

## VORSPEISE

**Salad Baby Spring Mix** lightly dressed with homemade orange-honey dressing  
5

**Arugula Salad Goat Cheese from Sonoma** honey-orange dressing and served with carrot-thyme salad  
10

**Smoked Salmon on Mixed Greens** (top quality from the Monterey Fish Market), toasted almonds  
10

**Gaumenkitzel Whole Wheat Bread & Butter** 2 slices of house baked bread  
(with real active yeast and 24 hours pre-fermented), fresh unsalted butter  
(alternatively flaxseed bread from Germany, no wheat, made with rye)  
1

**KQED Check Please! Assorted Bread Platter** 2 slices Gaumenkitzel bread, 2 slices flaxseed bread from Germany,  
2 housemade Brezel, fresh unsalted butter  
9

**Brezel** with fresh butter and German hot mustard  
*original Bavarian style crunchy outside and soft inside - this German Brezel is neither warm nor soft but hard!*  
4

**Brezel with Weißwurst** (Bavarian Bockwurst), fresh butter, sweet German mustard  
8

**Brezel with North German Butter Cheese** (medium strong, sliced), fresh butter, hot German mustard  
8

**Brezel with Smoked Salmon** (top quality from the Monterey Fish Market), fresh butter  
9

**Platter of Liver Sausage, or North German Butter Cheese**  
2 slices of liver sausage, or medium strong cheese, German hot mustard, baby spring greens, crisp carrot-thyme salad,  
German pickles, Gaumenkitzel whole wheat bread and butter  
10

**Rosemary-Cannellini Bean Soup** with whole black pepper and shaved Swiss Gruyere cheese on top  
5

**Butternut Squash and Apple Soup** pureed and with a hint of cinnamon, roasted pumpkin seeds  
6

## HAUPTSPEISE

**Spätzle Herbs** herbed walnut sauce on Spätzle, baby arugula, shaved Swiss Gruyere cheese  
15

**Käsespätzle “Spätzle Onion”** a classic Swabia dish handmade German egg noodles,  
caramelized onions, au gratin Swiss Gruyere, fresh parsley, small refreshing carrot-thyme salad  
15

**Spätzle Mushroom** creamy ragout of mushrooms with red wine, au gratin Swiss Gruyere cheese, fresh parsley  
15

**Crispy pan fried Veggie Cake** (fresh carrot and parsnip, fresh flaked oats and real eggs, following a Hamburg recipe  
from 1914), baby arugula, honey-orange dressing, carrot-thyme salad  
pan fried fingerling potatoes, homemade garlic crème  
18

**Sausage & Kraut** 3 Nürnberger Bratwürste with hot German mustard, 1 Weißwurst (Bavarian Bockwurst) with sweet  
German mustard, Sauerkraut, mashed potatoes  
18

**100% Grass Fed Beef Goulash on Spätzle**, gently braised with onion, bell pepper, Crimini mushrooms  
*Marin Sun Farms meats are grassfed, pasture raised, and sourced from small California family ranches including MSF's own in  
the Point Reyes National Seashore.*  
18

**Schnitzel** crispy Gaumenkitzel Schnitzel of Homestead Pork Loin  
(outdoor raised legacy Hampshire pork, non-GMO fed), braised red cabbage, Spätzle (or mashed potatoes)  
18

**Smoked Pork Loin (Kasseler)** top quality from Schaller & Weber, NJ, pork chop on the bone  
*Kasseler is a popular German preparation of pork that has been cured, smoked and cooked.*  
served with Sauerkraut and mashed potatoes  
21

**Jägerschnitzel “Cutlet Hunter’s Style”** the leaner and gluten free version of a breaded Schnitzel, tender 7oz  
plus pork loin, mushroom ragout with red wine, braised red cabbage, Spätzle (or mashed potatoes)  
22

**Large Abendbrot Platter** (*Abendbrot is the traditional dinner in Germany*)  
Cold Cuts & Cheeses: beef and pork salami, liver sausage, hunter’s sausage, sliced North German butter cheese, wedge  
of Président brie (mild), spring salad mix, carrot salad, pickles, German hot and sweet mustard, Gaumenkitzel whole  
wheat bread, Brezel, unsalted butter  
23

**The Beautiful Rainbow Trout** (US sustainable from Monterey Fish Market) deboned and gently pan fried  
baby spring mix mixed, homey-orange dressing, refreshing carrot-thyme salad, mashed potatoes  
25