



BLAVE GANS

**3 Course
Chef's Menu
\$23**

LUNCH

Liptauer and Radishes **\$4**

Salads **\$ 9**

Bibb Lettuce, Pumpkinseeds and Radishes

Roasted Baby Beets, Pine Nuts, Arugula Salad

Red Cabbage Salad, Apples, Walnuts and Lingonberries

Chopped Salad with Bacon, Tomatoes, and Fresh Mozzarella

Soup **\$ 8**

Potato Leek Soup

Beef Consommé with Root Vegetables and Semolina Dumplings

Sandwiches **\$12**

Bavarian Ham with Gruyere and Mustard Pickles

Spicy Cheddar Bratwurst in a German Roll with White Cabbage Salad

Smoked Trout Palatschinken Torte with Baby Beets, Horseradish and Greens

Schnitzel Sandwich with Potato-Cucumber Salad and Lingonberries

Blaue Gans Burger: Vermont Cheddar and Applewood Smoked Bacon

Sausages **\$12**

Weißwurst, Brezel

Käsekrainer, Sauerkraut, Potatoes, Senf, Kren

Bratwurst, Sauerkraut, Potatoes, Senf, Kren

Currywurst, French Fries

Frankfurters, Potato Salad, Senf, Kren

Entrees

Pork Goulash with Parsley Potatoes **\$18**

Schinkenfleckerl: Baked Pasta with Ham and Gruyere Cheese **\$15**

Sautéed Skate with Green Asparagus **\$18**

Wiener Schnitzel with Potato-Cucumber Salad and Lingonberries **\$18**

Jäger Schnitzel Mushrooms, Bacon and Fresh Herbed Spätzle **\$18**

Fresh Herbed Spätzle with Mushrooms, and Market Vegetables **\$11**

Steamed Mussels in a Spicy Lobster Broth **\$12**

Mountain Brook Trout with Melted Leeks, Capers, Tomatoes, and Olives **\$18**

Sides **\$7**

Fresh Herbed Spätzle Sauerkraut
Creamed Spinach Sautéed Spinach
Potato Cucumber Salad French Fries