

Daily Specials

Vorspeise - Appetizer

Melted Brie

with Cranberry-Orange Compote
warm melted wedge of Brie
Gaumenkitzel whole wheat bread

8

Klare Rindersuppe mit Gemüseeinlage

Light Soup of Beef and Vegetables

high quality 100% grass fed beef from Marin Sun Farms
pasture raised with fresh air and sun
carrot, parsnip, celery root, mushroom

Marin Sun Farms meats are grassfed, pasture raised, and sourced from small California family ranches including their own in the Point Reyes National Seashore.

small 7 | large 10 add Spätzle or rice 8 | 11

Hauptgericht - Entrée

Birnen, Bohnen und Speck

Chef Anja's Favorite

Beer'n, Boh'n un Speck

Enjoy this unique and wonderful light dish from Hamburg traditionally served during late Summer and early Autumn.

Thick slice of slab bacon, green beans, potatoes, pear.

18

Schweinegeschnetzeltes in Rieslingsoße
mit Flaschenkürbis und Laugenbrezelknödel

Pork Loin in Creamy Riesling Sauce

luscious legacy Hampshire pork loin
(outdoor raised, non-GMO fed) cubed and braised
butternut squash, onions, fresh herbs
finished with German Riesling and cream

2 Ködel (housemade bread dumpling)

20

Nachtisch - Dessert

Baiser

Almond Meringue *gluten free*

1.5 (with whipped cream 2)

Apfel-Zimt Streuselkuchen

Apple-Cinnamon Streusel Cake

This is not a Strudel (originated in Austria) but a Streusel cake very popular and common in Germany.

4.50 (with whipped cream 5)

Winterlicher Mandelkuchen

Winter Almond Cake *gluten free*

with candied lemon and orange

5 (with whipped cream 5.5)

Gaumenkitzel Weihnachtskekse und Stollen

handcrafted in our restaurant with premium ingredients

- original German recipes -

Vanillekipferl & Pfeffernuß

2

Stollen Slice with Butter

Dresden style, or Hazelnut, or Poppy Seed

6

Schwarzwälder Kirschtorte

Black Forest Cake

layer of Genoise, shortbread, raspberry jam,
cherry filling and whipped cream with
Kirschwasser (real German cherry brandy)

Schwarzwälder Kirschtorte originates from the Black Forest and is not a German chocolate cake which is an American cake (and not known in Germany).

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THE GERMAN SPECIALTY FOR THE COLD SEASON

Gaumenkitzel Hot Gourmet White Glühwein

German Riesling (Weegmüller 2013, Pfalz)
with apple, honey and winter spices
glass 10 | .5 L decanter 20 | 1 Liter decanter 36

Gaumenkitzel Hot Mulled Apple Cider *non alcoholic*

organic fresh unfiltered apple juice
with honey and winter spices
glass 5 | .5 L decanter 10 | 1 Liter decanter 16

Glühwein

original Nürnberger Christkindl Markt
mulled red wine from Germany
glass 6 | .5 L decanter 12 | 1 Liter decanter 20

Wein Empfehlung des Monats Monthly Wine Special

Organic Weinheimer Riesling Kabinett "Feldgeflüster" („whisper in the field“)

Alexander Gysler

sweet, 2014

Rheinhessen (between Frankfurt and Mannheim)

Elegant, full of fruit with hints of minerality, jazzy.
This Riesling calls for more.

Gyslers' history in Weinheim dates to 1450,
with a record of winemaking from 1750.

The fruit is hand harvested, which is rare in Rheinhessen.
Integral health of the estate's vines has become integral and
every second row is planted with flowers and herbs.

glass 8.5 | bottle 37

Bier Empfehlung des Monats Monthly Beer Special

Cloister Reutberg Export

Export with 5.3% is a stronger version of a lager.

Since 1677 the nuns are brewing exceptional good beer
in the cloister Reutberg.

.3L for 6.5 | .5L for 9 | 1L Stein for 17

Our last Summer keg of this rare beer!

Hofbräu Sommerzwickl

unfiltered Kellerbier (cellar beer)

5.1% with an herbal hoppy finish

Hofbräu in Munich is brewing beer since 1589.

.3L for 4 | .5L for 6.5 | 1L Stein for 12

Benediktiner Festbier 5.8%

clean, crisp, full of malt aroma, lightly hoppy

The monastery brewery at Ettal Abbey in Bavaria
was established in 1609, and the monastery brewery
is the oldest enterprise run by the Benedictine abbey.

.3L for 4.5 | .5L for 7 | 1L Stein for 13

Our last Oktoberfest beer!

Spaten Oktoberfest

aromatic, gold-colored

malty with a light sweetness, 5.9%

1397 was the founding year of Spaten.

A taste sensation for every beer connoisseur.

.3 liter bottle for 4 | 1L Stein for 12

Prost und Wohlsein!

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