

WELCOME

to your

★ ★ ★
SUPERIOR
Hotel



OCHSEN

Restaurant & Steakhaus

Enjoy your meal 😊



Owner: Christoph Stroppel

Paradiesstraße 6 Bad Saulgau

Tel.: (0049) 07581 - 487 330

www.ochsen-bad-saulgau.de



APERITIF

301	Piccolo of sparkling wine	0,2 l	€ 5 ⁹⁰
303	Prosecco with raspberries Rosé prosecco with elderberry syrup and frozen raspberries	0,2 l	€ 7 ⁹⁰
304	Lillet Wild Berry Wine liqueur on ice with Schweppes wild berry and orange slice	0,2 l	€ 7 ⁹⁰
305	Aperol Sprizz ^{3,5} Aperol with prosecco, soda and orange slice	0,2 l	€ 7 ⁹⁰
306	Hugo Refreshing + light Prosecco with elderflower syrup, fresh mint and soda	4 cl	€ 7 ⁹⁰
300	Martini Bianco	5 cl	€ 7 ⁹⁰
309	Campari ³ Orange or Soda	5 cl	€ 7 ⁹⁰
311	Sherry Lustau Fino Yarana Solera Riserva	4 cl	€ 5 ⁹⁰

OCHSEN-SPECIAL

312	Elderflower Spritzer with soda, fresh lime + mint on ice	0,4 l	€ 5 ⁵⁰
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STARTERS

- 11 A Small Buffet Salad € 6⁹⁰
- 21 Beef Broth with strips of pancake € 6⁹⁰
- 22 Onion Rings^{2,3,7} € 6⁹⁰
in crispy batter,
with creamy-spicy chili dip
- 23 Torpedo-Shrimps € 6⁹⁰
5 Shrimps in pastry crust, crispy breaded,
with sweet chili dip
- 24 Nacho Cheese Pockets € 6⁹⁰
filled with cream cheese and jalapeños,
served with sour cream

OCHSEN-SPECIAL

- 25 Argentine Red Shrimps Skewers € 9⁹⁰
2 skewers with homemade garlic dip
and herb root bread



STEAKS

Please choose your side orders on the next page.



90 **Allgäuer Sirlon Steak** from heifer
Fine grain, fat free

Lady Cut	250 g	€ 16 ⁹⁰
Chicago Cut	350 g	€ 19 ⁹⁰
New York Cut	500 g	€ 22 ⁹⁰

91 **Argentinian Rump Steak**
Perfect taste caused by the typical rim of fat

Lady Cut	250 g	€ 21 ⁹⁰
Chicago Cut	350 g	€ 25 ⁹⁰
New York Cut	500 g	€ 31 ⁹⁰

92 **Allgäuer Tenderloin Steak** from heifer
The best piece of south german beef

Lady Cut	250 g	€ 33 ⁹⁰
Chicago Cut	350 g	€ 42 ⁹⁰
New York Cut	500 g	€ 49 ⁹⁰

93 **Free Range Tenderloin Steak** from Namibia
The finest fillet from free-range beef

Lady Cut	250 g	€ 31 ⁹⁰
Chicago Cut	350 g	€ 39 ⁹⁰
New York Cut	500 g	€ 48 ⁹⁰



STEAKS

- 99 Allgäuer Rib-Eye-Steak from heifer € 32⁹⁰
300 g - with the typical fat chunk.
An aquired taste!
- 100 Sirlon Steak „Master's Cut“ € 44⁹⁰
1.000 g - includes a shot for free ☺

SIDE ORDERS

- 11 A Small Buffet Salad € 6⁹⁰
- 80 Root Bread € 2⁹⁰
- 81 Steakhouse Chips € 6⁵⁰
- 82 Chips (french fries) € 5⁵⁰
- 85 Sweet Potato Fries € 6⁵⁰
- 86 Homemade „Butterspätzle“³ € 5⁹⁰
traditional swabian noodle variety, served with gravy
- 87 Serving Vegetables € 6⁵⁰
- 88 Jacket Potato „Papa Asada“, with Sour Cream € 5⁹⁰

SAUCES und DIPS
can you find on the next site.



SAUCES

70	Gravy	€ 2,-
71	Pepper Cream Sauce	€ 2,-
72	Sherry Cream Sauce	€ 2,-
73	Sauce Béarnaise	€ 2,-
74	Champignon-Cream Sauce	€ 2,-

Follow up orders of sauces and dips are free.

DIPS

75	BBQ-Dip	€ 2,-
755	Cranberry-Sour-Cream	€ 2,-
79	Beer-BBQ-Dip	€ 2,-
76	Sour Cream	€ 2,-
77	Garlic-Dip	€ 2,-
78	Mango-Chili-Dip	€ 2,-
69	Sweet Chili-Dip	€ 2,-
05	Garlic Butter	€ 2,-



BURGER

- 45 **Original Ochsen-Burger** ← also as **vegan** available € 19⁹⁰
250 g succulent minced beef in a rustic sesame bun with tomatoes, cucumbers, onions and BBQ-sauce, served with steakhouse chips
- 46 **Crunchy-Burger** € 19⁹⁰
Crispy chicken patty in a rustic sesame bun with rocket salad, tomatoes, onions and sweet chili sauce, served with sweet potato fries
- 47 **Veggie-Burger** € 19⁹⁰
Vegetarian vegetable-rice patty in a rustic sesame bun with rocket salad, tomatoes, onions and sweet chili sauce, served with waffle fries
- 48 **Pulled-BEEF-Burger** € 19⁹⁰
in a rustic sesame bun with cucumbers, onions and sour-cream, served with steakhouse chips

BURGER
EVERY WEDNESDAY
PARTY

Each Burger
with sides only **18,90**
plus 4 additional
Special Burger



~ OCHSEN -CLASSICS ~

- 112 Pork Escalope and Bread Crumbs € 17⁹⁰
„Vienna Style“, served with chips and side salad
- 113 Pork Escalope in champignon-cream sauce € 18⁹⁰
served with potato wedges and side salad
- 115 Pork Loin in champignon-cream sauce € 19⁹⁰
served with homemade „Spätzle“³ and side salad
- 116 „Zwiebelrostbraten“
with onions in gravy, homemade „Spätzle“³ and side salad
made of Argentinian Rumpsteak € 29⁹⁰
- 117 „Ochsenpfännle“ with beef filet strips € 29⁹⁰
served in a pan, with homemade „Spätzle“³,
vegetables, mushrooms and side salad
- 97 Turkey Breast Steak with herb butter € 21⁹⁰
300 g - served with jacket potato „Papa Asada“ and Sour Cream
- 98 Pork Steak with herb butter € 21⁹⁰
300 g - served with jacket potato „Papa Asada“ and Sour Cream



— OCHSEN-CLASSICS —

- 41 **Beef Stripes „El Gaucho“** € 17⁹⁰
in pepper cream - or sherry cream sauce,
served with homemade „Spätzle“ and side salad
- 42 **Chicken Wings²** € 14⁹⁰
Crispy savoury wings,
served with chips

— VEGETARIAN AND FISH —

- 54 **Salmon Steak** € 19⁹⁰
with herb butter,
served with root bread and side salad
- 59 **Four Crispy Potato Pockets³** € 14⁹⁰
filled with cream cheese and herbs,
served with a side salad
- 60 **Jacket Potato** € 17⁹⁰
with sour cream dip and grilled mushrooms,
served with a side salad
- 47 **The Pink Lady-Burger** € 19⁹⁰
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.

- | | | |
|----|---|--------------------|
| 11 | Small Buffet Salad | € 6 ⁹⁰ |
| 12 | Large Salad Plate without topping | € 13 ⁹⁰ |
| 13 | Large Salad Plate „La Plata”
With topping of three grilled prawn skewers | € 21 ⁹⁰ |
| 14 | Large Salad Plate „Veggie”
With topping of three crispy potato pockets filled
with cream cheese and herbs | € 18 ⁹⁰ |
| 16 | Large Salad Plate „Mendoza” ^{3,4}
With topping of sweet-hot marinated turkey breast strips | € 19 ⁹⁰ |
| 17 | Large salad plate „Vegan”
With topping of vegan „chicken-nuggets” on soya basis | € 18 ⁹⁰ |

OCHSEN-SPECIAL

- | | | |
|----|---|--------------------|
| 15 | Large Salad Plate „Buffalo”
With topping of succulent beef medaillons
and fresh grilled mushrooms | € 23 ⁹⁰ |
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You can find different
variations of fresh and
homemade salad sauces
at our buffet.



DESSERTS

- 61 Three Homemade Apple Pies € 8⁹⁰
with vanilla ice cream^{3,7}, whipped cream and fruit
- 63 Iced Tiramisu^{3,7} € 8⁵⁰
with chocolate sauce and whipped cream
- 64 Limone Ripieno € 8⁵⁰
Refreshing lemon sorbet in its natural peel,
served with whipped cream
- 65 Tartufo Classico € 8⁵⁰
„Ice cream truffel“ from semifrozen chocolate cream
served with whipped cream
- 66 Cocco Ripieno € 8⁵⁰
Tenderly melting coconut ice cream in its natural peel,
served with whipped cream
- 67 Mochi-Ice € 7⁹⁰
Italian ice-cream wrapped in Japanese rice dough,
three balls with chocolate, pistachio and coconut
- 137 Kids Sundae w. vanilla / stawberry ice cream^{3,7} € 5⁹⁰
served with Smarties and gummy bears ☺

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- 62 Warm Chocolate
Brownie € 8⁹⁰
on fruit topping
with vanilla ice cream^{3,7}



DRINKS

SOFT DRINKS

	0,25 l	0,50 l	0,75 l
Teinacher Gourmet Naturell	€ 3 ³⁰	€ 4 ³⁰	€ 5 ³⁰
Teinacher Gourmet Medium	€ 3 ³⁰	€ 4 ³⁰	€ 5 ³⁰
Coca Cola ^{1,3} or Coca Cola Light ^{1,2,3,4}		0,33 l	€ 3 ⁸⁰
Mirinda ^{2,3,6} Orange Lemonade		0,20 l	0,40 l
Spezi ^{1,2,3,6}	€ 3 ²⁰	€ 3 ²⁰	€ 4 ²⁰
Lemon Lemonade	€ 3 ²⁰	€ 3 ²⁰	€ 4 ²⁰
Lindauer Apple Spritzer	€ 3 ²⁰	€ 3 ²⁰	€ 4 ²⁰
Red Currant Spritzer	€ 3 ²⁰	€ 3 ²⁰	€ 4 ²⁰
Red Grape Spritzer	€ 3 ²⁰	€ 3 ²⁰	€ 4 ²⁰
Maracuja Spritzer	€ 3 ²⁰	€ 3 ²⁰	€ 4 ²⁰
Orange Spritzer	€ 3 ²⁰	€ 3 ²⁰	€ 4 ²⁰
Multivitamin Spritzer	€ 3 ²⁰	€ 3 ²⁰	€ 4 ²⁰
Red Currant Juice	€ 3 ⁵⁰	€ 3 ⁵⁰	€ 4 ⁵⁰
Red Grape Juice	€ 3 ⁵⁰	€ 3 ⁵⁰	€ 4 ⁵⁰
Maracuja Juice	€ 3 ⁵⁰	€ 3 ⁵⁰	€ 4 ⁵⁰
Orange Juice	€ 3 ⁵⁰	€ 3 ⁵⁰	€ 4 ⁵⁰
Multivitamin Juice	€ 3 ⁵⁰	€ 3 ⁵⁰	€ 4 ⁵⁰
Apfele Juice, natural cloudy	€ 3 ⁵⁰	€ 3 ⁵⁰	€ 4 ⁵⁰
Schweppes Bitter Lemon ⁵	€ 3 ⁵⁰	€ 3 ⁵⁰	€ 4 ⁵⁰

DRINKS

DRAFT BEER

	0,30 l	0,50 l
Schussenrieder Helles	€ 3,60	€ 4,60
Schussenrieder Pils	€ 3,60	€ 4,60
Schussenrieder Weißbier, Hefe hell	€ 3,60	€ 4,60
Radler süß ⁴ oder sauer	€ 3,60	€ 4,60
Heferadler süß ⁴ oder sauer	€ 3,60	€ 4,60
Cola-Weizen ^{1,3}		€ 4,60

BOTTLED BEER

Schussenrieder Kristallweizen	0,50 l	€ 4,60
Schussenrieder Schwarze Weisse	0,50 l	€ 4,60
Schussenrieder alkoholfrei	0,50 l	€ 4,60
Schussenrieder Leichtes Weizen, hell	0,50 l	€ 4,60
Schussenrieder Schwarzbier	0,50 l	€ 4,60
Schussenrieder Hefeweizen, alkoholfrei	0,50 l	€ 4,60

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Augustiner Helles	0,50 l	€ 5,20
FARNY Kristall	0,50 l	€ 4,90



DRINKS

DIGESTIF

Duzo	2 cl	€ 3 ⁹⁰
Jägermeister	2 cl	€ 3 ⁹⁰
Malteser	2 cl	€ 3 ⁹⁰
Grappa	2 cl	€ 3 ⁹⁰
Ramazzotti	2 cl	€ 3 ⁹⁰
Vodka Gorbatschow	2 cl	€ 5 ⁹⁰
Jack Daniel's Cola	4 cl	€ 9 ⁹⁰
Johnny Walker Red Label	4 cl	€ 7 ⁹⁰
Tekirdag Raki Gold	4 cl	€ 7 ⁹⁰

LAKE CONSTANCE SPIRITS FINEST SELECTION

Pear Brandy	2 cl	€ 4 ²⁰
Elderberry liqueur	2 cl	€ 4 ²⁰
Apricot Brandy	2 cl	€ 4 ²⁰
Hazelnut Brandy	2 cl	€ 4 ²⁰
Raspberry Brandy	2 cl	€ 4 ²⁰
Old Obstler	2 cl	€ 4 ²⁰
Baked Apple Liqueur	2 cl	€ 4 ²⁰

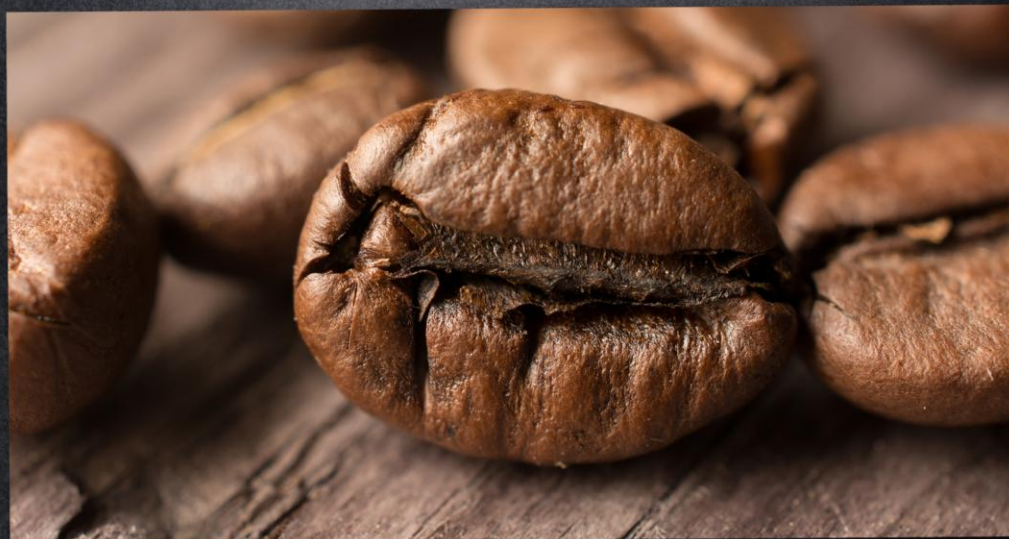




COFFEE SPECIALTIES

Cup of Coffee ¹	€ 3 ⁷⁰
Cup of Coffee, decaffeinated	€ 3 ⁷⁰
Milk Coffee ^{1,12}	€ 3 ⁷⁰
Cappuccino ^{1,12}	€ 3 ⁷⁰
Latte Macchiato ^{1,12}	€ 4 ⁷⁰
Espresso ¹	€ 3 ²⁰
Hot Chocolate with whipped cream ¹²	€ 4 ⁷⁰

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 € 3⁹⁰
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 Supreme

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.