



VEGAN & VEGETARIAN MENU

SOUP & SALADS

CREAM OF MUSHROOM \$6 *MISO BROTH WITH GREENS - VEGAN \$6

CAESAR SALAD - VIENNA'S HOMEMADE RECIPE WITH CAPERS IN PLACE OF ANCHOVIES \$10

** *AUSTRIAN CUCUMBER SLAW & MARINATED MUSHROOMS OVER SPINACH & SALAD GREENS - VEGAN \$10

*FRUITED SPINACH SALAD - FRESH BERRIES | SPINACH GREENS | BERRY VINAIGRETTE - VEGAN \$11

APPETIZERS

*TYROLEAN MUSHROOMS - MISO | MUSHROOMS, GARLIC & ONION | W/TOAST POINTS & TOUCH OF CREAM VEGAN OPTIONAL \$8

FRIED CAMEMBERT CHEESE - SERVED ASIDE A STRAWBERRY & SPICY RASPBERRY MUSTARD \$12

GERMAN POTATO PANCAKES - PREPARED W/EGG, PARSLEY & MILK W/ SOUR CREAM & APPLE \$7

*DIE SÜBKARTOFFEL & SPINAT STRUDEL - FARMERS CHEESE, SWEET POTATO, SPINACH & ONIONS| IN PHYLLO DOUGH | \$12
FINISHED WITH TARRAGON CRÈME

*SWISS POTATO RÖESTI - CRISP SHREDDED POTATOES | OPTIONAL APPLE SAUCE & *SOUR CREAM - VEGAN OPTIONAL (TOFU) \$7

PESCATARIANS:

SWISS POTATO RÖESTI WITH SALMON - OFFERED FOR PESCATARIANS, WITH SMOKED SALMON ADDED \$12

CRAB CAKE - FRESH CRAB, HAND FORMED CAKE FRIED & TOPPED WITH SAUCE REMOULADE \$10

CRAB & AVOCADO - FRESH CRABMEAT ATOP A CREAMY AVOCADO AND TOAST POINTS \$11

**NOT ALWAYS AVAILABLE

ENTRÉES VEGAN/VEGETARIAN MENU

- *CHEF OMELET - CHEESE, SPINACH, ONION, MUSHROOM, PEPPERS | ROESTI | SIDE VEGETABLE - **VEGAN OPTIONAL \$18**
- *DIE SÜBKARTOFFEL & SPINAT STRUDEL - FARMERS CHEESE, SWEET POTATO, SPINACH & ONIONS| IN PHYLLO DOUGH | \$20
FINISHED WITH TARRAGON CRÈME | POTATO & VEGETABLE - **VEGANS ASK FOR TOFUCCI CREME**
- MUSHROOM CREPE - VEGETARIAN BASE | MUSHROOMS | ONION | HERBED CRÈME SAUCE | **CONTAINS EGG \$22**
- *HUNGARIAN GOULASH - ONION | RED PEPPERS | POTATO | PAPRIKA & VEGAN SOY "BEEF" | POTATO OR **SPÄTZLE \$21**
- "WIENER" SCHNITZEL - **BREADED** TOFURKY | PAN-FRIED IN EVOO | SPÄTZLE & RED CABBAGE | LEMON & LINGONBERRY JAM **\$26**
- *VEGETARIAN - STYLE TAFELSPITZ - VEGAN SOY "MEAT" | HORSERADISH CREAM & POTATO OR **SPÄTZLE | VEGAN OPTIONAL \$22**
- *VEGETARIAN STROGANOFF - VEGAN SOY "MEAT" | SAUTÉED MUSHROOM | ONION | RED CABBAGE | SPÄTZLE
VEGAN OPTION - ASK FOR TOFUCCI SOUR CREAM, OMIT THE SPÄTZLE - REQUEST POTATO \$26
- * "TOFURKY" PAPRIKA - SIMMERED SOY "CHICKEN" | SWEET PAPRIKA | ONION & PEPPERS - POTATO OR **SPÄTZLE \$24**
- *SAUERBRATEN - VEGAN SOY "BEEF" | DISTINCTIVE MARINADE | RAISIN SPICED BROWN SAUCE | RED CABBAGE **\$21**
TRADITIONAL **POTATO DUMPLING CONTAINS EGG** - VEGANS SUBSTITUTE RÖESTI POTATO
- "CARNITARIAN" - SOMETIMES YOU WANT TO HAVE SOME MEAT! VEGETABLE DU JOUR | CHEF POTATO | CUCUMBER SLAW
ACCOMPANIED BY FOUR-OUNCE SLIVERS OF GRASS-FED BEEF FILET MIGNON **\$24**

VEGETARIAN SIDES:

- *SAUERKRAUT \$4 | *CUCUMBER SALAD \$4 | *ROESTI \$6 | *STEAMED BABY SPINACH OR SAUTEED BABY SPINACH - (OPTIONAL WITH BUTTER & VINEGAR) \$6 | *MARINATED MUSHROOMS \$6 | SIDE SPAETZLE \$5

ALL ENTREES INCLUDE A SALAD, BREAD AND BUTTER ***VEGAN OPTIONAL ITEMS, RED INDICATES EGG**

Is Fish an Option for you? If you are a Pescatarian we have additional offerings.



Trout \$23 - Salmon w/ Hollandaise \$30 - Seared Sea Scallops \$28 - Herring Appetizer \$9
Smoked Salmon Gravlox \$11 Appetizer - Beer Battered Shrimp \$15 - Shrimp Caesar Salad \$16

Inquire with server what options are offered today

Spaetzle contains egg. It can't be made vegan!