



½ Dozen East Coast Oysters	\$14
Liptauer and Radishes	\$4
Black Forrest Ham	\$10
Brezel Händlmaier's	\$5/\$11

<u>Suppen / Soups</u>	
Potato – Leek Soup	\$9
Beef Consommé Root Vegetables, Liver Dumpling, Semolina Quenelle	\$9

<u>Vorspeisen / Appetizers</u>	
Bibb Lettuce Radishes, Pumpkinseeds, Pumpkinseed Oil	\$11
Red Cabbage Salad Walnuts, Apples, Lingonberries	\$12
Roasted Baby Beet Salad Pine Nuts, Arugula	\$10
Steak Tartare	\$16
Smoked Trout Palatschinken Torte Horseradish-Crème Fraîche	\$14
Blood Sausage Fingerling Potatoes, Sauerkraut	\$13
Steamed Mussels Spicy Lobster Broth	\$15
Fresh Herbed Spätzle Mushrooms, Market Vegetables	\$14
Spicy Chicken Wings Blue Cheese	\$8

<u>Würste / Sausages</u>	
Weißwurst Brezel, Händlmaier's	\$12
Bratwurst Sauerkraut, Senf, Kren	\$12
Currywurst French Fries	\$12
Käsekrainer Sauerkraut, Senf, Kren	\$12
Sausage Sampler	\$24

<u>Hauptspeisen / Entrée</u>	
Golden-Fried Free Range Chicken Potato-Arugula Salad	\$19
Beef Kavalierspitz in Consommé, Creamed Spinach, Roasted Potatoes	\$26
Calves Liver Sautéed Spinach, Apples, Bacon, Potato Purée	\$25
Hungarian Beef Goulash Fresh Herbed Spätzle, Sweet Peppers	\$24
Butchers Platter Roasted Pork Shoulder, Bratwurst, Smoked Pork, Beer Braised Sauerkraut, Brezn Dumpling	\$30
Atlantic Salmon Market Vegetables, Riesling Foam, Horseradish Mashed Potatoes	\$25
Mountain Brook Trout Melted Leeks Tomatoes, Caper's, Olives	\$25

<u>Schnitzel</u>	
Pork Wiener Schnitzel Lingonberries, Cucumber-Potato Salad	\$24
Substitute Veal	\$29
Beef Sirloin Schnitzel Wild Arugula , Shaved Parmesan	\$26
Jäger Schnitzel Mushrooms, Bacon, Fresh Herbed Spätzle	\$26
Veal Cordon Bleu Schnitzel Lingonberries, Parsley Potatoes	\$30

<u>Beilagen / Sides \$7</u>	
Fresh Herbed Spätzle	Sauerkraut
Creamed Spinach	French Fries
Potato Salad	Sautéed Spinach
Bread Dumplings	Potato Purée
Brussels Sprouts & Bacon	

20% Gratuity will be added to parties 8 or more