



STARTERS

SOUP DU JOUR 10

please ask your server about our Chef's daily offering

GOULASH 12

braised beef, potato, paprika, pretzel roll, sour cream

FLAMMKUCHEN 16

crème fraîche, caramelized onion, speck, goat cheese, Aleppo pepper

GRÜNER SALAT 10

mixed greens, pepitas, goat cheese, Dijon vinaigrette (gf, v)

WALDORF SALAT 11

mixed greens, tart apple, celery root, almond, lemon cream (gf, v)

MAINS

SCHNITZEL HOLSTEIN 28

pork loin, lemon butter, capers, fried egg, braised red cabbage, warm potato salad

REHSCHNITZEL IN CHAMPIGNONSOSSE 36

venison loin, mushroom gravy, haricot verts, sour cream mashed potatoes, roasted tomato

KORNISCHES WILDHUN 27

Cornish game hen, curried rice, apricot-raisin compote, haricot verts, roasted carrot (gf)

FORELLE IN RAHM 27

ruby trout, onion lemon cream, roasted carrot, brussels sprouts, curried rice

PANIERTE LAMM 36

parmesan-mustard breaded lamb chop, mashed potatoes, haricot verts, braised cabbage, mushroom gravy

ROASTED ACORN SQUASH 26

curried rice, apricot, raisins, brussels sprouts, haricot verts, Dijon vinaigrette (df, gf, v)

GERMAN SAUSAGE SAMPLER FOR TWO 32

veal, red lager, and kaiser bratwurst, sauerkraut, roasted tomato, warm potato salad, braised red cabbage, German mustards

DESSERT

APFELSTRUDEL 12

caramel sauce, graham crumbles, vanilla ice cream (v)

BAVARIAN CHURROS 10

caramel sauce, cinnamon ice cream (v)

BLACK FOREST SUNDAE 12

chocolate cake, vanilla ice cream, black cherry sauce, whipped cream (v)

FOR THE KIDS

FRANKFURTER 16

traditional hot dog with fries, or choice of side

HÄHNCHENSTREIFEN 16

chicken fingers with fries, or choice of side

df = dairy-free | gf = gluten-free | v = vegetarian

To address the gap between Front of House and Kitchen compensation in the hospitality industry, 3% of food revenue is dedicated to our Culinary staff.

A 20% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.