



Speisekarte

(Menu)



 Can be made gluten free.

 Can be made lactose free.

* Dietary modification.



Vorspeisen


(Appetizers)



Heringsteller   \$15
A wine, mustard, and Bismark* “herring plate” with cucumbers and crackers*.

Kartoffelpuffer  \$11
Fried “potato pancakes” served with a sour cream apple sauce*.

Schnitzelprobern \$15
A “schnitzel sampler” served with Rham, Jäger, and Zigeuner sauces.

Wurstprobern   \$15
A “sausage sampler” of sliced Bratwurst and Knackwurst pieces served over sauerkraut and pickles.

Fischkuchen  \$19
Walleye “fish cakes” atop Brussels sprout slaw with lemon vinaigrette and finished with bistro sauce.

Geräucherte Leberpastete   \$13
“Smoked liver paté” with crackers*, red onion, and cucumber slices.

Erwärmter Brie-Käse  \$14
“Warmed brie cheese” with toasted almonds, crackers*, grapes, and wild Lingonberry preserve.

Gebratener Semmelknödel  \$11
“Fried bread dumplings” with homemade ranch dressing*.

Weiche Brezel  \$7
A large “soft pretzel” with mustard.

Harte Brezeln  \$3
A basket of “hard pretzels” with mustard.

Mittagessen

(Lunch – Ends 3pm)

Half of a dinner order with one side for half the price; excludes Schweinshaxe (see reverse).


Ask Your Server About The Chef's Daily Lunch Special!


Leichte Kost

(Light Fare — includes one side)

Try each with Rotkohl.

Käsespätzle \$15
Baked “chesse spätzle” with caramelized onion.

Wurstsandwich  \$13
Sauerkraut and mustard on the side of a Bratwurst, Knackwurst, Mettwurst, or Weisswurst in a bun.

Wurstplatte   \$17
A “sausage plate” of two Bratwurst, Knackwurst, Mettwurst, or Weisswurst with Sauerkraut and mustard.

Wurst

(Sausage – \$4 each)

Bratwurst – Pork and beef, grilled.

Knackwurst – Pork and beef, smoked.

Mettwurst – Pork and beef, cold-smoked and air-dried, grilled. Firm, dense bite.


Weisswurst – Beef and back-bacon, boiled. Firm, bouncy bite.


Nachspeisen


(Desserts — \$9)

Add a scoop of Vanille (“vanilla”) or Schokoladen (“chocolate”) Eiscreme (“ice cream”), only \$2!

Schwarzwälder Kirschtorte
Our chocolate “Black Forest cherry cake” topped with homemade whipped cream, chocolate shavings, and cherries.

Apfelstrudel  \$9
Apple pastry with homemade whipped cream* and topped with caramel.

Rote Grütze  \$9
Cooked red berries, thickened, and topped with homemade whipped cream*.

Rahmsultz (Bavarian Cream)  \$9
Vanilla custard, gelatin, and whipped cream combined to make a light and flavorful dessert. Topped with fruit.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Prices may reflect 5% cash discount; sales tax not included.

Cake cutting fee, \$2 per person in the party. Cork fee, \$16 per bottle.

Abendessen

(Dinner — includes a small appetizer salad, dinner roll*, and two sides)

Lunch (ends 3pm): Half of a dinner order with one side for half the price; excludes Schweinshaxe.

Schnitzel

(Cutlet pounded thin, breaded, then fried)

Schweineschnitzel (“pork” schnitzel) – \$26

Hähnchenschnitzel (“chicken” schnitzel) – \$24

Rahmschnitzel

Topped with *Rahmsoße* (“cream sauce”). (Try with Kartoffelbrei and the Tagesgemüse.)

Jägerschnitzel

Topped with *Jägersoße* (mushroom “hunter’s sauce”). (Try with Kartoffelklöße and Rotkohl.)

Zigeunerschnitzel

Topped with *Zigeunersoße* (a paprika bell-pepper “gypsy sauce”). (Try with Spätzle and Sauerkraut.)

Käseschnitzel

Topped with melted *Käse* (“cheese”). (Try with Bratkartoffeln and the Tagesgemüse.)

“Vienna Style”

Topped with a lemon wedge and parsley. (Try with Kartoffelsalat and Rotkohl.)


Fisch

(Fish — \$30)

Two whole walleye fillets served to order.

Try with the Tagesgemüse and Kartoffelbrei.

Gebratener – pan “fried” then garnished with almonds and lemon butter sauce*.

Panierter  – lightly “breaded” then deep-fried and served with tartar sauce.

Gegrillt   – “Grilled” (broiled) and seasoned with lemon pepper.

**Ask Your Server
About The Chef's
Daily Dinner
Special!**



Hauptgerichte

(Entrees – \$28)

Sauerbraten

Slices of “sour roast” beef with a red wine and vinegar sauce darkened with its drippings. (Try with Spätzle and Rotkohl.)

Rostbraten

Slow roasted beef smothered in gravy. (Try with Kartoffelbrei and Rotkohl.)

Schweinshaxe

This slow-roasted “pork knuckle” is a traditional Bavarian treat served with a dark and malty beer gravy* on the side. (Try with Kartoffelklöße and Sauerkraut.)

Beilagen

(Side Dishes — \$6.50)

Beilagensalat

Chopped lettuce “side salad” with marinated cucumber, beats, onion, and our house vinaigrette.

Spätzle

A bed of short, puffy, egg noodles.

Kartoffelbrei

Creamy “Mashed potatoes.”

Bratkartoffeln

“Fried potatoes” with bacon and onion.

Kartoffelklöße

Boiled “potato dumplings.”

Kartoffelsalat

Warm vinegar and bacon “potato salad.”

Rotkohl

Pickled and sweetened “red cabbage.”

Sauerkraut

Fermented “sour herb” cabbage.

Tagesgemüse

“Vegetable of the day.”

Tagessuppe (add \$2 for a bowl)

A cup of the “soup of the day.” (Lactose and gluten free Goulash available daily.)

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