

Lunch Menu- \$15

Course One

Amuse Bouche

Course Two (*choose one*)

Krumpirsuppe (GF,NF) Potato soup with spinach

Blumenkohlsalat (GF,NF,VEGAN) Roasted cauliflower, arugula, hazelnuts and a red wine shallot vinaigrette

Course Three (*choose one*)

Kaiserschnitzel (NF) Escalope of Pork finished in cream sauce with papardelle and vegetable pasta
Rindsbraten (NF,GF) Slow roasted beef shoulder with mashed potatoes caramelized brussel sprouts and horseradish

Spätzlepfanne (VEGETARIAN, NF) Spinach spätzle hash with mushrooms, green asparagus & peas
Gegrillter Lachs mit Bohnenpaprikash Grilled Norwegian Salmon with cannellini white bean ragout (GF)

Course Four (*choose one*)

Wiener Apfelschmarrn

Viennese-style pancakes with apples

Mohr im Hemd (GF) Flourless chocolate cake with hazelnuts and house made whipping cream

Dinner Menu- \$33

Course One

Amuse Bouche

Course Two (*choose one*)

Krumpirsuppe (GF,NF) Potato soup with spinach

Blumenkohlsalat (GF,NF,VEGAN) Roasted cauliflower, arugula, hazelnuts and a red wine shallot vinaigrette

Course Three (*choose one*)

Kaiserschnitzel (NF) Escalope of Pork finished in cream sauce with papardelle and vegetable pasta
Rindsbraten (NF,GF) Slow roasted beef shoulder with mashed potatoes caramelized brussel sprouts and horseradish

Spätzlepfanne (VEGETARIAN, NF) Spinach spätzle hash with mushrooms, green asparagus & peas
Gegrillter Lachs mit Bohnenpaprikash Grilled Norwegian Salmon with cannellini white bean ragout (GF)

Course Four (*choose one*)

Wiener Apfelschmarrn Viennese-style pancakes with apples

Mohr im Hemd (GF) Flourless chocolate cake with hazelnuts and house made whipping cream