



Menukaart

Gasterij Oatmössche

Dieet/Allergieën

Laat het ons even weten of de keuken rekening moet houden met dieetwensen of allergieën. Het is niet uitgesloten dat onze gerechten allergenen bevatten.

Voorgerechten / Appetizers

Toet'n met stoet / Bread duo bag

White and brown bread served with garliessauce herb butter, pepper/sea salt and olive oil

Oatmössche Plukbrood (warm) Tear- and- share Bread
Garliesauce, herb butter, peper /sea salt and olive oil

Beef Tataki

Seared tenderloin prepared in, Japans style
Beersuggestion: Othmar Blond 6,5%

Carpaccio / well-marbled tenderloin

Beef tenderloin with parmesen cheese, fresh rocket, served separatelg with green pesto dressing and truffle mayonaise
Beersuggestion: Othmar Dunkel Weizen 5,5%

Othmar Champignons / Mushrooms

Mushrooms fried in Othmar beer butter, served with a cold garlicsauce
Beersuggestion: Othmar Tripel 8,9%

Proeverijtje (from 2 persons) / sharing sampler

Our favourites served on a wooden board.
suprise of vorious appetizers (from 2 persons) € p.p.
Beersuggestion: Beerprosecco

Crispy Rice / (we love it!)

Atrio of fried sushi nigiris with beef tataki, smoked salmon, marinated prawns and a matching toppin sauce served with a tasting glass of beerprosecco

Soepen / Soups

Seizoenssoep / Seasonal soup

Homemade bij our chefs, ask your server!

Tomatensoep / Tomato Soup

Well-filled tomato soup

Maaltijdsalade / Main-course salad

Salade van geitenkaas / Goat chees salad

Warm goat chees -quiche, walnuts, honeg, tomatoes, Parmesan chees, and dressing.
Beersuggestion: Oatmössche Zwarte Bes 2,0%

Salade verse warme zalm en gamba's / Fresh salad

Fresh salmon baked in the oven, prawns, tomatoes, cacumber, onion and dressing.
Beersuggestion: Othmar Blond 6,5%

Hoofdgerechten / Main Course

Onze hoofdgerechten worden geserveerd met Fries and fresh vegetables.

Varkenshaasspies (rosa gegrilld) / Pork Tenderloin skewer

Choice of: paanut-, mushroom-, pepper sauce.
Beersuggestion: Othmar Weizen 5,8%

Ossenhaas / Tenderloin steak

Beef tenderloin (200 gr / gegrilld)
Choice of: pepper-, mushroom-, garlicsauce or herb butter.
Biersuggestion: Othmar Rauch 6,2%

Zalmfilet met risotto / Salmon filet with risotto

Fresh salom filet seared on the skin with creamy risotto, Parmeson chees, fresh rocket and sandried tomatoes
Beersuggestion: Aperol Spritz bier

Bavette (250 gr / gegrilld) / tenderloin steak

full-bodied flaver with a firmer, slighhg coarser texture thon sicloin
Choice of: pepper-, mushroom-, garlisauce, of herb butter
Beersuggestion: Othmar Rauch 6,2%

Burger Oet Weersel (±225 gr / medium gegrilld)

Beefburger with a crispy bread, pickles bacon, mushrooms, onions and cheese.
Beersuggestion: Othmar Dunkel Weizen 5,5%

Seafood Symphonie / Seafood

Salmon, Cod, red fish and prawns served with classie Hollandaise sauce.
Beersuggestion: Oatmössche Radler 2,0%

Risotto met burrata / risotto with burrata

creamy risotto with burrata, rocket, tomatoes
Beersuggestion: Bierprosecco

Spareribs / spareribs

House-marinated spareribs (+/- 700 gr /sojasaus) served with garlicsauce
Beersuggestion: Othmar Limited Editions

Kalfssukade met gamba's / Veal chuck tender with prawns

Slow-cooked veal chuck with prawn skewer and garnished with homemade rosemary jus
Beersuggestion: Othmar Tripel 8,9%

Spies van ossenhaas en varkenshaas(gegrilled/medium)

Beef and pork tenderloin skewer with assorted vegetables
Choice of: pepper-, mushroom-, garliesauce or herb butter
Beersuggestion: Othmar Limited Editions

Additional side oishes

Mushrooms with onions €
Mushroomsauce / Hollandaisesauce €
peanutsauce / Peppersauce / garlicauce €

QR-code scannen

Scan de QR-code voor de Engelse en Duitse menkaart.

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