



DINNER MENU

FIRST COURSES

TAGESUPPE 6/10

Today's soup

FRITTATENSUPPE 8

Traditional Viennese beef consommé with julienne vegetables and savory crepes

BLATTSALATE 9

Locally grown greens, tomatoes & cucumbers tossed in red wine vinaigrette & topped with croutons and pumpkin seed oil vinaigrette

GEMÜSESALAT 10

Vegetable salad, bacon apple strudel vinaigrette, bleu cheese, pecans and apples

WIENER GEMISCHTER SALAT 11

Assortment of cucumber, tomato, cabbage, and carrot salads

ROHNENSALAT 12

Roasted, sliced and pickled beets, arugula, gorgonzola, spicy toasted walnuts & orange marmalade dressing

WAMMERL 13

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

RÄUCHERLACHS 16

Cherrywood-smoked salmon over cucumber salad, with marinated red beets, fresh horseradish, tartar sauce & grilled rye

JAUSENBRETTL 19

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

WÜRSTLETTLE 17

Choice of two (bratwurst, käisekrainer, bauernwurst) with pickled vegetables, mustard, fresh horseradish & housemade roll

SIDES 5

Potato & cucumber salad

Spätzle

Sauerkraut

Red cabbage

Sautéed greens

Parsley potatoes

Daily vegetable

Käsespätzle 9



HAUSBROT

SINGLE 3 ALL FOUR 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 19

Spinach spätzle, sugar snap peas, broccolini, scallions, fresh chickpeas & Hemme Bros. white cheddar

BÖHMISCHES SCHWAMMERLGULASCH 21

Creamy mushroom gulasch, with carrots, celery and paprika served with a bread dumpling



KLASSISCHES WIENER SCHNITZEL MIT ERDÄPFELSALAT

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

Duroc Pork

22

Veal

26

SPINATSCHNITZEL 25

Speciality pork schnitzel stuffed with ham, spinach and quark cheese, sided with parsley potatoes

SCHWEINSBRATEN MIT KNÖDEL 25

Slow roasted Duroc pork loin and belly with pork jus, sided with a bread dumpling 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

WILDLACHS 30

Seared wild Sockeye salmon topped with bell pepper relish, served over roasted fingerling potatoes and radishes finished in arugula butter

* ZWIEBELROSTBRATEN 33

10oz Cedar River KC strip steak finished in a red wine & onion sauce, served with parsley potatoes



NIGHTLY SPECIALS

NO SUBSTITUTIONS - AVAILABLE AT 4PM

MONDAY

JÄGERSCHNITZEL 24

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

TUESDAY

ZWEIWEI VON DER ENTE 28

Seared duck breast and confit duck leg with cassis sauce, glazed kohlrabi and curried potato purée

WEDNESDAY

MAILÄNDER SCHNITZEL 24

Parmesan breaded Duroc pork schnitzel with caper lemon butter sauce, sided with panzanella salad

THURSDAY

KÖNIGSBERGER KLOPSE 25

Slow poached veal meatballs in a creamy caper sauce, served with parsley potatoes and sautéed spinach

FRIDAY

ALTWIENER TAFELSPITZ 27

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

SATURDAY

SAUERBRATEN 27

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

SUNDAY (SERVED ALL DAY)

STELZE (FOR TWO) 50

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





SPRING WINE FEATURES



Albert Bichot '13 Chardonnay- Chassagne Montrachet 1er - <i>Burgundy, FR</i>	98
Gobelsburg '15,'18 Grüner Veltliner- Renner - Kamptal, AT	78
Hirtzberger '16 Grüner Veltliner - Spitz/Donau - Smaragd Wachau, AT	88
Bernhard Ott '15 Grüner Veltliner- Stein 1er - Wagram, AT	95
Bernhard Ott '15 Grüner Veltliner- Spiegel 1er - Wagram, AT	95
Hirsch '19 Gruner Veltliner- Ried Kammern Gaisberg- Kamptal, AT	85
FX Pichler '16 Grüner Veltliner- Smaragd Ried Liebenberg - Wachau, AT	105
Gobelsburg "Tradition" '17 Gruner Veltliner- Kamptal, AT	110
Hirsch '19 Gruner Veltliner- Ried Lamm 1er- Kamptal, AT	110
Gobelsburg '18 Grüner Veltliner- Lamm 1er - Kamptal, AT	115
Bernhard Ott '18 Gruner Veltliner- Ried Rosenberg 1er- Wagram, AT	125
Gobelsburg '16 Riesling- Ried Gaisberg 1er - Kamptal, AT	82

