
Chef's Specials

Appetizer

Grilled Oktoberfest sausage with Sauerkraut and marinated balsamic beets.

Or

Beet chuck Goulash soup with mixed bell pepper, cube potato, paprika tomato beef broth, top with sour cream.

Or

Cucumber Smoked Salmon with sauerkraut cream cheese, topped with slice red pepper and parsley.

Cucumber Salad

With red onion, fresh dill in a creamy dill dressing.

Pork Schnitzel with mushroom gravy and braised purple cabbage.

Or

Beef Rouladen, stuffed with mustard, ground beef, mini sausage, pickle and cooked in a beef broth paprika demi-glaze, topped with purple cabbage.

Or

Oven baked Cod in a mustard cream sauce and braised purple cabbage.

Or

Chicken Fricassee, Half baked Chicken with mushrooms, onion, carrot, celery, leek, peas, egg yolk in a lemon nutmeg cream sauce and braised purple cabbage.

Dessert

Apple strudel with vanilla ice cream.

Or

Vanilla custard with orange sauce.

40.00 per person

We offer free private rooms for up to 120 people.
Full catering services available at your home or office.