



## 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, käsekrauter, bauernwurst) with pickled vegetables, mustard, fresh horseradish & a pretzel

#### 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

#### SOMMERSPÄTZLE 19

Spinach spätzle, zucchini, bell peppers, eggplant, tomato, thyme, parmesan

#### 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

#### KÄRNTNER SCHNITZEL 25

Speciality pork schnitzel stuffed with ham, potatoes, quark cheese & chives, sided with heirloom tomato salad

#### 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

#### KABELJAU 28

Seared Cod filets finished with olive oil, tomatoes, fennel, cucumber and capers served over parsley potatoes

#### \* BEIRIED 35

10oz Cedar River KC strip steak with herb butter & a cherry tomato ragout, served over roasted blue cheese 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

#### GESCHMORTE BACKERL 25

Beer braised Duroc pork cheeks with creamy polenta, root vegetables and crispy fried onions

#### WEDNESDAY

#### MAILÄNDER SCHNITZEL 24

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

#### THURSDAY

#### KRAUTWICKERL 25

Cabbage rolls stuffed with veal, served with red cabbage and mashed potatoes

#### 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 accompaniments (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



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

