

PRIVATE DINING LUNCH MENU

Samplers & Salads

Your lunch includes

Appetizer Course ~

Swiss cheese fondue
with cubed European breads

First Course ~

House salad with
honey-mustard vinaigrette

Bread ~

Sunflower seed-raisin rolls,
sourdough rolls, sweet cream
whipped butter, herb butter and
pflaumenmus (plum butter)

Dessert course ~

A soft drink, brewed Illy coffee
or a selection of Tazo hot teas
Homemade apple strudel
with fresh whipped cream

Tante Thea's Sampler ~ *Our most popular sampler*

Includes Rotisserie pork loin with Madeira sauce, chutney and
julienne leeks, and crisp chicken schnitzel accompanied by creamy
mashed potatoes and braised sweet and sour red cabbage 18.95

Onkel Otto's Sampler

A plate with a serving of both crisp chicken schnitzel and a
grilled bratwurst sausage served with sauerkraut and
creamy mashed potatoes 18.95

Papa Horst's Hunter's Sampler

Rotisserie pork loin with Madeira sauce, chutney and julienne leeks
and a chicken jäger schnitzel with sautéed mushrooms and paprika
sauce, accompanied by creamy mashed potatoes and braised sweet
and sour red cabbage 18.95

Waldorf Rotisserie Chicken Salad

Fresh field greens topped with a mixture of fresh chopped rotisserie
chicken and apples with a creamy yogurt dressing, garnished with
celery, toasted walnuts and Danish bleu
cheese crumbles 16.95

Rotisserie Turkey Cobb Salad

Hearts of Romaine lettuce mixed with fresh chopped rotisserie
turkey, chopped bacon, diced tomatoes, chopped red onion, Danish
bleu cheese crumbles, chopped eggs and sliced avocado 16.95