

APERITIVO & SPARKLING

Rose Marie Spritz (alcohol-free)	9,50
Martini Vibrante Tonic (alcohol-free)	9,50
Oosten Spritz Gin Lavendel Cranberry Prosecco	14,00
Martini Bianco Spritz	11,50
Aperol Spritz	11,50
Sarti Spritz	11,50
Lillet Cherry Blossom	11,50
Gin Basil Spritz	14,00
New Cuban Spritz	14,00

SOMMER x OOSTEN

Espresso Martini Vodka Espresso Cocoa Zucker	15,50
Pornstar Martini Vodka Vanilla Passion fruit	15,50
Amalfi Negroni Gin Campari Red Vermouth	15,50

SPARKLING

SPARKLING WINES

Chandon Garden Spritz	0,75 l	49,00
Ca' Bolani – Prosecco Doc Brut	0,15 l 0,75 l	8,00 45,00
Ca' Bolani Rose – Prosecco Doc Brut	0,15 l 0,75 l	9,00 49,00
Steinkopf – Riesling Sekt	0,15 l 0,75 l	7,50 42,00
Bründlmayer Brut Reserve	0,75 l	69,00

CHAMPAGNE

Taittinger Brut Reserve	0,15 l 0,75 l	19,00 110,00
Moet & Chandon	0,75 l	105,00
Moet & Chandon Ice	0,75 l	125,00
Ruinart Blanc de Blancs	0,75 l	159,00
Ruinart BDB Magnum	1,5 l	310,00
Ruinart Rosé	0,75 l	159,00
Ruinart Rosé Magnum	1,5 l	310,00
Dom Perignon	0,75 l	395,00

OOSTEN

APPETIZERS

BUTTER & BREAD	6,50
Two kinds of whipped butter Sourdough bread	
SALAD "AEGAIS"	11,50
Tomato Cucumber Onion Parsley Walnut Pomegranate Feta cheese	
OOSTEN CAPRESE	18,50
Tomato Burrata Arugula Basil	
TUNA AND AVOCADO TARTARE	19,50
Tuna Avocado Mango Beetroot	
GOAT CHEESE PRALINES	13,50
Baked goat cheese Walnut Mango and thyme chutney	
THREE SCAMPI	19,50
Radicchio-Fennel-Salad Focaccia Aioli	
BRUSCHETTA DUO	14,50
Focaccia Tomato Basil Focaccia Avocado Lemon Chili	
BEEF CARPACCIO	20,50
Beef Arugula Capers Grana Padano	
STUFFED VINE LEAVES	13,50
Homemade Rice Herbs Mint Yogurt	
SPICY FALAFEL	12,00
Paprika sauce Parsley Focaccia	

SALADS | PASTA | VEGETARIAN

SALAD "GOATY" 21,50

Baked goat cheese pralines | Walnut
Caramel nectarines | Mango and thyme chutney

SALAT "CHICKEN" 23,50

Grilled lemon chicken | Leaf salad | Avocado
Coconut chips | Raspberry dressing

SALAT "BEEF & GREEN" 26,50

Slices of beef fillet | Arugula salad | Cherry
tomatoes | Honeydew melon | Grana Padano

SALAD "BABY" SCAMPI 27,50

Grilled scampi | Baby spinach | Fennel
Shallots | Watermelon | Lemon dressing

SWEET POTATO SASHIMI 18,50

Vegan | Sweet Potato | Sesame
Chili Mayonnaise | Arugula

RICOTTA-PISTACHIO-RAVIOLI 21,50

Pistachios | Ricotta | Baby Spinach
Lemon Cream Sauce | Grana Padano

BURRATA GNOCCHI 21,50

Arugula | Burrata | Olive pesto
Roasted seeds | Grana Padano

"GREEN WAVE" 20,50

Vegan | Herb Risotto | Basil Pesto
Green Asparagus | Peas | Baby Spinach

MAIN COURSES

“LITTLE ITALY” 24,50

Beef meatballs | Tagliolini | Tomato sauce
Bacon chips | Grana Padano

SEA BASS 31,50

Grilled sea bass | Baked potatoes
Green asparagus | Almond slivers | Maltesers sauce

TUNA STEAK 39,50

Roasted pink | Sea asparagus
Sweet potato puree | Wasabi mayonnaise

TAGLIOLINI 27,50

Scampi | Green asparagus
Tagliolini with Garlic and Oil

BEEF FILLET 39,50

180g beef fillet | French fries
Sautéed baby spinach | Truffle mayonnaise

KALBSPAILLARD 33,50

Beetroot risotto | Lemon butter
Mediterranean zucchini vegetables

LAMB LOIN 36,50

Pistachio coating | Rosemary potatoes
Green beans | Lime and mint yogurt

BUTCHICKEN 26,50

Rosemary polenta | Ratatouille vegetables
Lemon-thyme jus

DESSERT

HAZELNUT PARFAIT 12,50

Coconut chips | Pear compote

TIRAMISU "KADAYIF" 13,50

Caramelized pistachios | Crispy angel hair
Redcurrants

SWEET EAST 11,50

Vanilla mascarpone cream | Fresh berry
Amaretto biscuit crumble

TWO KINDS OF SORBET 11,50

Basil and lemon sorbet | Mango sorbet
Nut crumble | Fresh berries

SALTED CARAMEL CRÈME BRÛLÉE 12,50

Apricot and rhubarb compote

ALLERGENS

If you have any questions about allergens and ingredients, please contact our service team.

WHITE WINE

RABL | GRÜNER VELTLINER 0,15 l 7,50
Kamptal – Austria 0,75 l 34,50

Dry | Fine acidity | Aromas of stone fruit
Fresh, grassy notes | Classic peppery note

MANZ | RIESLING MINERALGESTEIN 0,15 l 7,50
Rheinhessen – Germany 0,75 l 34,50

Dry | racy and elegant | fine minerality
Fresh peach & apricot fruit

MANZ | PINOT GRIS 0,15 l 8,50
Rheinhessen – Germany 0,75 l 38,50

Dry | Creamy & elegant
Aromas of yellow fruit | Fine mineral finish

HEITLINGER | PINOT BLANC 0,15 l 9,50
Kraichgau – Germany 0,75 l 42,50

Dry | golden yellow | soft acidity | delicate
Fruity aromas of pear, almond & meadow flower

BULGARINI | LUGANA 0,15 l 10,50
Trebiano – Lombardia – Italy 0,75 l 46,50

Dry | Fresh acidity | Slightly spicy
Aromas of apricot & citrus | Delicate almond

SCHNEIDER | SAUVIGNON BLANC 0,15 l 11,00
Kaitui | Palatinate – Germany 0,75 l 49,00

Fresh & aromatic | mineral
Aromas of blackcurrant, apple, lemon & grass

WINE LIST

Our wine list has more exciting recommendations for you.

ROSÉWEIN

MANZ | COMEDY CUVÉE 0,15 l 7,50
Rheinhessen – Germany 0,75 l 34,50
Dry | tangy acidity | subtle spice | vibrant pink color | fresh
aroma of strawberries, raspberries & cherries

MINUTES | PRESTIGE 0,15 l 14,00
Côtes de Provence – France 0,75 l 60,00
Juicy & fresh | Orange blossom | Delicate
Scent of grapefruit, apricot & peach 1,5 l 115,00

SYRAH 0,15 l 8,50
Tuscany – Maremma – Italy 0,75 l 39,00
Dry | elegant | aromas of lavender and red fruits
Aromas of peach, vanilla, and pomegranate | fruity

WINE LIST

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RED WINE

SASSEO | PRIMITIVE

Apulia – Italy

Dry | pleasant acidity | ripe fruit | soft tannins | intense
aroma of red fruits | delicate, spicy notes

0,15 l 7,50

0,75 l 34,50

DEMUERTE ONE CABERNET SAUVIGNON

Yecla – Spain

Dry | soft tannins | herbal aromas
Scent of red fruits | gentle roasted notes

0,15 l 8,00

0,75 l 36,00

CAVE DE CAIRANNE CUVÉE SYRAH-GRENACHE

Rhône – France

Dry | velvety tannins | harmonious acidity
Aromas of blackcurrant, black cherry, pepper & clove

0,15 l 8,50

0,75 l 38,50

SCHNEIDER | ORIGIN CUVÉE

Palatinate – Germany

Dry | Full-bodied fruitiness | Soft texture
Hints of blackcurrant and cherry | Subtle spice

0,15 l 9,50

0,75 l 42,50

WINE LIST

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OOSTEN

BEER & CIDER

BEER

Beck's (on tap) 0.40 l	5,00
Beck's non-alcoholic 0.33 l	5,00
Anheuser-Busch Budweiser (on tap) 0.30 l	5,50
Spaten Munich Hell (on tap) 0.30 l	5,00
Corona 0.35 l	5,50
Corona Cero 0.35 l	5,50
Franziskaner Hefeweizen (on tap) 0.50 l	6,00
Franziskaner Hefeweizen alcohol-free 0.50 l	6,00

POSSMANN'S APPLE WINE

Mrs. Rauscher 0.25 l	3,50
Mrs. Rauscher 0.50 l	5,50

NEW & URBAN LONGDRINKS

DESERT FLOWER | ALCOHOL-FREE 9,50
Flower tea | Demerara sugar
Lime cordial | Soda

EAST INDIA | ALCOHOL-FREE 9,50
Herbal tea | Lime cordial | Tonic

GIN FIZZY 15,00
Gin | Mint | Lime | Soda

VODKA FIZZY 15,00
Vodka | Spiced pineapple | Lime | Soda

Bombay Gin 5cl 10,00

Hendrick's Gin 5cl 11,00

Ferdinand's Gin 5cl 12,00

Vodka 1405 5cl 10,00

Grey Goose Vodka 5cl 12,00

Bacardi Anejo Cuatro Rum 5cl 10,00

Maker's Mark Bourbon Whisky 5cl 10,00

Tequila Cazadores 5cl 10,00

FILLER

Coke | Coke Zero | Soda | Tonic 4,00

Pink Grapefruit | Mystic Mango 4,50

COOL REFRESHMENT

SOFT DRINKS

Selters Still Medium 0.50 l	5,80
Detox Water Carafe Still Sparkling 0.80 l [Cucumber Mint Lime Lemon Orange	7,80
Coca-Cola Zero 0.20 l	4,00
Thomas Henry Pink Grapefruit 0,20 l	4,50
Thomas Henry Mystic Mango 0,20 l	4,50
Spezi Original 0.33 l	4,50

JUICE AND MINT SPRITZERS

Naturally cloudy apple juice 0.45 l	6,50
Rhabarber 0,45 l	6,50
Blackcurrant 0.45 l	6,50
Passion fruit 0.45 l	6,50
Ginger-lime 0.45 l	6,50
Elderberry-Lime 0.45 l	6,50

HOMEMADE LEMONADE | ICED TEA

Orange-Lemon 0.30 l	6,50
Grape-Mint 0.30 l	6,50
Apple-Basil 0.30 l	6,50

HOT DRINKS

PREMIUM COFFEE

from the Wacker company

Single espresso Double espresso	2,50 4,00
Espresso "EAST" – Cortado	3,50
Coffee	3,60
Cappuccino	4,50
Flat White	5,00
With oat or lactose-free milk	+ 0,50

SAMOVA BIO TEE

Fresh mint tea	5,50
Fresh ginger tea	5,50
Lazy Daze – Schwarztee Earl Grey	5,50
Istanbul Nights – Black Tea Mint	5,50
Low Rider – Green Tea Japan	5,50
Heidi's Delight – Herbal Tea	5,50
Maybe Baby – Fruit Tea	5,50
Orange Safari – Rooibos	5,50
Extra Honey	+ 0,50

DIGESTIF & SCHNAPPS

Averna 5cl	5,50
Baileys 5cl	5,50
Nonino Grappa 2cl	6,50
Williams Christ 2cl	6,50
Schönberger Zwetschge 2cl	6,50
Marille Royal 2cl	6,50
Römer Hazelnut 2cl	6,50
Alte Waldhimbeere 2cl	6,50
Mirabelle plums from Metz 2cl	6,50

ALL PRICES IN EUROS, INCLUDING VAT.

OOSTEN

YOUR CELEBRATION WITH US!

SKYLINE VIEWS AND EXPANSIVE VISTAS!

Our event spaces on the first and second floors impress with generous window areas and an impressive view of Frankfurt.

Please contact us!

CONTACT OFFICE

Monday to Friday from 10 am to 5 pm
069 58 80 45 070 be@oosten-frankfurt.com
www.oosten-frankfurt.com

OOSTEN

YOUR OPINION IS IMPORTANT TO US.



DID YOU ENJOY YOUR STAY WITH US?

To continuously improve, we rely on your feedback.
Please take a moment to leave a review.

This will help us to become even better and to
optimally fulfill your wishes.

Thank you, your OOSTEN team

OOSTEN

SEE YOU NEXT TIME IN THE OOSTEN!

Breakfast | Lunch | Dinner | Rooftop Bar | Eventlocation

OPENING HOURS

Tuesday–Friday from 5 pm to 11 pm

Monday April–September from 5 pm to 11 pm

Saturday from 10am to 11pm

Sunday from 10am to 5pm (kitchen until 4pm)

Sunday April-September from 10am to 10pm (kitchen until 8pm)

Breakfast menu until 2pm.

INSTAGRAM

East Frankfurt

FACEBOOK

East Frankfurt

MAIL

restaurant@oosten-frankfurt.com

GIVE US A CALL - DURING OUR OPENING HOURS

069 949 425 6814

WEBSITE & RESERVATION

www.oosten-frankfurt.com

OOSTEN