

# Bavarian Grill Dictionary

## Oktoberfest = Schnitzel Fest

Schnit-zel \ s(h)nitzel \ German, literally, shaving, chip, diminutive of *Schnitz* slice, from Middle High German *snitz*; akin to Old High German *snīdan* to cut, Old English *snīthan*, and perhaps to Czech *snět* bough: a lean, seasoned and garnished veal, pork, wild boar, chicken or turkey cutlet. *From: Webster's Collegiate Dictionary.*



### Panierte Schnitzel

#### Breaded Schnitzel

#### **Wiener Schnitzel** \vē-nar, s(h)nitzel\

Veal sautéed to a golden brown and garnished with lemon and capers.

#### **Schnitzel „Münchener Art”** \ˈmʏnçnɐ art\

Pork brushed with horseradish and sweet mustard, sautéed and garnished with lemon and capers.

#### **Zigeuner Schnitzel** \tsɪˈɡɔɪ\_nɐ\

This Pork Schnitzel is topped with a spicy paprika sauce, red and green bell peppers and onions.

#### **No Gluten Schnitzel „Wiener Art”** \vē-nar art\

This no gluten Pork Schnitzel is sautéed to a golden brown and garnished with lemon and capers.

#### **Jäger Schnitzel** \ˈjɛ:ɡɐ\

A large cut of Pork that is sautéed and topped with a rich brown sauce with many mushrooms.

#### **Wildschwein Schnitzel „Schönau”** \vɪlt svai\_n shou nou\

Wild Boar Schnitzel topped with Glühwein, lingonberry and wild mushroom sauce.

*This Schnitzel is a favorite on our winter menu, and it's so good we had to bring it back for Schnitzel Fest!*



### Gefüllte Schnitzel

#### Stuffed, Breaded Schnitzel

#### **Hühner Schnitzel „Cordon Bleu”**

\ˈhy:ner kawr-dawn blœ\ A Chicken Schnitzel filled with Black Forest Ham, melted Gruyere and Emmentaler cheeses.

#### **Hühner Schnitzel** \ˈhy:ner\

#### **nach „Gärtnerin Art”** \garten er in\

A Chicken Schnitzel stuffed with creamy spinach, leeks and diced tomatoes.

#### **Käse Schnitzel „Allgäu”** \ˈkɛ:zə\

A Pork Schnitzel filled with melted Gruyere and Emmentaler cheeses.

*Your Fondue is inside this Schnitzel!*

**Please select any two of our fifteen different side dishes to accompany your schnitzel.**