

Welcome to Restaurant Odenwaldblick
– Family Tradition since 1957 –



We cook for you ...

Monday-Thursday & Saturday 5-10 pm
Sunday & Holidays 11 am-3 pm & 5-9:30 pm

Closing Day: Friday.

Please fill in the registration form before ordering. Hygiene standards apply as displayed on the entrances. In accordance to the temporary VAT-lowering (01.07.-31.12.2020), 2% will be deducted from your balance upon invoicing.

– Cold & Warm Starters –

Home-Made Beef broth with sliced pancakes (savoury) 5,20

Orwisch Salad with chicken strips, tomatoes & bean sprouts 12,80

Mixed Salad large 4,80 or small 3,80

– Schnitzel & Cordon Bleu: Viennese Culture –

Choice of pork or chicken cutlet (breadcrumbed & fried)

Side dishes: French fries, roast potatoes, home-made Spätzle (Swabian noodles), boiled potatoes

Huntsman Schnitzel (non-breadcrumbed) in champignon sauce 12,90

Frankfurt Schnitzel with Frankfurt Green Sauce (served cold & made of herbs) 12,90

Onion & Cheese Schnitzel with steamed onions & hearty cheese gratinée 13,90

Original Cordon Bleu pork cutlet stuffed with ham & cheese 15,90

– Fresh Chanterelles & Premium Steaks from Uruguay –

All Chanterelle dishes can be ordered without cream or bacon as well.

Chanterelles with Cheese Spätzle

with hearty cheese gratinée & tomatoes, bacon, and cream 14,80

Chanterelles in Cream with ...

side dish of choice & Schnitzel 16,80 / Meatloaf 15,80 / Rump Steak 25,80

Uruguay Grain Fed Steak 22,80

with roast potatoes & choice of: herbed butter, champignon sauce, or steamed onions

Due to new legislature, splitting larger tables into separate bills might take a little longer.

Allergy advice: Please address our staff for further information about our ingredients.

Payments via card are only possibly within the restaurant (not in the biergarten).

When ordering no side dishes 0,60 € will be deducted from the listed prices.

Small salads are not a side dish and are always to be paid separately.

All prices on this menu are in € and include service & tax.

Note: This menu (June/July 2020) voids all previous menus.

All dishes can also be ordered as take-away.

– Detour to Austria! –

Veal Cutlet with roast potatoes & leaf salad 18,90

Goulash à la Székely pork goulash with coleslaw, sour cream & bread dumplings 15,80

Shoulder of Beef with horse radish cream sauce, savoy cabbage & boiled potatoes 16,80

Roasted Fillet of Zander in white wine sauce with pak choi & boiled potatoes 16,90

– Gensert's Specials: Our Guests' Favourites –

Two Home-Made Rustic Bratwurst (typical German sausage) with roast potatoes 9,50

The absolute classic since 1957: 1/2 Bulau Chicken with French Fries 9,90

Home-Made Meatloaf with Steamed Onions with roast potatoes 10,80

– Meatless Specialties –

Handkäse (Hessian sour milk cheese) marinated with onions, vinegar & oil 5,80

Frankfurt Green Sauce (served cold) with boiled potatoes & hard-boiled eggs 10,90

Cheese Noodles à la Head Chef with onions, Austrian cheese & leaf salad 11,50

– Desserts –

Bourbon Vanilla Ice Cream with fresh strawberries 6,50

Tyrolean Espresso Surprise espresso, bourbon vanilla ice cream & chocolate pie 5,80

Coupe Danmark vanilla ice cream with hot chocolate sauce 6,50

– Beverages –

Hearty-dry German Red Wine: 2017 Affaltrach Spätburgunder Kabinett 5,50

Fresh-juicy French White Wine: 2017 Pinot Blanc Domaine Specht 4,50

Gin Chilla / Hugo / Aperol Spritz / Lillet Wild Berry Glass: 5,90

Coca Cola, Fanta, Sprite, Spezi, Coca Cola Diet 0,2l: 2,20 – 0,4l: 3,70

Hessian Apple Cider (straight, mixed with water or lemonade) 0,25l: 2,20 – 0,5l: 4,00

Chardonnay Sparkling Wine Glass: 4,50 / Prosecco Glass: 4,00 / Apricot Spirit 3,50

Cup of Coffee 2,80 / Espresso 2,30 / Cappuccino 2,90 / Latte Macchiato 3,50

Table Water served in a crystal bottle (still/medium) 1,0l: 4,95

– Beers from Privatbrauerei Kesselring –

Draught Beer...

Pils 0,3l: 2,60 0,5l: 3,90
Wheat Beer 0,3l: 2,70 0,5l: 3,95
Dark Beer 0,3l: 2,60 0,5l: 3,90

Bottled Beer...

Wheat Beer (light or dark) 0,5l: 3,90
Non-alcoholic Wheat Beer 0,5l: 3,90
Radler (Beer & Lemonade) 0,5l: 3,95

– Organic Juices from van Nahmen –

Rhubarb, Currant (red/black +0,30), Elderberry,
Quince (+0,30), Riesling, Elstar (semi-sweet),
Schöner vom Boskoop (semi-dry), Topaz (dry)

with water: 0,2l 2,60 0,4l 4,20
straight: 0,2l 3,20 0,4l 5,20

– Some of our Wines & Liquors –



White Wine...

<i>Semi-Sweet</i>	2016 Côtes de Gascogne La Moulinerie	Glass 4,50	Bottle 14,90
<i>Half-Dry</i>	2016 Sauvignon blanc Languedoc	Glass 4,50	Bottle 14,90
<i>Dry</i>	2018 Enate Chardonnay 234	Glass 6,50	Bottle 21,50

Our Bestseller

<i>Dry-Fruity</i>	2017 Pinot Grigio di Lenardo	Glass 5,90	Bottle 18,50
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Red Wine...

<i>Semi-Sweet</i>	2017 Lemberger Fruchtig & Süß	Glass 5,50	Bottle 16,50
<i>Half-Dry</i>	2016 Trollinger mit Lemberger	Glass 5,50	Bottle 16,50
<i>Dry</i>	2012 Châteauneuf-du-Pape	Glass 9,50	Bottle 36,50

Our Bestseller

<i>Dry-Fruity</i>	2013 Amaranta Montepulciano	Glass 6,90	Bottle 23,90
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Selection of Liqueurs, Whiskeys, Spirits...

<i>b'soffene Marille</i> (i.e. drunk apricot)	3,80	Normindia Gin	4,80
Lantenhammer Hazelnut	4,50	Cognac Vaudon V.S.O.P.	4,80
Lantenhammer Apricot Brandy	5,80	Cognac Vaudon XO	7,50
Lantenhammer Rowan Brandy	6,50	Ximénez Spínola	7,50
Slyrs Whisky 51	6,50	Habelas Hailas di Hierbas	3,80
Slyrs Sild Whisky from Sylt	8,50	Grappa Merlot	4,20
Slyrs Whisky 12 years	13,00	Grassl Bärwurz	3,50
Ardbeg Single Malt Whisk	6,50	Grassl Blutwurz	3,50



Please ask for our wine list for the full inventory.