural peel,<br>served with whipped cream                         | € 7 <sup>90</sup> |
| 65  | <b>Tartufo Classico</b><br>„Ice cream truffel“ from semifrozen chocolate cream<br>served with whipped cream                | € 7 <sup>90</sup> |
| 66  | <b>Cocco Ripieno</b><br>Tenderly melting coconut ice cream in its natural peel,<br>served with whipped cream               | € 7 <sup>90</sup> |
| 67  | <b>Mochi-Ice</b><br>Italian ice-cream wrapped in Japanese rice dough,<br>three balls with chocolate, pistachio and coconut | € 7 <sup>90</sup> |
| 137 | <b>Kids Sundae</b> w. vanilla / stawberry ice cream <sup>3,7</sup><br>served with Smarties and gummy bears ☺               | € 5 <sup>90</sup> |

## OCHSEN-SPECIAL

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|----|--|-------------------|
| 62 | <b>Warm Chocolate<br/>Brownie</b><br>on fruit topping<br>with vanilla ice cream <sup>3,7</sup> | € 8 <sup>90</sup> |
|----|--|-------------------|





# DRINKS

## SOFT DRINKS

	0,25 l	0,50 l	0,75 l
Teinacher Gourmet Naturell	€ 2 <sup>70</sup>	€ 3 <sup>70</sup>	€ 4 <sup>70</sup>
Teinacher Gourmet Medium	€ 2 <sup>70</sup>	€ 3 <sup>70</sup>	€ 4 <sup>70</sup>
Coca Cola <sup>1,3</sup> or Coca Cola Light <sup>1,2,3,4</sup>		0,33 l	€ 3 <sup>20</sup>
		0,20 l	0,40 l
Mirinda <sup>2,3,6</sup> Orange Lemonade	€ 2 <sup>60</sup>	€ 3 <sup>60</sup>	
Spezi <sup>1,2,3,6</sup>	€ 2 <sup>60</sup>	€ 3 <sup>60</sup>	
Lemon Lemonade	€ 2 <sup>60</sup>	€ 3 <sup>60</sup>	
Lindauer Apple Spritzer	€ 2 <sup>60</sup>	€ 3 <sup>60</sup>	
Red Currant Spritzer	€ 2 <sup>60</sup>	€ 3 <sup>60</sup>	
Red Grape Spritzer	€ 2 <sup>60</sup>	€ 3 <sup>60</sup>	
Maracuja Spritzer	€ 2 <sup>60</sup>	€ 3 <sup>60</sup>	
Orange Spritzer	€ 2 <sup>60</sup>	€ 3 <sup>60</sup>	
Multivitamin Spritzer	€ 2 <sup>60</sup>	€ 3 <sup>60</sup>	
Red Currant Juice	€ 2 <sup>90</sup>	€ 3 <sup>90</sup>	
Red Grape Juice	€ 2 <sup>90</sup>	€ 3 <sup>90</sup>	
Maracuja Juice	€ 2 <sup>90</sup>	€ 3 <sup>90</sup>	
Orange Juice	€ 2 <sup>90</sup>	€ 3 <sup>90</sup>	
Multivitamin Juice	€ 2 <sup>90</sup>	€ 3 <sup>90</sup>	
Apfele Juice, natural cloudy	€ 2 <sup>90</sup>	€ 3 <sup>90</sup>	
Schweppes Bitter Lemon <sup>5</sup>	€ 2 <sup>90</sup>	€ 3 <sup>90</sup>	



## DRINKS

### DRAFT BEER

	0,30 l	0,50 l
Schussenrieder Helles	€ 3 <sup>30</sup>	€ 4 <sup>30</sup>
Schussenrieder Pils	€ 3 <sup>30</sup>	€ 4 <sup>30</sup>
Schussenrieder Weißbier, Hefe hell	€ 3 <sup>30</sup>	€ 4 <sup>30</sup>
Radler süß <sup>4</sup> oder sauer	€ 3 <sup>30</sup>	€ 4 <sup>30</sup>
Heferadler süß <sup>4</sup> oder sauer	€ 3 <sup>30</sup>	€ 4 <sup>30</sup>
Cola-Weizen <sup>1,3</sup>		€ 4 <sup>30</sup>

### BOTTLED BEER

Schussenrieder Kristallweizen	0,50 l	€ 4 <sup>30</sup>
Schussenrieder Schwarze Weisse	0,50 l	€ 4 <sup>30</sup>
Schussenrieder alkoholfrei	0,50 l	€ 4 <sup>30</sup>
Schussenrieder Leichtes Weizen, hell	0,50 l	€ 4 <sup>30</sup>
Schussenrieder Schwarzbier	0,50 l	€ 4 <sup>30</sup>
Schussenrieder Hefeweizen, alkoholfrei	0,50 l	€ 4 <sup>30</sup>

### OCHSEN-SPECIAL

Augustiner Helles	0,50 l	€ 4 <sup>90</sup>
FARNY Kristall	0,50 l	€ 4 <sup>60</sup>





# ALTHAUS

*A tea with character*

Glass Tea € 3<sup>50</sup>  
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, elderberrys, rose hip, apple, strawberry leaves, strawberries.