



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**.....21.95
Weisswurst, Bauernwurst & Bratwurst served over homemade sauerkraut
- Rheinischer Sauerbraten**.....24.95
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"**.....23.95
Fresh local trout served either sautéed in lemon butter or sautéed with toasted almonds
- Schweine Kotelett**.....23.95
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

*Our portions are large and we invite guests to share an entrée
for an additional \$5 per person*

Family-style vegetables

Potato Dumplings • Whipped Potatoes • Green Beans • Creamed Corn

Red Cabbage • German Potato Salad

Glazed Carrots • Zucchini • Spätzle

Selection may vary seasonally