



Beer Hall at the Plattduetsche Biergarten Menu



Starters

Hungarian goulash soup with spaetzle - this classic hearty soup is loaded with beef, potatoes & peppers with the added bonus of spaetzle \$8

Soup of the day - Chef's special soup creation du jour \$6

Giant 10 oz. imported pretzel from Munich - measures 10 inches across, served with sweet & hot mustard for dipping \$9

Add obatzda - savory cheese spread made with Camembert, butter, onions, paprika, beer & cream cheese \$12

Kaesepaetzle - tasty homemade German spaetzle tossed with onions & Gruyere cheese, then baked \$8

Onion liverwurst on pumpernickel - \$8

Fried brie & lingonberries - Fingers of brie cheese breaded with almonds & fried, accompanied by seasonal fruit \$7

Three potato pancakes - fresh off the griddle, served with apple-sauce & lingonberries \$6

Sandwiches & Platters

Bavarian wurst sampler platter - bratwurst, knackwurst, krainerwurst & bockwurst served with sauerkraut & homemade German potato salad \$21

Little Bavarians - eight mini pretzel slider rolls filled with sliced brats, Swiss cheese & bacon \$14

Creamy smoked Gouda macaroni & cheese bites - Served with BBQ & churrasco dipping sauces \$9

Caesar salad \$6 with grilled chicken \$9

Buffalo chicken wings (two dozen) - served mild (dry), medium (hot sauce) or hot (extra hot sauce) with bleu cheese dipping sauce & veggies \$22 Also available: Thai sweet chili sauce & chipotle orange barbecue sauces

Chicken fingers & French fries \$8

Specialties

Sauerbraten - braised beef in a sweet & tangy gravy served with potato dumplings & red cabbage \$21

Wiener schnitzel - Breaded, fried veal cutlet served with lingonberries & lemon \$20

Jäger schnitzel - Pan-seared (not breaded) veal cutlet demi glace with sliced mushrooms & chanterelles \$22

Champignon rahmschnitzel - breaded, fried veal cutlet topped with a white mushroom cream sauce \$22

Beer-battered cod fillets - served with German potato salad & tartar sauce \$18

Ask your server about our daily specials!

Burgers - 8 oz. certified Angus prime beef served with French fries

Pilsner - a classic cheeseburger with white & yellow American cheese \$12

Queen Bee - topped with cheddar, pecanwood smoked bacon & BBQ sauce \$13

Mad Bavarian - built with lettuce & tomato, potato pancake, burger, fried pickles, Munster cheese & another potato pancake \$16

Brat Burger - bratwurst, sauerkraut, Swiss cheese & pecanwood smoked bacon on a pretzel bun \$11



Wurst Heaven - all platters are served with two wursts, sauerkraut & homemade German potato salad

Bratwurst - its mild flavor and texture come from a mixture of finely chopped pork seasoned with nutmeg, mace & various other spices \$13

Currywurst - same as bratwurst, dressed with curry ketchup \$14

Knackwurst - snappy, short & plump sausage made from finely chopped pork & veal, highly seasoned \$13

Krainerwurst - our premier smoked sausage made from beef & pork \$14

Bockwurst - mildly spiced pork & veal sausage that is traditional in Munich, served with sweet mustard \$13

Frankfurters - this popular favorite is made with pork & beef, plump and juicy with a mild well-rounded flavor \$11



Desserts

Apfelstrudel - the most famous dessert you must try - flaky pastry layers with apples, cinnamon, butter & sugar \$6 **a la mode \$7**

Schwarzwaelde kirschtorte - traditional Black Forest chocolate cake with cherries and whipped cream \$6

Eisbaer - vanilla ice cream with Baerenjaeger honey liqueur \$8

Baron Over the Alps - vanilla ice cream with cinnamon vodka & Oreo cookie crumbs \$8