



OPEN YEAR-ROUND  
SNOW or SHINE. SKI or HIKE.



RESTAURANT WEEK  
MENU 2020

**3 COURSES - 1 ITEM FROM EACH COURSE**

**\$30 PER PERSON**

## APPETIZER

### POTATO LEEK SOUP

With sauteed bacon and green cabbage, tarragon oil and croutons

*V/without bacon GF/without croutons*

### AUTUMN LENTIL SALAD

Beluga lentils, baby watercress, smoked bacon, smoked mozzarella, dried & fresh fruit, nuts, maple vinaigrette **GF**

### STEAK TARTARE

Fresh steak mixed with capers, cornichon, worcestershire glaze and pickled onions served with house made chips **GF**

## ENTREE

### CHICKEN JÄGERSCHNITZEL

Roasted mushrooms, fresh rosemary-chicken jus, mashed potatoes and seasonal vegetables

### CHICKEN SCHNITZEL

Fresh lemon syrup, classic German potato salad and braised red cabbage

### NURNBERGER BRATWURST PLATTER

Nurnberger sausage with rosti potato cake, house-made kraut and horseradish cream **GF**

### TOFU SCHNITZEL

Fresh lemon syrup, mashed potatoes and braised red cabbage **V**

## DESSERT

### APPLE STREUDEL

Caramel sauce, cinnamon ice cream:

### BLACKBERRY BERLINER

House-made donut with blackberry compote and fresh whipped cream