

★ ABENDESSEN ★



AUTHENTIC GERMAN PLATES

THE UNITY PLATTER 40

Combination platter including our beef sauerbraten topped with tangy-sweet gravy, knockwurst & bratwurst sausages with German mustard and a lightly fried pork schnitzel topped with pork gravy

TRADITIONAL SAUERBRATEN 30

Beef roast brined for a week in onions and spices, braised until perfectly tender, topped with a sweet-tangy homemade gravy

KNOCKWURST & BRATWURST 28

Thick knockwurst and bratwurst sausages, grilled to perfection with German mustard on the side

CRISPY PORK SCHNITZEL 26

Pork chop pounded into tender cutlets, tossed in our house bread crumbs, lightly fried, topped with gravy

Jägerschnitzel ~ upgrade to our mushroom gravy +4

Kartoffelpuffer ~ add a German potato pancake +4

ALL DINNERS INCLUDE

Tender caraway carrots, sautéed sweet red cabbage with bacon, tangy sauerkraut & warm apfelmus

CHOICE OF POTATO

German potato salad
OR Mashed potatoes

CHOICE OF SALAD

Salad with mixed greens
OR sliced cucumber salad

★ APPETITANREGER ★

BAVARIAN LENTIL SOUP

Traditional recipe with white lentil beans simmered in stock along with bacon, sausage, onion, celery, carrots and diced potatoes

Cup 5 | Bowl 7

GERMAN PRETZELS 10

Thick and pillowy fried pretzel sticks, served with homemade german beer cheese

KARTOFFELPUFFER 8

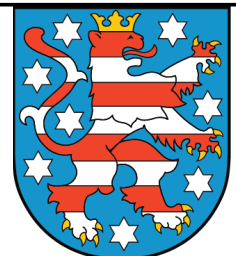
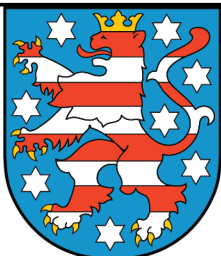
Shredded pan-fried potato pancakes served with homemade apfelmus and sour cream on the side

SAVORY GERMAN POTATO SALAD 5

Sliced red potatoes and chopped bacon tossed in a tangy and sweet vinegar dressing, served warm

APFELMUS 4

Sweet homemade applesauce, served warm



★ BIER & GETRANKE ★

BIER \$7

SPATEN MUNCHEN OKTOBERFEST

Medium bodied with a rich textured palate and an underlying sweetness true to tradition

PAULANER MÄRZEN OKTOBERFEST

Amber beer style that was developed over 200 years ago to celebrate the original Oktoberfest

HACKER PSCHORR OKTOBERFEST MÄRZEN

Age-old recipe and that is gloriously smooth, honey-coloured and piece of history from times gone by

PAULANER HEFE-WEIZEN

Refreshing wheat beer with aromas of banana, citrus and spice notes and follows through on a crisp body with a good depth

GETRANKE

FANCY GERMAN MULE 12

Bulleit bourbon topped with sparkling ginger beer and a squeeze of lime; served with a slice of apple, lime, candied ginger





PLEASE MAKE A RESERVATION !!

We're a small restaurant with limited seating. We always fill up during our German Weekend, especially during prime dining hours. Please Message us on Facebook or Call the Restaurant directly to save your time and table.

315-429-3377

**5083 State Highway 29A,
Stratford, NY 13470**