



DINNER MENU

FIRST COURSES

TAGESUPPE 6/10

Today's soup

WIENER CONSOMMÉ 7

Traditional Viennese beef consommé

BLATTSALATE 7

Local Urban Farming Guys greens, tomatoes, cucumbers and pumpkin seed oil vinaigrette

WIENER GEMISCHTER SALAT 9

Assortment of cucumber, tomato, cabbage, and carrot salads

RÜBENSALAT 9

Roasted red beets, sliced gold beets, pickled Chioggia beets, arugula, gorgonzola, spicy toasted walnuts & orange marmalade dressing

WAMMERL 12

Crispy pork belly with fried semolina dumplings, and a balsamic shallot sauce

LANGALLÓ 13

Chef's daily preparation of the classic Hungarian flatbread

RÄUCHERLACHS 14

Cherry wood smoked salmon over creamy cucumber salad, with marinated red beets, horseradish, tartar sauce & grilled rye

JAUSENBRETTL 18

Traditional alpine charcuterie- meats & cheeses plus pickles, grilled rye, nuts & grapes with mustard and mostarda

SIDES 5

Potato & cucumber salad

Pommes frites

Spätzle

Sauerkraut

Red cabbage

Sautéed greens

Parsley potatoes

Daily vegetable

Käsespätzle 9



HAUSBROT 3/10

Fresh bread baked daily. Single or an assortment of 4 with European style butter and topfenaufstrich - flavored Hemme Bros. quark cheese spread

ENTREES

SPINATSPÄTZLE 17

Spinach spätzle, roasted butternut squash, Brussels sprouts, sage brown butter, Amaretti crumble and parmesan cheese

WÜRSTLELLER 20

All natural Polish, bratwurst & käsekrainer sausages from Chef Martin Old World Butcher Shop served with sauerkraut, horseradish and mustard



KLASSISCHES WIENER SCHNITZEL MIT ERDÄPFELSALAT

Thinly pounded cutlet, breaded and pan fried, served with potato cucumber salad

Duroc Pork
20

Veal
25

SALZBURGER SCHNITZEL 25

Speciality pork schnitzel stuffed with bacon, mushrooms and Swiss cheese and sided with creamy spätzle

SCHWEINEBRATEN 23

Slow roasted Duroc pork loin and belly with pork jus, sided with spätzle and red cabbage

UNGARISCHES RINDSGULASCH 24

Hungarian style beef gulasch in a spicy paprika sauce with spätzle

BAUERNSCHMAUS 26

Smoked pork loin, grilled pork belly, & bratwurst over sauerkraut with pork jus

WILDLACHS 32

Seared wild Alaskan sockeye salmon with Chermoula sauce and a warm cannellini bean salad

* ESTERHAZY ROSTBRATEN 32

10oz Cedar River KC strip steak finished in a creamy caper sauce with buttered julienne vegetables and parsley potatoes



NIGHTLY SPECIALS

NO SUBSTITUTIONS - AVAILABLE AT 4PM

MONDAY

JÄGERSCHNITZEL 23

Duroc pork cutlet simmered in a wild mushroom cream sauce, served with buttered spätzle and lingonberries

TUESDAY

GESCHMORTE SCHWEINEHAXE 27

Local, pastured Berkshire pork shank, slow braised and served with rosemary mashed potatoes, bacon green beans and thyme jus

WEDNESDAY

MAILÄNDER SCHNITZEL 23

Parmesan breaded Duroc pork schnitzel over ciambotta and whipped ricotta cheese

THURSDAY

REHGULASCH 26

Venison shoulder marinated and slowly simmered with aromatics in red wine, served with buttered spätzle, glazed carrots and Brussels sprouts

FRIDAY

ALTWIENER TAFELSPITZ 26

Slow simmered prime beef flatiron, pan fried potatoes, julienne vegetable, creamed spinach, chive sauce and horseradish

SATURDAY

SAUERBRATEN 26

Red wine marinated and slow roasted beef shoulder with red cabbage and spätzle

SUNDAY SERVED ALL DAY

STELZE (FOR TWO) 45

Roasted 3 lb. pork shank with crispy skin, served with red cabbage, spätzle and classic accoutrements (Limited availability. Pre-orders accepted.)

JUST SOME OF OUR SOURCES

HEMME BROS.

Artisanal farmstead creamery in Sweet Springs, MO

CEDAR RIVER

Natural beef producer in Greeley, CO

PARADISE LOCKER MEATS

Purveyor of locally grown heritage pork

STANBERRY FARMS

MO collective offering eggs from pastured, antibiotic-free hens

KÜRBISHOF KOLLER

Award winning Styrian pumpkin seed oil

URBAN FARMING GUYS

A KC non-profit using farming to help the disadvantaged

*Some items on the menu may contain raw or undercooked products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Gratuity is not included with larger parties. However, a minimum gratuity of 20% is customary.

GrunauerTOGO.com, GrunauerKC.com

