



## Unsere Spezialitäten

**Karlsbadener Sahnegoulasch**.....19.95

*A combination of tender pieces of veal w/ mushrooms, onions, tomatoes & fresh cream*

**Hühnerbrüstchen Baden-Baden**.....19.95

*Boneless breast of chicken over homemade stuffing, glazed w/ Kirschwasser-Orange*

**Traditional Bavarian Sausage Platter**.....20.95

*Weisswurst, Bauernwurst & Bratwurst served over homemade sauerkraut*

**Rheinischer Sauerbraten**.....23.95

*Marinated beef, roasted and served in a savory sweet and sour raisin sauce*

**Mandel Schnitzel**.....23.95

*A pork tenderloin coated with almonds and served in a unique strawberry-gin sauce*

**Zigeuner Schnitzel**.....23.95

*Succulent handbreaded pork over zesty mushroom, onion, pepper, tomato & bacon sauce*

**Wiener Schnitzel**.....25.95

*Scallops of veal, handbreaded, sautéed & served in burgundy sauce or traditional style*

**Jäger Schnitzel**.....26.95

*Prime veal medallions, covered with a superb blend of mushrooms, bacon & fresh cream*

**Chicken Cordon Bleu**.....24.95

*Chicken breast with ham and Swiss cheese, handbreaded and served in burgundy sauce*

**Forelle "Müllerin"**.....22.95

*Fresh local trout served either sautéed in lemon butter or sautéed with toasted almonds*

**Schweine Kotelett**.....22.95

*A pair of handbreaded, center cut pork chops, served with homemade applesauce*

**Paprika Rahm Chicken Schnitzel**.....22.95

*Handbreaded, herb-marinated breast of chicken topped w/ creamy bell pepper sauce*

### Family-style vegetables

Red Cabbage • Spätzle • Glazed Carrots • Whipped Potatoes • Creamed Corn

Green Beans • Potato Dumplings • Zucchini

*Selection may vary seasonally*