

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-glaze, sour cream mashed potatoes, Brussel sprouts, grilled red onion

BRAISED BEEF SHORT RIBS 45

Demi-glaze, 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.