

# Edde's Speciality Restaurant "Reblaus" at the Weber Hotel

A Very Warm Welcome

Dear Guests,

We are delighted to welcome you and wish you a few pleasant hours at our Restaurant. Allow yourself to be pampered and enjoy what we have to offer you from our kitchen and cellar.

Edde & Team

Proprietor: Eduard Siatkowski,  
Frankenthaler Strasse 85,  
68307 Mannheim-Sandhofen  
Tel. 0621-787791 - Fax. 0621-772200  
[www.Eddes-Restaurant-Reblaus.de](http://www.Eddes-Restaurant-Reblaus.de)  
email: [rebenkoch@aol.com](mailto:rebenkoch@aol.com)

# Appetizer

## Black Tiger Garnelen

Black Tiger prawns  
in olive oil with garlic and baguette  
10.50 €

## Krabben-Cocktail

Prawn cocktail  
with exquisite cocktail sauce(2),  
baguette and butter  
7.50 €

## Edler Räucherlachs

Premium quality fine smoked salmon pickled using  
an old, secret recipe with selected garden herbs  
served with salad garnish with horseradish cream(3),  
baguette and butter  
7.80 €

## Rinderkraft-Brühe

Beef broth with fine semolina dumplings  
3.90 €

## Pfiffig gewürzte Gulasch-Suppe

Spicy goulash soup Hungarian style  
4.20 €

## Hausgemachte Bouillabaisse

Homemade bouillabaisse with a choice selection of  
fish and seafood, piquantly flavoured with a full-  
bodied Riesling, fresh herbs and garlic.  
7.80 €

Served with freshly baked baguette.

### Köstliche Salat-Variationen

Delicious varieties of leaf salad platter, spiced,  
served with fine yoghurt dressing (1), croûtons  
and fresh baguette

with tender fried strips of turkey breast fillet

11.50 €

with pork loin medallions

12.50 €

with filets from various blue white fish

13.50 €

### Seezungen-Filet

Atlantic sole fillet tender, white meat, almost free of bones, floured, roasted,  
served with a fine dill cream sauce, accompanied  
by a full-bodied Riesling.

Choice of accompaniment:

pristine Basmati rice from the slopes of the  
Himalayas or butter potatoes.

As a starter we

serve a platter of leaf salads refined with yoghurt  
dressing(1) and croûtons.

16.60 €

### Zander-Filet

pike perch floured, fried in almond butter and  
refined with roasted almond slices.

Choice of accompaniment:

pristine Basmati rice from the  
slopes of the Himalayas or butter potatoes.

As a

starter we serve a platter of leaf salads, refined  
with yoghurt dressing(1) and croûtons

17.30 €

## Wildlachs-Filet

Wild salmon fillet  
refined with Arctic shrimp and  
lobster cream sauce(1), with a timbale of pristine  
Basmati rice from the slopes of the Himalayas.

As a starter we serve a platter  
of leaf salads refined  
with yoghurt dressing(1) and croûtons.  
17.80 €

## Medaillons vom Seeteufel

Monkfish medaillons (Ital. monkfish) in herb  
cream on green pasta.

Side dish: green salads with  
fine dressing(1) and croûtons.  
17.80 €

## For the gourmet!!

### Fisch-Variation 'Neptun'

Zander, monkfish and wild salmon fillets with  
exquisite lobster sauce(1) with prawn kebab.

Choice of accompaniment: pristine Basmati rice from the  
slopes of the Himalayas or butter potatoes.

As a starter we serve a platter of leaf salads, prepared  
with fine dressing (1) and broiled with croûtons

18.90 €

## **Vegetarian**

### **Spätzle-Pilz-Variation**

Homemade noodles with fresh mushrooms and fresh market vegetables, baked in cheese(1)(2)(8)

11.20 €

### **Blumenkohl-Käse-Medaillons**

Cauliflower cheese medallions with fresh mushrooms à la Crème

11.50 €

A salad platter with fresh salads of the season with a fine dressing is served as a starter with both vegetarian dishes.(1)

### **Turkey-Steak**

#### **Putensteak 'Madagaskar'**

"Madagascar" turkey steak with fine cream sauce with green Madagascar peppercorns and flavoured with real, French cognac.

Side dishes: croquettes and mixed salad platter

12.60 €

#### **Putensteak 'Champignon'**

turkey steak with mushrooms with fresh, fried mushrooms and shallots with roasted meat jus. Side dishes: French fries and mixed salad platter

12.60 €

Pork

Schweineschnitzel 'Wiener Art'

Viennese schnitzel.

Side dish: French fries.

We serve a salad platter with fresh salad of the season with fine dressing(1)

12.60 €

Cordon bleu

Cordon bleu of pork filled with Edam cheese (2) and cooked ham (2)(3).

Side dishes: french fries

and mixed salad platter with fresh salad of the season refined with yoghurt dressing (1)

13.80 €

Paniertes Schweine-Schnitzel 'Mailänder Art'

Breaded pork filet Milan-style garnished with pieces of tomato, covered with Bolognese sauce and broiled with cheese(1)(2)

French fries

Side dish: mixed salad platter with fresh salad of the season, with a fine dressing (1)

13.20 €

We recommend a noble dry Valpolicella

Jungschwein-Rückensteak 'Jäger Art'

Young pork back steak Huntsman's style with fresh mushrooms and shallots with roasted meat jus

Side dish: French fries and mixed salad(1)  
13.50 €

### Schweinelendchen mit Champignons

Loin of pork with fresh mushrooms with fine  
roasted meat jus and homemade noodles.

We serve a salad platter with fresh salad of the  
season with a fine dressing (1)  
16.30 €

### Pfeffer-Lendchen

Peppered loin pork loin medallions  
with a delicate  
cognac cream sauce with green Madagascar  
peppercorns (3) , subtly seasoned herb potatoes  
(1) with rosemary, thyme and parsley  
and  
salad platter with fresh salad of the season,  
with fine dressing(1)  
16.30 €

### Sauerbraten 'Hausfrauen Art'

Home-style marinated beef with homemade  
potato dumplings(1)(3)  
14.50 €

As a starter we serve a  
salad platter with fresh salad of the season from  
our own salad kitchen, with a fine dressing (1)

Argentinian beef  
(Tender grilled rump steak - min. 250 g)

#### Rumpsteak mit Zwiebeln

Rumpsteak with stewed onions and roasted meat jus  
Side dishes French fries and salad  
17.30 €

#### Pfeffer-Steak

pepper steak on a delicate cream sauce with  
green Madagascar peppercorns(3)  
flavoured with real, French cognac.  
Side dishes: croquettes and  
salad(8)(1)  
17.80 €

#### Rumpsteak 'a la Chef'

Chef's rump steak prepared with fresh  
mushrooms, fresh oyster mushrooms and  
piquantly flavoured roasted meat jus.  
Side dishes: deep-fried potatoes with rosemary and fresh  
salads of the season with fine dressing(1)  
17.20 €

#### Rumpsteak 'Provinziale'

Rumpsteak "Provinziale" prepared with fresh bell  
pepper, tomatoes, onions and herbs, refined with  
a full-bodied Riesling and piquantly  
flavoured with garlic.  
Side dishes: deep-fried potatoes with  
rosemary and fresh salads of the season with fine  
dressing(1)  
17,90 €

Our salad platters are served with fresh salads in season  
from our own salad kitchen,

refined with a delicate dressing(1).

(Tender grilled rump steak - min. 250 g)

'Steak & Fisch'

Steak & Fish prepared with Arctic shrimp (2) on an elegant cream sauce of fresh shallots and herbs, refined with a full-bodied Riesling.

Side dishes: croquettes(1)(8) and fresh salad of the season with fine dressing (1)  
18.80 €

Hirschkalbs-Braten

Young venison roast with forest mushrooms, homemade bread dumplings garnished with half a William's Christ pear, filled with gourmet forest cranberries.

16.90 €

As a starter we serve a salad platter with fresh salad of the season, from our own salad kitchen, with a fine yoghurt dressing (1).

## Side dishes

Bratkartoffeln	3.40 €
Pan-fried potatoes	
Rosmarin-Kartoffeln	3.20 €
Rosemary potatoes	
Butterkartoffeln	3.20 €
Butter potatoes	
Pommes Frites	3.20 €
French fries	
Kroketten	3.20 €
Croquettes(8)	
Hausgemachte Spätzle	3.20 €
Homemade noodles	
Basmati Reis	3.20 €
Basmati rice	
Tages-Gemüse	3.20 €
Vegetables of the day	
	or seasonal day price
Salatteller	3.40 €
Salad platter(1) (side salad)	
Ketchup(1)	0.50 €
Mayonnaise(1)	0.50 €
Kräuterbutter	1.80 €
Herb butter	
Rahmsoße	2.00 €
Cream sauce	
Pilzsoße	2.20 €

## **Mushroom** sauce

### **Information for our Guests**

We advise you that the preparation of our foods is in keeping with food legislation. Where the use of additives is unavoidable, foods containing them are marked with a corresponding number.

#### **Number Key:**

<b>1</b>	<b>with colouring(s)</b>	<b>8</b>	<b>with milk protein</b>
<b>2</b>	<b>with preservative(s)</b>	<b>9</b>	<b>contains caffeine</b>
<b>3</b>	<b>with antioxidant</b>	<b>10</b>	<b>contains quinine</b>
<b>4</b>	<b>with flavour enhancer</b>	<b>11</b>	<b>with sweetener</b>
<b>5</b>	<b>with sulphur dioxide</b>	<b>12</b>	<b>contains a source of phenylalanine</b>
<b>6</b>	<b>with colour stabiliser</b>	<b>13</b>	<b>waxed</b>
<b>7</b>	<b>with phosphate</b>	<b>14</b>	<b>with taurine</b>

