

Sommer Abend Karte - Summer Dinner Menu

During summer Bavarians enjoy a variety of lighter foods with farm fresh Summer Vegetables

Hühner Salat „Winzer Art“

Oven roasted Chicken tossed with fresh Grapes, tart green Apples, juicy Mandarin Orange filets, poached Pear, zesty Lingonberries, crisp Romaine Lettuce and our low-fat Yogurt Ranch dressing 17.75

Im Apfelholz geräucherte Entenbrust

Thin slices of medium rare Duck breast smoked in Apple wood, on a zesty Lingonberry sauce. As an appetizer with two rolls 14.95
As an entrée with two cheesy Potato Pancakes 25.75

Fränkischer Biergarten Wurst Salat mit frischen Kräutern und Semmel

Just like the popular summer favorite in a Bavarian Biergarten: Chilled Stiglmeyer Sausages marinated in a 13 Herb-Vinaigrette with Onions, Hengstenberg Barrell Pickles, fresh Radishes and Herbs – served with freshly baked bread. The flavors are distinctive - every bite is fresh, crisp and delicious! Klein 9.75 Gross 18.50



Sommer Schmanker'l mit Sonja's gemischtem Salat und...

Summer favorites served with Sonja's four marinated mixed Salads and Seth's cool refreshing Potato salad made with fresh Dill, sliced Radishes, Chives and a tangy, refreshing dressing

...mit Fränkischem Biergarten Schaschlik

Two skewers loaded with tender Pork, smoked Bratwurst, Onions, Peppers and Mushrooms braised in a Lager beer marinade and topped with the spicy Tomato-Paprika "Zigeuner Soße". 22.50

...mit Schnitzel Schwammer'l Salat

Six salads on your plate: Lean Schnitzel fingers with sautéed Mushrooms on top of Romaine Lettuce with Seth's Potato salad and Sonja's four marinated salads: Tomato, Cucumbers, Cole Slaw and Beets. Classic Pork or Chicken 20.75 or Canadian Veal 27.75

„Schwarzwald Teller“

mit knusprigen Kartoffel Nocken, Rahm Schwammerl und echtem Adler Räucherschinken

A giant Bowl from the cool Black Forest: Traditional crunchy outside and soft inside Potato Gnocchi tossed with our classic Mushroom Ragout and authentic Adler Black Forest Ham, served with our mixed salad 28.50

Schwammer'l Ragout mit Semmelknödel mit Kochschinken oder geräuchertem Rinderfilet

A Bavarian Classic: our wild Mushroom Ragout served on our homemade Bread dumpling 14.75
Add Pannonia Ham 4.95 add Nueske's smoked Beef 4.95

Klassisches Schwammer'l Schnitzel

A pan-seared, unbreaded Schnitzel topped with our wild Mushroom Ragout and served with a Bread dumpling and our medley of fresh sautéed summer Vegetables 28.75

Spätzle „Försterin Art“ mit Wildschweinbratwurst und gemischtem Salat

Fresh Pasta dumplings topped with wild Mushroom Ragout and grilled, sliced wild Boar Bratwurst. Wildly popular in Bavaria during the summer! 24.75



All above pricing is for our classic Mushroom Ragout with Chanterelle, Crimini, Portabella, Shitake and Champignons blended with Thyme, Lemon, Bay leaves, Salt, Pepper, Cream, Garlic and our dry white house wine. Upgrade to a cup of "Nur Pfifferling" = only Chanterelles 8.75



Windbeutel mit Vanille Eis und Asbach Kirschen oder warmen Waldbeeren

Airy Puff pastry filled with Bavarian Vanilla Ice Cream, freshly whipped Cream and topped with your choice of a dozen tart Cherries soaked in Asbach Brandy 15.75
or a scoop of our warm Berries Jubilee 13.75

