

Let's Begin

Soups

11 oz.

Hungarian goulash \$7

This classic hearty soup is loaded with beef, potatoes & peppers

Hungarian goulash soup with spaetzle \$8

Same as above but with the added bonus of spaetzle

Creamy Bavarian potato soup with bacon \$6

With chunks of potato in a creamy base

French onion soup au gratin \$6

Caramelized onions, beef broth and a provolone cheese crust

Soup of the day \$6

Appetizers

Three potato pancakes \$6

Fresh off the griddle, served with applesauce & lingonberries

Giant 10 oz. imported pretzel from Munich \$9

Measures 10 inches across, served with sweet & hot mustard for dipping

Add obatzda \$12

Fried brie & lingonberries \$7

Fingers of brie cheese breaded with almonds & fried, accompanied by seasonal fruit

Kaesepaetzle \$8

tasty homemade German spaetzle tossed with onions & Gruyere cheese, then baked

Steak tartare \$14

Seasoned minced raw beef on pumpernickel

(not available for take-out)

Speck ham on pumpernickel \$11

Similar to prosciutto, imported from the Alpine region

Smoked trout \$9

Served with creamed horseradish & red onion

Tea wurst on pumpernickel \$8

Lightly smoked spread with a touch of paprika

Swiss-style ham & cheese salad \$9

Julienne-sliced ham and cheese with onions, peppers, tomatoes, vinegar & oil

Bavarian suelze \$8

Head cheese served with vinegar & onions

Pair of landjaeger \$8

Our famous semi-dried salami sticks

Caesar salad \$6
with grilled chicken \$9

Salad bowl \$6

Crisp greens, tomatoes, cucumbers, red onions, & croutons with your choice of dressing:

White zinfandel balsamic

Champagne

Ranch

Bleu cheese

Thousand island