

## SMALL PLATTEN

### BAVARIAN BREZEL 11

Soft pretzel, mustard, liptauer cheese, gherkin

### GEBACKENER BRIE (v) 14

Camembert, seasonal fruits, toasted-rosemary walnuts

### TOASTET (v) 7

Country bread, whipped quark cheese, herbs, radishes, sea salt

### BLUMENKOHL (v) 9

Fried cauliflower, lemon caper aioli, paprika, parsley chips

### OYSTERS "BRATEN" 16

Sauerkraut, pretzel crumbs, herbs

### BIER STEAMED MUSSELS 16

Weiss beer-mustard cream, leeks, fennel, chile flake, parsley, rustic bread

### MESQUITE TURKEY WINGS 12

BBQ spice, cucumber salat, buttermilk dressing

### SMOKED MAINE TROUT 15

Capers, beets, herbed cheese spread, toast

### POTATO PANCAKES (v) 11

Chives, applesauce, sour cream

### LEBER SHADEL 13

Chicken liver pate, cognac, spices, shallot marmalade, toast

## SUPPE & SALAT

### LINSENSUPPE (vv) 7

Curried lentils, carrot, parsnip, leeks, kale, celery

### CREAM OF CELERY ROOT (v) 7

Jerusalem artichokes, rosemary

### ARUGULA SALAT 10

Lemon dressing, Manchego cheese, blueberries

### HAUS SALAT (VV) 8

Market greens, lentils, carrot, cucumbers, fresh horseradish, cider vinaigrette

### FESTHALLE SALAT (v) 12

Kale, cabbage, feta, golden raisins, walnuts, riesling dressing

### BIERGARTEN WEDGE 12

Baby iceberg, radish, crispy kielbasa, soft boiled egg, red onion, blue cheese dressing, dill

## HAUS SPECIALS

### KAESSPAETZLE 16

Cheese, herbs, onions, smoked speck, cabbage salat

### OPEN FACED ROASTED TURKEY REUBEN 14

Russian dressing, emmentaler cheese, sauerkraut, country toast, fries, cucumber salat

### ORGANIC CHICKEN PAPRIKASH 18

Paprika-braised, lemon, egg noodles, parsley, sour cream

### FISCH & CHIPS 17

Dark ale battered Atlantic cod, curry-malt aioli, lemon, herbs

### WIENER SCHNITZEL 19

Potato and cucumber salat, parsley, lingon berry, lemon

### JAEGER SCHNITZEL 20

Double smoked speck, wild mushroom pan sauce

### ROASTED ORGANIC FREE RANGE 1/2 CHICKEN 18

Brussels sprouts, puliszka, herb jus

### HUNGARIAN BEEF GOULASH 19

Carmelized onion, marjoram, spaetzle

### SCOTTISH SALMON 22

Spaetzle, braised cabbage

### SAUERBRATEN 22

Marinated beef shoulder, red cabbage, baby carrot, dumplings, herbs, sweet-sour gravy

## BEILAGEN

### VIENNESE POTATO SALAT 4

### BRAISED RED CABBAGE 4

### FRENCH FRIES 4

### SAUERKRAUT 4

### CARRAWAY CABBAGE SALAT 4

### CUCUMBER DILL SALAT 4

## KINDER MENÜ

### KIDS FRANK W/FRIES 6

### CHICKEN SCHNITZEL FINGERS W/FRIES 6

### BUTTER SPAETZLE 6

# Menü

ZERTIFIZIERT  
DATUM  
AUTHENTISCHE

DOBA  
AUTHENTISCH

## GRILL

OUR KITCHEN CLOSSES AT 10PM BUT OUR GRILL AND PRETZELS ARE ALWAYS AVAILABLE

### HALLE BURGER 14

Red onion slaw, muenster cheese, tomato jam, brioche bun, fries

### PLIZ BURGER (v) 13

Portabella mushroom, balsamic mustard, swiss, roasted pepper, arugula, swiss cheese

## WUERSTE

Sausages served with mustard, sauerkraut, potato salat, and bread

### BRATWURST 13

Pork sausage mildly spiced

### SMOKED POLISH KIELBASA 13

Fresh pork sausage with garlic

### BOAR JALAPENO WURST 15

Smoky, Spicy, filled with cheese

### WEISSWURST 13

Veal and pork belly sausage seasoned with parsley, garlic, and lemon.

### AUSTRIAN BEEF WIENER 13

### ELK SAUSAGE 15

Madeira Wine, Apple, nutmeg

### CHICKEN BRAT 13

### CURRYWURST 13

Madras curry tomato sauce, french fries

## DESSERTS

### APFELSTRUDEL 8

Caramel sauce, vanilla ice cream

### BAVARIAN CREAM 7

Fresh berries, spiced cookie crumble

### COKOLADA CAKE 8

Chocolate-buttermilk cake, ice cream, chocolate sauce, cherries

### ICE CREAM 5

Daily selection

v= Vegetarian • vv= Vegan • Ask your server about gluten free options. • Let your server know about any food allergies.

A 20% gratuity may be automatically added to parties of 8 or more. • Management reserves the right to limit table time to 3 hours during peak hours.

Executive Chef, James Avery • Executive Sous Chef, Ryan Cook