

## California meets South Africa

### STARTERS

<b>Pan fried vegetables</b> with prawn, herbs and garlic	€ 16,50
<b>Scallops</b> in garlic butter fried with leaf spinach	€ 13,50
<b>Mixed garden salads</b> with goat cheese, honey, walnut and balsamic	€ 12,50
<b>Cesar salad</b> Crispy romaine lettuce with original cesar dressing and grated parmesan	€ 8,50

### SOUPS

<b>Bouillabaisse</b> with game fish	€ 8,50
<b>Tomato cream soup</b> with basil dumplings	€ 6,80

### FISH DISHES

<b>Sole</b> from the arctic ocean fried in butter, with bio-potatoes	€ 39,50
<b>Salmon filet</b> fried in lemon butter, served with mixed vegetables and potato gratin	€ 21,50
<b>King prawns</b> fried in garlic butter, served with leaf spinach and potato gratin	€ 23,50

### Skreifilet

steamed with curry and fruits  
with buttered rice € 20,50

### GRILLED MEAT DISHES

#### Beef hipsteak

from grain fed beef, Nebraska  
This beef was extra fed with cereals for 150 days.  
The meat is perfectly marmoried.  
200 g (7 oz) € 19,50  
300 g (10.5 oz) € 27,50

#### Rump steak

from Angusbeef, Argentina  
Perfect and tender meat from the back part  
200 g (7 oz) € 26,50  
300 g (10.5 oz) € 34,50

#### Beef filet

from Angusbeef, Argentina  
The best from the beef, medium  
200 g (7 oz) € 29,50  
300 g (10.5 oz) € 38,50

#### Saddle steak

from the Iberico pork  
200 g (7 oz) € 19,50  
300 g (10.5 oz) € 27,50

#### Lamb saddle

from New Zealand  
Tender, aromatic lamb  
fried with rosemary  
200 g (7 oz) € 23,50  
300 g (10.5 oz) € 32,50

### Turkey breast

from Vierlanden, lean poultry meat  
with fresh pepper fried to point  
200 g (7 oz) € 19,50  
300 g (10.5 oz) € 27,50

All the grilled meat is served with potato gratin, tarragon-pepper-sauce, home-made herbed butter, leaf spinach and cole slaw salad. In our opinion, this meshes perfectly to meat from the grill.

### BURGER & MORE

#### Oaklands best burger

200g of best beef medium roasted, with cheese,  
onion rings, slices of tomatoes in a sourdough  
bun with french fries and cole slaw € 16,50

#### Oaklands special burger

200g of best beef medium roasted, with tomato,  
bacon, barbecue sauce, cheese, pepper, garlic  
sauce and prawn with french fries and cole slaw € 19,50

#### Fillets

from the pan, with ceps in a creamy sauce  
with fried grated potatoes € 28,50

### DESSERTS

#### American cheesecake

The American way of cheesecake € 6,50

#### Cinnamon ice cream

with mango and raspberry sauce € 9,50

#### Exclusive cheese selection

A special selection of different cheeses by the only  
german cheese affineur, Mr. Waltmann from Erlangen,  
matured in a rock cave. We serve it with fig mustard,  
marinated grapes and two sorts of bread. € 14,50

# DRINKLAND

# DRINK

## APERITIFS

### *Pierre Jourdan brut*

from the best champagne winery  
Franshoek, South Africa 0,1 l € 8,90

### *Elderflower and champagne*

Elderflower syrup on ice with mint,  
topped up with champagne 0,15 l € 9,50

### *Aperol Spritz*

Sparkling Prosecco, fruity Aperol  
with soda and orange 0,1 l € 7,00

### *Bellini*

Peach liqueur,  
topped up with dry Prosecco 0,1 l € 6,50

### *Kir royal*

Fine crème de cassis  
topped up with a dry champagne 0,1 l € 9,50

### *Creamed strawberry & sparkling wine*

Fresh creamed strawberry topped up with  
sparkling wine from a wine-grower 0,1 l € 6,70

### *Gin and tonic*

4cl Bombay Sapphire gin  
with tonic water € 8,50

### *Campari on ice*

4cl Campari on ice  
with fresh pressed orange juice € 7,75

## OPEN WINES

### WHITE WINES

South Africa - 2016

### *Cabriere Estate*

Chardonnay and Pinot Noir  
elegant wine 0,2 l € 7,50  
made from champagne grapes Fl. 0,75 l € 27,50

California - 2014/2015/2016

### *Viognier*

100% Viognier, Savoury ripe fruit with  
a strong flavor from the winery of Indelicato,  
the "American Man of the Year 2011"  
(Wine Enthusiast Magazine, California) 0,2 l € 9,50  
Fl. 0,75 l € 35,50

### ROSÉ

Chile - 2016

### *Los Vascos Cabernet Sauvignon Rosé*

A fresh, fruity and nippy rosé  
with a strawberry scent 0,2 l € 8,80  
by Rothschild Fl. 0,75 l € 27,50

### RED WINES

Argentina - 2015/2016

### *Alamos Malbec*

A fragrant red wine with a flavor  
of blackberry and herbs 0,2 l € 7,40  
Fl. 0,75 l € 27,00

South Afrika - 2014

### *Pinot Noir Cabriere Estate*

Elegantly soft red wine  
with plenty flavor and a tremendous  
scent of the Pinot Noir grape 0,2 l € 8,50  
Fl. 0,75 l € 31,50

California - 2015

### *Merlot*

Winery Gnarly Head  
Smooth red wine with a  
flavor of dark cherries,  
blueberries and plums 0,2 l € 10,70  
Fl. 0,75 l € 39,50

vintage changes reserved

## BEERS

### DRAUGHT BEERS

Jever 0,3 l € 3,60  
0,5 l € 5,60

Radeberger 0,3 l € 3,60  
0,5 l € 5,60

Schöfferhofer Weizen (wheat beer) 0,3 l € 3,60  
0,5 l € 5,60

Alsterwasser (beer & soda) 0,3 l € 3,40  
0,5 l € 5,50

### BOTTLED BEER

Hövels 0,5 l € 4,90

Schöfferhofer Weizen klar (wheat beer) 0,5 l € 4,90

Schöfferhofer Weizen dunkel (dark wheat beer) 0,5 l € 4,90

Schöfferhofer Weizen alkoholfrei  
(non-alcoholic wheat beer) 0,5 l € 4,90

Jever Fun - alkoholfrei (non-alcoholic beer) 0,33 l € 3,20

## DIGESTIFS

### *Scheibel Classic Brandys*

Fruit Brandy, 40 % Vol. 2 cl € 3,30

Cherry, 40 % Vol. 2 cl € 3,30

Altes Pflümle (Plum), 40 % Vol. 2 cl € 3,30

Raspberry, 40 % Vol. 2 cl € 3,30

Williams (Pear), 40 % Vol. 2 cl € 3,30

## SOFTDRINKS

Mineral water, classic, medium or still 0,25 l € 3,00  
0,75 l € 7,20

Pepsi, Pepsi Light 0,33 l € 3,75

Mirinda 0,33 l € 3,75

7up 0,33 l € 3,75

Schwipp Schwapp 0,33 l € 3,75

Ginger Ale 0,2 l € 3,50

Bitter Lemon 0,2 l € 3,50

Tonic Water 0,2 l € 3,50

Bionade 0,33 l € 3,80

Juices 0,2 l € 3,10

apple juice, orange juice, banana juice,  
cherry juice, passion fruit juice, grapejuice,  
rhubarb juice, currant juice

all juices as a mixture with sparkling water 0,4 l € 5,60