

*Restaurant Week 2021
Carryout Dinner Menu*

\$35/guest

Appetizer

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Kopfsalat

*butter lettuce, blue cheese dressing,
bacon, spelt, cranberries*

Entrée

(select one)

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Forelle "Café de Paris"

*Rainbow trout baked with white wine and herbed
butter, served on a warm spiced Savoy and red
cabbage salad*

Kassler

*Apricot glazed smoked pork chop, sweet mashed
potatoes and shaved Brussels sprouts, topped with
crispy fried sauerkraut*

Burgenländer Rotweinbraten

*Beef shoulder slowly braised in red wine served with
red onion confit and*

Grenadiermarsch

*Traditional Austrian hash with noodles and potatoes,
served with carrots, cauliflower, red cabbage
and Romesco sauce*

Dessert

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Kürbiskaiserschmarrn

*The Kaisers favorite pancake baked with pumpkin
and spices, caramelized with butter and brown sugar
and served with a cinnamon anglaise*



****no substitutions, thank you***

**We are not doing any
lunch carryout orders
during Restaurant
Week.**

**Please order dinner
only online @
Grunauertogo.com
Pickup 3pm-5:30pm**

**Consider adding the following
bottle wine options
to your order:
(must present id upon pickup)**

**NIGL Grüner Veltliner
Kremstal, AT – 25**

**MEINKLANG Natural White
Blend Burgenland, AT – 25**

**HEINRICH Zweigelt Blend
Burgenland, AT – 25**

**HÖPLER Pannonica
Rosé Of Blaufränkisch,
Burgenland, AT - 25**