

SMALL PLATES / STARTERS / VORSPEISEN

Kettle-Fried Camembert Cheese 8

Homemade apricot jam, mustard & crostini

Swiss Potato Rösti 9 Add: Smoked Salmon 11

Shredded potato, red onion, chive crème fraîche, cornichon, hard boiled egg

Mixed Wursts (Sausage) Plate 12

A fresh grilled Brat & Knackwurst, country mustard, horseradish, pickled onion, Crostini

Meat Dumplings 7

Austrian-style beef & pork filled purses, horseradish & parsnip puree

Vegetarian Strudel 10

Spinach, sweet potato, leeks & goat cheese with a tarragon creme 10

Sea Scallops

Prepared differently daily - Just ask your server 13

Fresh Oysters

Daily from broiled, baked to 1/2 shell- Mkt.

SOUP / SUPPEN & SALAD / SALAT

Carrot Ginger Soup 7 Goulash Soup 8

Soup Du Jour

Mixed Greens

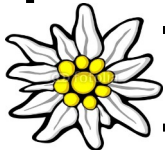
Candied walnuts, cranberries,
goat cheese & balsamic vinaigrette 8

Duck Confit Salad

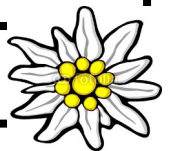
Duck, Frisée, pear &
cider honey vinaigrette 8

Classic Caesar Salad

Possibly one of the
best you'll ever have! 10



DINNER / ENTRÉE / HAUPTGERICHT



Wiener Schnitzel 26

Pounded cutlet, mustard cream | cherry tomato & arugula greens, spaetzle & red cabbage

Braised Beef Tafelspitz 23

Tender beef, horseradish & apple, red cabbage & pureed parsnip

Lemon Herbed Chicken 18

Roasted potatoes & seasonal vegetables

“Wild Side” Mushroom Crepes 22

Blend of Mushrooms. Onion, herbed cheese in a crepe with tarragon crème

New England Haddock 24

Fingerlings potatoes, leeks. celery

Sauerbraten 22

Marinated braised brisket, parsnip puree, red cabbage

Braised Rabbit Pappardelle 20

Rabbit a jus, wild mushrooms & a splash of Madeira

Spiced Roasted Pork Tenderloin 20

Parsnip, apple chutney, onion & apple sauerkraut

Grilled Flank Steak 24

Herbed marinade, potato puree, root vegetables

Herb Crusted Lamb 14 ~ (3 chops) 28 ~ (5 chops)

Roasted root vegetables, mustard crème