

Gaststätte  
**Oma**



**english menu**

## Soups and Salads



- |   |              | <i>small</i> |
|---|--------------|--------------|
| 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

- |   |              | <i>small</i> |
|---|--------------|--------------|
| 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



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

# Granny's desserts

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

## Weekly menu

		<i>Small</i>
★ <b>cream of asparagus soup</b>	<b>6,90</b>	<b>5,50</b>
<i>Spargelcremesuppe</i>		
★ <b>1 pound asparagus with hollandaise sauce and potatoes</b>	<b>21,70</b>	<b>17,40</b>
<i>1 Pfund Spargel mit Sauce Hollandaise und Kartoffeln</i>		
★ <b>black forest ham with asparagus with hollandaise sauce and potatoes</b>	<b>22,30</b>	<b>17,60</b>
<i>Schwarzwälder Schinken mit Spargel, Sauce Hollandaise und Kartoffeln</i>		
★ <b>porc schnitzel <sup>3</sup> with asparagus and hollandaise sauce with potatoes</b>	<b>24,90</b>	<b>18,90</b>
<i>Schweineschnitzel <sup>3</sup> mit Spargel und Sauce Hollandaise</i>		
★ <b>beef tongue with asparagus and hollandaise sauce with potatoes</b>	<b>25,10</b>	<b>19,90</b>
<i>Rinderzunge mit Spargel und Sauce Hollandaise</i>		

## Granny's soft ice cream

<b>Soft ice cream <sup>1,8</sup> (seasonal)</b>	<b>3,00</b>	<b>2,00</b>
<b>Granny's soft ice cream in the cup (different flavours)</b>		<b>2,50</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 nectra 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 <i>carafe</i>	1,90
	0,5 l <i>carafe</i>	3,60

## Fruit wines

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

## Draft and bottled beers

Meißner Schwertor pils beer	0,3 l	3,10
	0,4 l	4,10
Meißner Schwertor St. Afra black beer	0,3 l	3,10
	0,4 l	4,10
Schöffhofer wheat beer <i>light, dark, crystal - Bottle</i>	0,5 l	4,20
Schöffhofer 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 <i>with whipped cream</i>	large	4,40	small	3,40

## Grandma's tea selection

1. Summer - Darjeeling, black tea 3,40
  2. Earl 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



## Apéritif

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

## Fruit brandy & grappa

William's christ pear	2 cl	3,10
Grappa Barbero di Barolo	2 cl	3,60

## Liqueurs & specialties

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

## Herbal liqueurs & bitters

Nadeberger Bitter	2 cl	2,60
Jägermeister, Fernet Branca	2 cl	2,80
Elbsandsteiner	2 cl	2,80
Namazotti	2 cl	2,80

## Clear spirits

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



## Whiskeys



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

## Rum, brandy and cognac

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

## Sparkling wine

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

## Grandma's Spezial mix

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

## Bottled wines white



### Germany

**Grauburgunder ObA / Pinot Gris ObA** 0,75 l 25,90

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

**Riesling ObA** 0,75 l 31,80

G.S. winery from Mumm, Rheingau  
semi-dry; fine-blooded juicy Riesling  
with a wonderful interplay of sweet and sour

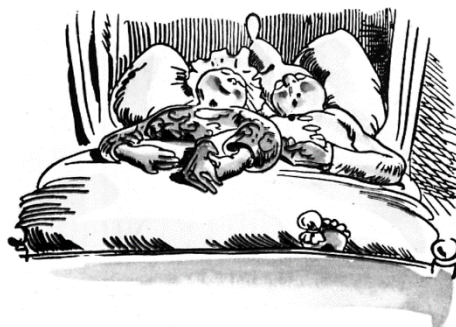
**Riesling "Meissen area" ObA** 0,75 l 35,70

Winegrowers' cooperative Meissen / Saxony  
dry; Aroma of ripe, yellow peaches  
as well as some apricot, rich fruit note  
paired with a pleasant acidity

### Chile

**Chardonnay „De Gras“** 0,75 l 24,20

Mont grass; Central Valley  
dry; Fragrance notes of tropical fruits such as  
Pineapple and bananas,



# Bottled wines red



## Italy

**Chianti DCG** 0,75 l 21,90

Tuscany, Terre de Priori  
dry; elegant, young wine with touches  
of Amarena cherries, vital structure <sup>5</sup>

## Spain

**Barceló Tinto BdT** 0,75 l 25,90

Castilla y León, grape variety: Tempranillo,  
dry; juicy fruit, spicy herbs and  
Raspberry, subtle wood and vanilla tones <sup>5</sup>

## Portugal

**Niepoort Fabulous Tinto DDC** 0,75 l 30,50

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

## South Africa

**Roodeberg** 0,75 l 26,50

Baarl, Cape of Good Hope  
Shiraz, Merlot, Cabernet Sauvignon  
dry; full-bodied, delicate vanilla note <sup>5</sup>

## Chile

**Merlot „De Gras“** 0,75 l 24,80

Mont grass; Colchagua Valley,  
dry; fruity scent of red berries,  
Mint and wild herbs, full-bodied wine <sup>5</sup>

## Rose wine



### France

<i>Shiraz Rosé Cal y Canto</i>	0,20 l	5,30
<i>Vinea Baldorada, Castile</i> dry; with a strong finish deep colored, delicately fruity like red berries	0,75 l	19,80

## White wines by the glass

### Germany

<i>Benmoschoppen</i>	0,20 l	7,10
<i>Meissner Weinmanufaktur GmbH, Saxony</i> dry; Scent of apricot and citrus, refreshing acidity		
<i>Wolfentweiler Müller Thurgau ObA</i>	0,20 l	5,20
<i>Wolfentweiler winery, Baden</i> semi-dry; fine fruity scent of yellow Fruits with a subtle note of nutmeg		
<i>Weinheimer Sybillenstein late harvest</i>	0,20 l	4,90
<i>Thomas Rath Collection, Rheinhessen</i> lovely; Predicate wine, golden yellow color, fine fruity note, spicy		

### Italy

<i>Chardonnay JGE</i>	0,20 l	5,10
<i>Vino bianco, Sicily</i> dry; good acid structure, wonderful freshness combined with typical elegance		

# Red wines by the glass



## Germany

*Spätburgunder QbA / Pinot Noir QbA* 0,20 l 6,10

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

*Dornfelder country wine* 0,20 l 4,90

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

## Italy

*Bardolino DOC* 0,20 l 5,10

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

## France

*Cabernet Sauvignon IGP Pays d'Oc* 0,20 l 5,10

Domaine du Bien Aimé, Languedoc  
dry; pronounced scent of paprika pods 5



# 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>waxed</b>	<b>13</b>
<b>with taurine</b>	<b>14</b>

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

**Gaststätte Oma - eat and drink like at grandma's**



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