



Appetizer

Pfefferlingen Noodles - Fresh pasta, mushrooms & bacon in a savory cream sauce
Scallops Rockefeller - Spinach, cream & Pernod liquor baked in a shell 12
Roesti - Swiss style potato pancakes served with sour cream and a organic baked apple
Venison Sausages - Finished with a Lingonberry & orange au Poivre
12
Country Pâté of Duck - Served with a sauce Cumberland
11
Chicken Dumplings - Ground chicken, garlic & ginger with a Miso broth
8

Creamy Pumpkin Soup - Pureed & drizzled with organic Austrian pumpkin seed oil 8 Fridante Suppe - Austrian crêpe soup with an intense beef broth consommé 8

Entrees include: Pre-meal plate • European-style salad • Freshly baked breads

Entree

Austrian Christmas Goose -Chestnut stuffing, roasted root vegetables & wild rice 32
Colossal Baked Stuffed Shrimp - Crab, shrimp & scallop stuffing with drawn butter 33
Organic Tenderloin of Beef - tender & juicy, topped with a sauce bordelaise 30
Jaeger Schnitzel - Wild mushrooms, smoked bacon, root vegetables & veal reduction 26
Grilled Venison - Medallions of venison with a Lingonberry port wine demi-glace 34
Dover Sole Munier - Delicate sole in a traditional lemon herbed beurre blanc 26
The "Nutcracker"- 10 oz. Filet mignon with shrimp & scallop complete the trio 38
Pumpkin & Mascarpone Cheese Ravioli - Finished with a Asiago cream sauce & vegetable

An impressive assortment of tempting desserts: Crème brûlée, Cherry marzipan, Chocolate hazelnut torte, Apfle strudel & many more!