



Plattduetsche Park

RESTAURANT & CATERING



The Plattduetsche Park Restaurant, Catering & Biergarten is unique in many ways - we offer on and off-site catering plus two distinct restaurants, an authentic Biergarten with Beer Hall, festivals, events and more. What many people don't realize is that we also serve as a headquarters for many German-related clubs and organizations. You can see the logos of these groups in the background of your menu. The main mission of all of them is to preserve and continue German heritage, culture and tradition through dance, music and hobbies, as well as social and heritage events. The older generations consider it a responsibility to pass down their stories and time-honored customs to younger generations.

If we go back to the very beginning, the Plattduetsche exists today due to the parent or umbrella organization, the Plattduetsche Volksfest Vereen (PVV). This group was originally founded in 1883 as a welfare organization designed to aid recent German immigrants in case someone became sick or disabled and was unable to work. It also served as a place to socialize and celebrate familiar traditions with people who shared those experiences. While embracing their new homeland, it remained important for these German immigrants to hold onto their ancestry and teach the newer generations born here. Today, the PVV is still going strong as a 501 (c) 3 non-profit organization, holding its annual festivals to raise money for scholarships, German cultural events and much more. If you'd like more information, please go to our website at www.ParkRestaurant.com.

So, sit back, close your eyes and feel magically transported to Germany as you enjoy an authentic German meal and drinks with the knowledge that you are also helping to uphold German culture and tradition for generations to come.

Prost!

Let's Begin

Soups

11 oz.



Hungarian Goulash Soup with Spätzle 12

This classic hearty soup is loaded with beef, potatoes & peppers with the added bonus of spätzle

Soup of the Day 9

Creamy Bavarian Potato Soup 9

With chunks of potato & bacon

French Onion Soup au Gratin 9

Caramelized onions, beef broth & a provolone cheese crust

Appetizers

Three Potato Pancakes 9

Served with applesauce & lingonberries

Giant 10 oz. imported Pretzel from Munich 12

Measures 10 inches across, served with sweet & Dusseldorf-style mustard for dipping

- add warm craft beer cheese 15



Steak Tartare 22

Seasoned minced raw beef on pumpernickel (not available for take-out)

Black Forest Ham on Pumpernickel 12

Dry-cured, smoked ham from the Black Forest region of Germany



German fries 13

French fries topped with shredded sauerbraten, gravy and melted Gruyere cheese

Fried Brie & Lingonberries 11

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

Käsespätzle 12

Tasty homemade German spätzle tossed with bacon, onions & Gruyere cheese, then baked

- add sliced brats 15



Smoked Trout 13

Served with creamed horseradish & red onion

Hildesheimer Liverwurst on Pumpernickel 12

Served with red onions & cornichons

Bavarian Suelze 12

Head cheese served with vinegar & onions



Pair of Landjäger 12

Our famous semi-dried salami sticks

Caesar Salad 8

- with grilled chicken 11

Garden Salad 8 - With tomatoes, cucumbers, onions & croutons with your choice of dressing: white balsamic zinfandel, ranch, bleu cheese

- with grilled chicken 11

Perfect for Sharing



Bavarian Wurst Sampler Platter 30

(For full descriptions, please see Wurst Heaven section) bratwurst, knackwurst, krainerwurst & jalapeño

cheddar bratwurst served with sauerkraut & homemade German potato salad)

Beer Hall Sandwich Platter (6) 18

Black Forest ham, Munster cheese, cervelat, sülze, liverwurst & bologna open-faced sandwiches, garnished with pickles & radishes

Homemade Potato Pancakes (9) 27

Served with applesauce & lingonberries



Battered Fried Pickle Chips 12

Served with BBQ & boom boom dipping sauces

Creamy Smoked Gouda

Macaroni & Cheese Bites 14

Served with BBQ & boom boom dipping sauces

Buffalo Chicken Wings (one dozen) 16

Served mild (dry), medium (hot sauce) or hot (extra hot sauce) with bleu cheese dipping sauce & veggies

Little Bavarians 19

Eight mini pretzel slider rolls filled with sliced brats, Swiss cheese & bacon

Assorted Cold Cut & Cheese Platter 30

Cambozola, Brie & Gruyere cheeses, Black Forest ham, Hildesheimer liverwurst, cervelat & sliced landjäger served with sliced bread & cornichons



The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness. No split checks. 3.5% service fee for credit card transactions.

From Germany with Love

Bayrische Schweinshaxe 38

Slow-roasted pork shank served with mashed potatoes & sauerkraut (please check for availability)

Roast Loin of Pork on the Bone 29

Served with mashed potatoes, sauerkraut & natural juices



Rindsrouladen 31

Braised beef filled with bacon, gherkins, carrots, celery & onions topped with a rich red wine beef

choice of potato dumplings & red cabbage

Kassler Rippchen 30

Smoked loin of pork served with mashed potatoes & sauerkraut

Bavarian Platter 33

Bratwurst, roast loin of pork & kassler rippchen served with mashed potatoes & sauerkraut



Zwiebel Rostbraten 36

Pounded sirloin steak with pan sauce & crispy onions served with your choice of starch & vegetable



Rheinischer Sauerbraten 29

Braised beef in a sweet & tangy gravy served with potato dumplings & red cabbage

Beer-battered Cod Fillets 20

Served with homemade German potato salad & tartar sauce

Panko-crusted Fried Shrimp 23

Served with tartar sauce and homemade German potato salad



Chicken a la Riesling 25

Tender chicken cutlet pan-seared with a dry Riesling creamy mushroom sauce served with your choice of starch & vegetable

Wurst Heaven

All platters are served with two wursts, sauerkraut & homemade German potato salad, any substitution of jalapeño cheddar bratwurst \$1 extra

Bratwurst 17

Its mild flavor and texture come from a mixture of finely chopped pork seasoned with nutmeg, mace & various other spices



Knackwurst 17

Snappy, short & plump sausage made from finely chopped pork & veal, highly seasoned

Jalapeño Cheddar Bratwurst 18

Coarse-ground, lightly smoked and mixed with natural cheddar cheese and fresh jalapeño peppers

Krainerwurst 17

Our premier smoked sausage made from beef & pork

Frankfurters 15

This popular favorite is made with pork & beef, plump and juicy with a mild well-rounded flavor



For Our Schnitzel Lovers

All entrées are served with your choice of starch & vegetable

Traditional

Wiener Schnitzel 25

Breaded, fried veal cutlet served with lingonberries & lemon

Jäger schnitzel 27

Pan-seared (not breaded) veal cutlet, demi glace with sliced mushrooms & chanterelles



Westphalian Schnitzel 28

Breaded, fried veal cutlet baked over with melted Swiss cheese & Black Forest ham

Champignon Rahmschnitzel 27

Breaded, fried veal cutlet topped with a white mushroom cream sauce

Ziguener Schnitzel 27

Pan-seared (not breaded) veal cutlet with rich gravy, onions, peppers & mushrooms

Chicken Schnitzel 24

Breaded chicken cutlet with Champignon cream sauce



Portobello Schnitzel 23

Portobello mushroom breaded and pan-fried, topped with lemon, capers, parsley and butter

Please ask your server about our daily Schnitzel special.

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Between the Bread

Burgers

8 oz. certified Angus prime beef served with French fries

Pilsner 15

A classic cheeseburger with white & yellow American cheeses

Queen Bee 16

Topped with cheddar, pecanwood smoked bacon & BBQ sauce

Jäger Burger 16

Topped with a rich burgundy mushroom gravy & pecanwood smoked bacon

Brat Burger 15

Bratwurst, Swiss cheese & pecanwood smoked bacon on a pretzel bun



Mad Bavarian 19

Built with lettuce & tomato, potato pancake, burger, fried pickles, Munster cheese & another potato pancake

Sandwiches

Crispy Chicken Sandwich 15

Pickles, American cheese and hickory smoked barbecue sauce served with French fries

Bauerntoast 15

Sliced roast pork on rye bread with creamy mushroom sauce, crispy onions & pecanwood smoked bacon



On the Side

Buttery Yukon Mashed Potatoes 4

Potato Dumplings with Gravy 5

French Fries 4

Spätzle 4

Tiny noodles made from flour, eggs, milk, salt & nutmeg boiled and tossed with butter

Sauerkraut 4

Red Cabbage 4

Vegetable of the day 5

Homemade German

Potato Salad 5

Sauces & Gravies 3

Jäger, champignon, sauerbraten, pork, rouladen

Dipping sauces: Cool ranch, bleu cheese, tartar, BBQ, creamy horseradish, buffalo wing, boom boom

For Kids & Lighter Options

Kids' Corner

Mac & Cheese Bites 11

served with BBQ sauce



Kinderschnitzel 10

with French fries

Chicken Fingers 10

with French fries

Lighter Options

Veggie Burger 12

Made with mushrooms, black beans, peppers, brown rice and oats

Roasted Vegetable Platter 12

Asparagus, zucchini, peppers & artichoke hearts seasoned with extra-virgin olive oil, then roasted

The End



Apfelstrudel 9 - à la mode 10

The most famous dessert you must try – flaky pastry layers with apples, cinnamon, butter & sugar

Schwarzwälder Kirschtorte 9

- à la mode 10

Famous Black Forest chocolate cake with cherries and whipped cream



Sacher Torte 9 - à la mode 10

Rich chocolate cake



Pistachio Ice Cream Tartufo 8

Pistachio ice cream enrobé in dark chocolate and green drizzle

Triple Chocolate Mousse Cake 9

- à la mode 10

Vanilla or Chocolate Ice Cream with mixed Berry Stew 9

Plain Vanilla or Chocolate Ice Cream 8

Eisbaer 11

Vanilla ice cream with Bärenjäger honey liqueur



Baron over the Alps 9

Vanilla ice cream with vodka & Oreo cookie crumbs

Rice Pudding 9

Served with raspberry sauce



Penguin 11

Vanilla & chocolate ice cream with Kroatzbeere liqueur

In an effort to keep our pricing competitive and steady, we need to pass on the small fee charged by credit card companies for transactions. We will still honor the menu pricing as-is for cash purchases, but any credit card transactions will incur an additional small 3.5% fee to cover the cost of processing. We appreciate your patience, understanding and loyalty and look forward to continuing to serve you delicious German food and beer.