

German Enhancements

Appetizers:

Homemade goulash soup –

tender pieces of beef in a tomato-based soup with paprika

Bavarian potato soup –

loaded soup with cubed fresh potatoes & bacon

Steak tartar on rye bread –

finely chopped 100% lean raw beef seasoned with herbs and served on toast points with onions & capers

Tea wurst –

fine wurst spread slightly smoked with touch of paprika served on fresh pumpernickel bread

Bavarian suelze -

fresh head cheese served with vinegar & onions

Country pâté –

on pumpernickel with cornichons

Large imported Bavarian pretzels –

served with two mustards & our homemade cream cheese spread

Entrées:

Wiener schnitzel –

traditional breaded and sautéed veal cutlet garnished with a fresh lemon wedge

Jäger schnitzel –

pan-seared veal cutlet covered by a rich brown sauce with mushrooms

Ziguener schnitzel -

pan-fried veal cutlet with a creamy paprika sauce, peppers, onions & mushrooms

Champignon schnitzel –

traditional breaded and sautéed veal cutlet topped with a white mushroom cream sauce

Bratwurst plate –

traditional German sausage made of pork & veal served with our homemade sauerkraut

Bavarian plate –

one Kasseler rippchen (smoked pork chop), roast loin of pork and one bratwurst

Schweinshaxen -

slow-roasted Bavarian pork shank in a dark beer sauce (pre-ordered only)

Beef goulash –

tender pieces of beef in a rich tomato-based paprika sauce

Beef rouladen –

tender slices of USDA-certified choice beef rolled with pickle, onions & bacon

Grilled pork chop –

with apple, currants & onion gravy

Sides:

potato dumplings ♦ potato pancakes ♦ spätzle

Desserts:

apple strudel ♦ Black Forest cake ♦ Sacher torte