

Gaststätte  
**Oma**



**english menu**

# Soups and Salads

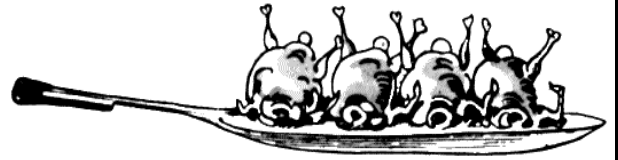


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|---|--------------|--------------|
| 1. <b>Traditional Russian soup (tomatoes, peppers, gherkins, onions, salami and more ...)</b>             | <b>7,90</b>  | <b>6,30</b>  |
| <i>Soljanka <sup>2,7</sup> mit Sahnnetupfer, Zitronenscheibchen und Weißbrot <sup>3</sup></i>             |              |              |
| 2. <b>Granny's cheese soup <sup>2</sup> with minced meat and bread <sup>3</sup></b>                       | <b>8,70</b>  | <b>6,90</b>  |
| <i>Omas Käsesuppe <sup>3</sup> mit Hackfleisch und Kürbiskernbrot <sup>3</sup></i>                        |              |              |
| 3. <b>Salad with strips of ham <sup>2,3,7</sup> and grated cheese, topped with a boiled egg</b>           | <b>17,40</b> | <b>13,90</b> |
| <i>gemischter Salat mit Schinkenstreifen <sup>2,3,7</sup>, geriebenem Käse, oben auf ein gekochtes Ei</i> |              |              |
| 4. <b>Mixed salad extra large (with cheese, a boiled egg, olives and roast strips of chicken breast)</b>  | <b>22,90</b> | <b>18,30</b> |
| <i>großer Salat mit Hähnchenbruststreifen, Käse, gekochtem Ei und Oliven <sup>3,6</sup></i>               |              |              |

# Granny's traditional dishes

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|---|--------------|--------------|
| 5. <b>Macaroni with your favourite sauce goulash with pork, cheese sauce with minced meat or tomato sauce with sausages and grated cheese</b> | <b>11,80</b> | <b>9,40</b>  |
| <i>Makkaroni wahlweise mit Tomatensoße, Jagdwurst und Käse oder Käsehackfleischsoße oder Gulasch</i>  |              |              |
| 6. <b>Granny's soft cream cheese with herbs, served with boiled potatoes, liver sausage <sup>3</sup> and butter</b>                           | <b>14,50</b> | <b>11,60</b> |
| <i>Omas Kräuterquark mit Leberwurst <sup>3</sup> und Butter, dazu Kartoffeln</i>  |              |              |
| 7. <b>Granny's jelly meat (aspic) <sup>2</sup> with rémoulade sauce and fried potatoes</b>  | <b>16,90</b> | <b>13,50</b> |
| <i>Fleischsülze <sup>2</sup> mit Kräutern, dazu Omas Remoulade und Bratkartoffeln</i>   |              |              |

# Granny's traditional dishes

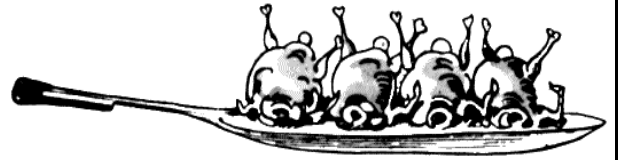


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<b>8. Fried pork liver with braised onions, mashed potatoes and side salad</b>	<b>18,10</b>	<b>14,40</b>
<i>Schweineleber an Zwiebeln, Kartoffelstampf und Salat</i>		
<b>9. Meatballs in white caper sauce served with mixed vegetables and rice</b>	<b>19,10</b>	<b>15,20</b>
<i>Königsberger Klopse in Kapernsoße dazu Reis und Mischgemüse</i>		
<b>10. Groats sausage <sup>2,3</sup> (minced black pudding) with sauerkraut and boiled potatoes</b>	<b>19,80</b>	<b>15,80</b>
<i>Grützwurst <sup>2,3</sup> mit Sauerkraut dazu Kartoffeln vom Bauern Franz</i>		
<b>11. Goulash with pork served with red cabbage and "Bohemian dumplings"</b>	<b>21,10</b>	<b>16,80</b>
<i>Gulasch vom Schwein mit Rotkohl und Knödeln</i>		
<b>12. „Rostbrät'l" (roast pork) with braised onions, fried potatoes and salad</b>	<b>22,80</b>	<b>18,20</b>
<i>Rostbrät'l mit geschmorten Zwiebeln, Bratkartoffeln, Salatbeilage</i>		
<b>13. Pork escalope with carrots and potatoes</b>	<b>19,70</b>	<b>15,80</b>
<i>Schweineschnitzel mit Buttermöhren und Kartoffeln</i>		

# Granny's vegetarian dishes and fish dishes

		<i>small</i>
<b>14. Fillet of white herring with a home-made sauce and boiled potatoes</b>	<b>20,10</b>	<b>15,90</b>
<i>Heringsfilet nach Matjes Art an Remoulade und Salzkartoffeln</i>		
<b>15. Two kinds of fried cheese with small side salad with honey-mustard vinaigrette served with a fig mustard dip <sup>5</sup> and bread <sup>3</sup></b>	<b>20,60</b>	<b>16,40</b>
<i>Zweierlei gebackene Käsecken, aus Hirtenkäse und Gouda an kleiner Salatbeilage mit Honig-Senf-Vinaigrette dazu ein Feigensenfdip <sup>5</sup> und Brot <sup>3</sup></i>		

# Granny's vegetarian dishes and fish dishes



- |   |              | <i>small</i> |
|---|--------------|--------------|
| <b>16. Fried redfish fillet</b><br><b>served gorgonzola sauce, broccoli and pasta</b><br><i>Gebratenes Rotbarschfilet mit Gorgonzolasoße, Brokkoli und Nudeln</i> | <b>21,70</b> | <b>17,40</b> |
| <b>17. Diced cheese with green and black olives</b> <sup>3,6</sup><br><i>pikante Käsewürfel mit Oliven</i> <sup>3,6</sup>   |              | <b>9,10</b>  |

# Granny's desserts

- |   |  |             |
|---|--|-------------|
| <b>18. Powdered cake with whipped cream</b><br><i>Obstkuchen mit Sahne</i>  |  | <b>5,70</b> |
| <b>19. 2 slices of „kalter Hund“ (chocolate-biscuit-cake)</b><br><i>Schneider Böcks Hausgemachter „kalter Hund“ in 2 Scheiben</i>   |  | <b>6,80</b> |
| <b>20. Red berry grit</b><br><b>with vanilla sauce and whipped cream</b><br><i>rote Beerengrütze mit Vanillesoße und Sahne</i>  |  | <b>7,10</b> |
| <b>21. Saxon speciality made of potatoes</b><br><b>curd, fried and rolled in sugar, with apple sauce</b> <sup>2,8</sup><br><i>hausgemachte Quarkkälchen mit Apfelmus</i> <sup>2,8</sup> |  | <b>7,90</b> |
| <b>22. Warm chocolate cake with vanilla ice cream</b><br><b>and whipped cream</b><br><i>warmer Schokoladenkuchen mit Vanilleeis und Sahne</i>   |  | <b>9,10</b> |

## Weekly menu

*Small*

★ <b>Beef and bean stew</b>	<b>9,10</b>	<b>7,30</b>
<i>Bohneneintopf mit Rindfleisch</i>		
★ <b>Hunter` s Schnitzel with mixed vegetables and mashed potatoes</b>		
<i>Jägerschnitzel mit Mischgemüse und Kartoffelstampf</i>	<b>14,30</b>	<b>11,50</b>
★ <b>Marinated herring bites with dill, apple and onions served with potatoes</b>	<b>19,80</b>	<b>15,90</b>
<i>Marinierte Matjeshäppchen mit Dill, Apfel und Zwiebeln dazu Kartoffeln</i>		
★ <b>Pork knuckle with sauerkraut, mustard and horseradish on bread</b>	<b>21,30</b>	<b>19,20</b>
<i>Schweinehaxe mit Sauerkraut, Senf und Meerrettich dazu Brot</i>		
★ <b>Grandma` s buchteln with vanilla sauce</b>	<b>6,70</b>	<b>5,40</b>
<i>Omas Buchteln mit Vanillesoße</i>		

## Granny` s soft ice cream

<b>Soft ice cream 1,8 (seasonal)</b>	<b>3,50</b>	<b>2,50</b>
<b>Granny` s soft ice cream in the cup (different flavours)</b>		<b>3,00</b>

## Non-alcoholic beverages



apple juice, orange juice	0,2 l	3,20
tomato juice, pear juice, grapefruit juice	0,2 l	3,20
banana-, sour cherry-, or rhubarb nectar	0,2 l	3,20
strawberry- or black currant nectar	0,2 l	3,20
juice or nectar with medium or still water	0,2 l	3,20
coca cola <sup>1,9</sup> , cola light <sup>1,9,11,12</sup>	0,2 l	3,10
fanta <sup>1,3</sup> , Sprite	0,2 l	3,10
tonic <sup>10</sup> , bitter lemon <sup>10</sup> , ginger ale <sup>1,3</sup>	0,2 l	3,10
medium or still water	0,25 l carafe	1,90
	0,5 l carafe	3,60

## Fruit wines

strawberry wine <sup>5</sup>	0,5 l carafe	7,60
cherry wine <sup>5</sup>	0,5 l carafe	7,60

## Draft and bottled beers

Meißner Schwertler pils beer	0,3 l	3,10
	0,4 l	4,10
Meißner Schwertler St. Afra black beer	0,3 l	3,10
	0,4 l	4,10
Schöffelhofer wheat beer <i>light, dark, crystal - Bottle</i>	0,5 l	4,20
Schöffelhofer wheat beer <i>alcohol-free - Bottle</i>	0,5 l	4,20
Clausthaler pils beer <i>alcohol-free - Bottle</i>	0,33 l	3,10

## Hot beverages



coffee	large	3,80	small	2,70
milk coffee	large	4,20	small	3,30
cappuccino	large	4,30	small	3,40
espresso	large	4,20	small	3,30
hot chocolate	large	4,40	small	3,40

## Grandma's tea selection

1. Summer - Darjeeling, black tea 3,40
  2. Carl Gray, black tea 3,40
  3. Taiwan Chun Mee, green tea 3,40
  4. Grandma's garden, fruit tea 3,40
  5. Apricot - peach, fruit tea 3,40
  6. Rooibos - prickly pear, rooibos tea 3,40
  7. Refreshing herbal tea 3,40
  8. Peppermint, herbal tea 3,40
  9. Chamomile, herbal tea 3,40
- mulled wine (only in the winter) 4,20
- grog with 4cl rum (only in the winter) 4,80

## Apertif



<b>Bernod</b> <sup>1</sup>	2 cl	3,10
<b>Sandeman Sherry medium dry</b> <sup>5</sup>	5 cl	4,40
<b>Martini bianco</b> <sup>5</sup> , extra dry <sup>2</sup>	5 cl	4,60
<b>Campari</b> <sup>1</sup>	5 cl	4,90

## Fruit brandy & grappa

<b>William's christ pear</b>	2 cl	3,10
<b>Grappa Barbero di Barolo</b>	2 cl	3,60

## Liqueurs & specialties

<b>Currant liqueur / cherry liqueur / eggnog</b>	2 cl	2,60
<b>Baileys</b> <sup>1,9</sup>	2 cl	2,80
<b>Sambuca Molinari</b>	2 cl	3,10

## Herbal liqueurs & bitters

<b>Nadeberger Bitter</b>	2 cl	2,60
<b>Jägermeister, Fernet Branca</b>	2 cl	2,80
<b>Elbsandsteiner</b>	2 cl	2,80
<b>Ramazotti</b>	2 cl	2,80

## Clear spirits

<b>Nordhäuser double grain</b>	2 cl	2,60
<b>Gin / Wodka</b>	2 cl	2,60
<b>Malteser Aquavit / Tequila</b>	2 cl	2,80

## Whiskeys



<b>Jim Bean</b> <sup>1</sup>	2 cl	3,10
<b>Jack Daniels</b> <sup>1</sup>	2 cl	3,30
<b>John Jameson</b> <sup>1</sup>	2 cl	3,40
<b>Johnnie Walker Black Label</b> <sup>1</sup>	2 cl	3,70
<b>Glenfiddich 12 years</b> <sup>1</sup>	2 cl	4,80
<b>Lagavulin 16 years</b> <sup>1</sup>	2 cl	6,80

## Rum, brandy and cognac

<b>Bacardi</b>	2 cl	2,70
<b>Havana Club 3 years</b>	2 cl	2,90
<b>Chantré</b>	2 cl	2,90
<b>Hennessy V.S.</b>	2 cl	4,20

## Sparkling wine

<b>Granny's favourite sparkling wine</b>	0,10 l	3,30
<i>semi-dry or dry</i>	0,75 l	24,50

## Grandma's Spezial mix

<b>Rosato Duo Ramazzotti Rosato, Tonic Water, lime</b>		6,90
<b>Aperol Spritz</b> <sup>1</sup> <i>Aperol, sparkling wine, water, orange slice</i>		6,90
<b>Cubra Libre</b> <sup>1,9</sup> <i>Havana Club, cola, lime</i>		7,90

*Long drinks with 4cl spirits according to offer plus non-alcoholic drink.*

# White wines



## Germany

### *Grauburgunder ObA*

0,20 l	6,90
0,75 l	25,90

Achkarren winery, Baden / Kaiserstuhl  
dry; Scent of pears and red  
Currants, fruity, fine acidity

### *Weißer Burgunder ObA*

0,20 l	6,20
0,75 l	22,60

Achkarren winery, Baden / Kaiserstuhl  
dry; Scent of pears and honey, melon and citrus

### *BennoSchoppen*

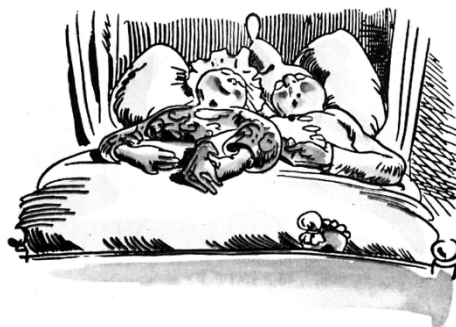
0,20 l	7,10
1,00 l	34,90

Meissner Weinmanufaktur GmbH, Saxony  
dry; Scent of apricot and citrus,  
refreshing acidity

### *Wolfenweiler Müller Thurgau ObA*

0,20 l	5,20
1,00 l	24,80

Wolfenweiler winery, Baden  
Semi-dry; fine fruity scent of yellow  
Fruits with a subtle note of nutmeg



Gaststätte Oma - eat and drink like at grandma's

# White wines



## *Weinheimer Sybillenstein Spätlese*

0,20 l 4,90

0,75 l 17,80

Thomas Nath Collection, Rheinhessen  
lovely; Predicate wine, golden yellow color,  
fine fruity note, spicy

## Italy

### *Chardonnay JGE*

0,20 l 5,10

0,75 l 18,90

Bino bianco, Sicily  
dry; good acid structure, wonderful freshness

# Roséwine

## Spain

### *Shiraz Rosé Cal y Canto*

0,20 l 5,30

0,75 l 19,80

Finca Baldorada, Castile  
dry; with a strong finish  
deep colored, delicately fruity like red berries

# Red wines



## Germany

### *Spätburgunder QbA*

0,20 l	6,10
1,00 l	29,90

Oberkirch winery, Baden  
dry; velvet red, full-bodied,  
strong in taste 5

### *Dornfelder Landwein*

0,20 l	4,90
1,00 l	23,80

Sechtsheim winery, Rhineland Palatinate  
semi-dry; full-bodied, fruity aromas of  
red berries, harmonious character 5

## Italy

### *Bardolino DOC*

0,20 l	5,10
0,75 l	19,80

Balmarone,  
dry; uncomplicated wine, light and  
fruity, floral fragrance, fresh and tasty 5



## Red wines



### France

#### *Merlot „Vin de France”*

0,20 l	5,30
0,75 l	19,50

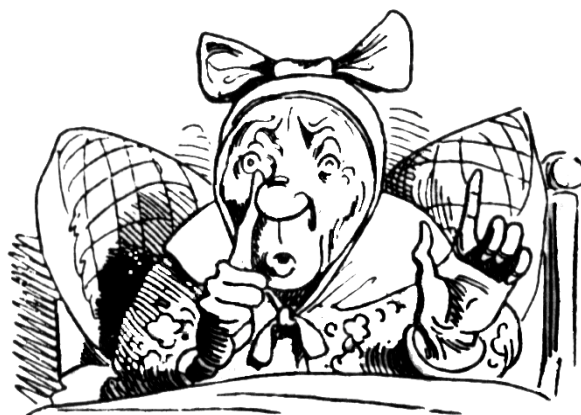
Les Cépages, François Dulac  
dry; fine-grained, fruity wine,  
full of flavour, long and soft on the finish <sup>5</sup>

### Portugal

#### *Niepoort Fabelhaft Tinto DDC*

0,75 l	29,40
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most famous wine from Portugal,  
dry; beguiling bouquet of wild berries  
Wood notes and spices, full and velvety <sup>5</sup>



# **Grandmas** **„Chemistry Kit“**

( Additives )



<b>with dyes</b>	<b>1</b>
<b>with preservatives</b>	<b>2</b>
<b>with antioxidants</b>	<b>3</b>
<b>with flavor enhancers</b>	<b>4</b>
<b>with sulfur dioxide</b>	<b>5</b>
<b>with blackening agent</b>	<b>6</b>
<b>with phosphate</b>	<b>7</b>
<b>with milk protein</b>	<b>8</b>
<b>containing caffeine</b>	<b>9</b>
<b>contains quinine</b>	<b>10</b>
<b>with sweeteners</b>	<b>11</b>
<b>contains phenylalanine</b>	<b>12</b>
<b>ware</b>	<b>13</b>
<b>with taurine</b>	<b>14</b>

**Have a good time and thank you for your visit!**

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**Gaststätte Oma**  
**Cossebauder Straße 15**  
**01157 Dresden**