

## VORSPEISEN

<b>FRIED CAMEMBERT CHEESE</b> – A WHEEL OF GOLDEN BROWN TRIANGLES WITH SPICY RASPBERRY MUSTARD	12
<b>TYROLEAN MUSHROOMS MIT BROT</b> – CHANTERELLE, BUTTON & SHITAKE’S SAUTÉED WITH SHALLOTS	8
<b>SWISS SALMON RÖESTI</b> – CRISP POTATO PANCAKE, CURED SALMON AND A DOLLOP OF DILL & SOUR CREAM	12
<b>BRAISED RABBIT DÜRNSTEINER</b> – WILD MUSHROOMS, SMOKED BLACK FOREST BACON OVER SPÄTZLE	10
<b>ARTFLEISCHMEHLKLOß</b> – MEAT-FILLED AUSTRIAN DUMPLINGS IN A CREAMY HORSERADISH REDUCTION	9
<b>NEW ENGLAND KRABBen KROKETTEN</b> – HAND-FORMED CRAB CAKE, KETTLE-FRIED & REMOULADE SAUCE	10
<b>AVOCADO MIT CRAB &amp; DILL</b> – FRESH CRABMEAT WITH A TOUCH OF DIJON ATOP DILL & AVOCADO	11
<b>LOLLIPOP LAMB CHOPS</b> – INDIVIDUALLY GRILLED CHOPS SERVED WITH A SEASONAL REDUCTION - DAILY	14
<b>SEARED SCALLOPS</b> – CHEF INSPIRED WITH THE FRESHEST SAUCES & ORGANIC NANTUCKET SEA SCALLOPS	Daily
<b>SCHWEINEASPIK</b> – A TERRINE OF AUSTRIAN MEATS, SERVED IN ASPIC WITH A TANGY CURRIED RELISH	8
<b>WINE MARINATED BISMARCK HERRING</b> – AUSTRIAN “STAPLE” SERVED WITH SOUR CREAM & LEMON	9
<b>CURED FRESH SALMON GRAVLOX</b> – HOUSE-CURED, WITH DICED ONION, CAPER, DILL & TOAST POINTS	11
<b>BEER BATTERED SHRIMP</b> – CRISP, COLOSSAL & MEATY SHRIMP WITH SWEET & PUNGENT FRUIT SAUCE	15
<b>SAUERKRAUT IM BACKTIEG</b> – CORNED BEEF, CHEESE & SAUERKRAUT KETTLE FRIED SERVED W/MUSTARD	11
<b>DIE SÜBKARTOFFEL &amp; SPINAT STRUDEL</b> – SPINACH, CARAMELIZED SHALLOTS & SWEET POTATO	12
<b>KÖNIGSBERGER KLOPSE</b> – LOCALLY GROWN VEAL & BEEF SMOTHERED IN A CREAMY DILL AND CAPER CRÈME	13

### Walker Point Lobster Bisque

Rich and luxurious with a touch of Sherry & crème - Abundant fresh lobster

13



### Hungarian Goulash Soup

Prepared from scratch with beef, root vegetable, pepper & paprika

8

### Classic Caesar Salad

The best ever!

10

### Suppen des Tages

Always satisfying & sumptuous  
Inspired daily

6

### Baby Spinach Salad

Dressings & style change daily

11

# ENTREES

ALL DINNERS INCLUDE WILLKOMMEN PLATTE UPON YOUR ARRIVAL, "EUROPEAN STYLE" SALAD & BREADS & CHEF'S CHOICE SIDES



<b>SCHNITZEL CORDON BLEU</b>	28
THINLY POUNDED CUTLET OF VEAL STUFFED W/BLACK FOREST HAM & SWISS CHEESE DELICATELY SAUTÉED TO PERFECTION	
<b>SAUERBRATEN</b>	21
TENDER POT ROAST IN A DISTINCTIVE MARINADE, RAISIN SPICED BROWN SAUCE SERVED WITH A POTATO DUMPLING	
<b>HOFBRAÜHAUS SCHLACHTPLATTE</b>	24
SMOKED PORK CHOP, BRAT & KNACKWURST SERVED WITH KRAUT & SPÄTZLE - PRESENTED ON THE "ROYAL" PLATTER!	
<b>TAFELSPITZ</b>	22
SLOW SIMMERED BEEF ROAST WITH FRESH HORSERADISH CREAM & SPÄTZLE - A TRADITIONAL AUSTRIAN MEAL!	
<b>KASSLER RIPPCHEN MIT WEIN KRAUT</b>	26
TWO LIGHTLY SMOKED TENDER PORK CHOPS OFFERED WITH FRESH SAUERKRAUT, TOUCH OF CREAM AND APPLE	
<b>FILET MIGNON SPECKROULADE</b>	38
12 OZ. DRY -AGED NATURALLY RIVER ROCK BEEF WRAPPED IN DOUBLE SMOKED BACON THEN PERFECTLY GRILLED TO YOUR LIKING	
<b>TENDERLOIN BEEF STROGANOFF</b>	26
TENDER PIECES OF BEEF TENDERLOIN, OFFERED IN A RICH SOUR CREAM & MUSHROOM SAUCE OVER SPÄTZLE	
<b>EMPEROR FRANZ JOSEPH'S SWEET CHICKEN PAPRIKA</b>	24
SIMMERED FREE-RANGE CHICKEN BREAST, THE FINEST IMPORTED SWEET PAPRIKA, ONION & PEPPERS OVER SPÄTZLE	
<b>SMOKED PORK SHANK</b>	26
SLOW ROASTED & DELICATELY SMOKED - FORK TENDER & FLAVORFUL, SERVED WITH SPÄTZLE & BRAISED RED CABBAGE	
<b>EPINARD ET POULET</b>	24
FREE-RANGE BREAST OF CHICKEN STUFFED WITH GREENS & ASIAGO CHEESE, CROWNED WITH TARRAGON CRÈME	
<b>WIENER SCHNITZEL</b>	26
VIENNA'S GIFT TO THE WORLD! THINLY POUNDED CUTLET, LIGHTLY CRUMBED - SERVED WITH RED CABBAGE & SPÄTZLE	
<b>FRENCHED RACK OF SPRING LAMB</b>	34
SUCCULENT CHOPS TOPPED WITH HERBS, GARLIC & BUTTER - FINISHED WITH A DELICATE MINT DEMI-GLACE	
<b>SAUTÉED FRESH RAINBOW TROUT</b>	23
FRESH BONELESS FILLET OF TROUT SAUTÉED IN A LEMON & BUTTER SAUCE TOPPED WITH TOASTED ALMONDS	
<b>ORGANIC NATURAL DRY-AGED BEEF "CHATEAUBRIAND FOR 2"</b>	PER PERSON 39
THE MOST ROYAL CUT OF BEEF CARVED TABLE-SIDE WITH 3 CLASSIC SAUCES: <b>BORDELAISE, BÉARNAISE &amp; AU POIVRE</b>	
<b>VEGETARIAN MUSHROOM RAVIOLI</b>	22
BLACK FOREST WILD MUSHROOM RAVIOLIS W/LIGHT HERB CREAM & DRIZZLED WITH TOASTED PUMPKIN SEED OIL	
<b>HUNGARIAN GOULASH</b>	21
TENDER PORK IN A STEW WITH ROOT VEGETABLES, POTATO & HOT PAPRIKA - SERVED WITH RED CABBAGE & SPÄTZLE	

CHEF-INSPIRED OFFERINGS VERBALIZED TABLESIDE † VEGAN AND GLUTEN-FREE DISHES WELCOME BY REQUEST

BEEF & VEAL BY ROCKY RIDGE FARM SUPPLIED BY N. BROOKFIELD, MA ♦ ORGANIC PRODUCE SUPPLIED BY OVERLOOK FARM, BROOKFIELD MA

*ITEMS SERVED RAW OR UNDERCOOKED SUCH AS MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY POSSIBLE FOOD ALLERGIES.*