



**DINNER MENU**

**FIRST COURSES**

**TAGESUPPE 6/10**

Today's soup

**FRITTATENSUPPE 8**

Traditional Viennese beef consommé with julienne vegetables and savory crepes

**BLATTSALATE 8**

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

**WIENER GEMISCHTER SALAT 10**

Assortment of cucumber, tomato, cabbage, and carrot salads

**RÜBENSALAT 11**

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

**WAMMERL 13**

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  
SINGLE 3 BASKET 10**

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

**ENTREES**

**SCHWAMMERLSPÄTZLE 20**

Spinach spätzle with a Bohemian ragout of mushrooms, carrots and celery in a paprika cream sauce

**WÜRSTLETTLE 21**

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  
**21**

Veal  
**25**

**SALZBURGER SCHNITZEL 25**

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

**SCHWEINEBRATEN 24**

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 27**

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

**FORELLE MIT SCHMORGURKEN 27**

Seared rainbow trout over turmeric-braised cucumbers topped with a red bell pepper relish

**\* ESTERHAZY ROSTBRATEN 32**

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



**RESTAURANT WEEK**

2 COURSES FOR LUNCH, 3 FOR DINNER

**FIRST COURSE**

**GEMÜSESALAT**

Roasted winter vegetable salad, bacon/apple strudel vinaigrette, bleu cheese, pecans & apples

**KNOBLAUCHCREMESUPPE**

Roasted garlic cream soup served with buttered croutons

**MAIN COURSE**

**SCHWAMMERLSPÄTZLE**

Spinach spätzle with a Bohemian ragout of mushrooms, carrots and celery in a paprika cream sauce

**GEBRATENER RINDERBUG**

Slow roasted beef brisket with a natural jus, horseradish mashed potatoes and Brussels sprouts

**FORELLE MIT SCHMORGURKEN**

Seared rainbow trout over turmeric braised cucumbers topped with a red bell pepper relish

**HÜHNERPAPRIKASCH**

Classic Austrian bone-in chicken braised in a smoked paprika cream sauce with basmati rice

**DESSERT COURSE**

**MOHNKOCH**

Poppy seed soufflé with vanilla bean crème anglaise- a Grünauer family favorite

**DONAUWELLE**

"The Waves of the Danube" a classic combination of vanilla and chocolate cake with dark cherries and buttercream

**COCKTAIL FEATURE**

Classic old fashioned with High West American Prairie bourbon, Angostura aromatic & orange bitters, sweet vermouth, a touch of sugar, wide orange peel & whiskey-soaked cherries

**12**

**RESTAURANT WEEK WINE FEATURES \$30**

**HÖPLER PANNONICA  
RED BLEND**

Zweigelt, Blaufränkisch & Pinot Noir. Burgenland, AT

**HÖPLER PANNONICA  
ROSÉ**

St. Laurent, Blaufränkisch & Pinot Noir. Burgenland, AT

**HÖPLER PANNONICA  
WHITE BLEND**

Grüner Veltliner, Pinot Blanc & Chardonnay. Burgenland, AT

**SELBACH-OSTER  
RIESLING (375ML)**

Lightly sweet Kabinett riesling. Mosel, DE