

# THE BAVARIAN

at Taos Ski Valley

## DINNER MENU

### STARTERS

#### SOUP OF THE DAY 10

Please ask your server about our chef's daily offering

#### SCHWEIZER RÖSTI 16

Potato and vegetable pancake, smoked salmon, horseradish cream, mustard

#### ROTE RÜBEN SALAT 12

Roasted beets, heritage greens, goat cheese, creamy dill vinaigrette (gf, v)

#### GOULASH 14

Braised beef, potato, paprika, French roll, sour cream

#### FLAMMKUCHEN 16

German flatbread, crème fraîche, caramelized onions, speck, goat cheese, Aleppo pepper, balsamic glaze

#### GRUNER SALAT 12

Heritage greens, pepitas, heirloom baby tomato, dijon vinaigrette (gf, v)

### MAINS

#### SCHNITZEL HOLSTEIN 28

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

#### REHSCHNITZEL IN CHAMPIGNONSOSSE 42

Venison loin, mushroom gravy, Brussel sprouts, sour cream mashed potatoes, braised cabbage

#### KORNISCHES WILDHUN 28

Cornish game hen, rösti potato pancake, apricot-raisin compote, haricots verts

#### SCHWEINSHAXE 38

Slow-braised pork shank, demi-glace, sour cream mashed potatoes, Brussel sprouts, grilled red onion

#### BRAISED BEEF SHORT RIBS 45

Demi-glace, sour cream mashed potatoes, creamed spinach

#### TROUT MEUNIERE 28

Butter sauteed ruby trout, lemon, dill, roasted capers, käsesäptzle, haricot vert

#### WINTER CURRY STEW 24

Carrot, celery, onion, bell pepper, sweet potato, coconut milk, cashew, soybean, rösti potato pancake (v)

#### SWISS FONDUE FOR TWO 62

Gruyère, Emmentaler, white wine, baguette, tart apple, red potato, Brussels sprouts, button mushroom, cranberry salami, baby bratwurst

#### GERMAN SAUSAGE SAMPLER FOR TWO 38

Veal, beer and smoked bratwurst, sauerkraut, warm potato salad, braised red cabbage, German mustards

### DESSERTS

#### APFELSTRUDEL 14

House-made strudel, caramel, nuts, vanilla ice cream (v)

#### BLACK FOREST SUNDAE 12

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

#### BAVARIAN CHURROS 10

Caramel sauce, cinnamon ice cream (v)

#### SORBET 10

Ask your server about our current offering (df, gf, v)

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.