

Vorspeise - Appetizer

Brezel & Obatzter

Original Munich style Brezel, crunchy outside, soft inside
Obatzter is an original Bavarian cheese specialty and not the American Oktoberfest beer cheese!
freshly made inhouse

8

Pilzsuppe mit einem Schuss Weinbrand

Mushroom Soup

fresh Crimini mushrooms, fresh garden herbs,
finished with cream and brandy
whole wheat-thyme croutons

small | large

8 | 11

Hauptgericht - Entrée

Kaiserschmarrn mit Früchten, Schlagsahne und Ahornsirup

Emperor's Pancake De Luxe

(with fresh eggs, no artificial leavener added)

fruit medley (D'Anjou pear, heirloom apple, Californian kiwi),
whipped cream, real maple syrup

Fluffy pancake Austrian style invented in the 1800 for the
Princess Elizabeth of Bavaria by the Emperor's pastry chef.

14.5

Rührei auf Schwarzbrot mit Pilzen

German Abendbrot

Scrambled Eggs & Mushroom Ragout

3 soft scramble eggs

served on German flaxseed bread

with fresh unsalted butter with

mushroom ragout with fresh garden herbs,

onion, garlic, and red wine

arugula greens

15

Featured in Edible Eastbay Magazine!

Steckrübeintropf mit dicker Rippe

Stew of Rutabaga with Short Ribs

A very north German dish Chef Anja's mother used to make for her.

precious Duroc pork from local Sun Marin Farms

slow cooked short ribs and slab bacon

rutabaga, carrot, onion, golden potato

*Marin Sun Farms meats are grassfed, pasture raised, and
sourced from small California family ranches including*

their own in the Point Reyes National Seashore.

18

Nachtisch - Dessert

Winterlicher Mandelkuchen

Winter Almond Cake *gluten free*

with candied lemon and orange

5 *(with whipped cream 5.5)*

Refreshing Buttermilk Crème *gluten free*

pomegranate

whipped cream, Maraschino cherry

6

Schwarzwälder Kirschtorte

Black Forest Cake

layer of Genoise, shortbread, raspberry jam,

cherry filling and whipped cream with

Kirschwasser (real German cherry brandy)

*Schwarzwälder Kirschtorte originates from the Black Forest
and is not a German chocolate cake*

which is an American cake (and not known in Germany).

7

Apfelstrudel mit Vanillesauce

Warm Apple Strudel

apple, raisins, walnut, and real Strudel dough

real vanilla sauce

*Strudel are traditionally from Austria and
refers to the swirl you can see with swirling water.*

9

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**Gaumenkitzel Hot
Gourmet White Glühwein**

German Riesling (Weegmüller 2013, Pfalz)
with apple, honey and winter spices
glass 10 | .5 L decanter 20 | 1 Liter decanter 36

**Gaumenkitzel Hot
Mulled Apple Cider** *non alcoholic*

organic fresh unfiltered apple juice
with honey and winter spices
glass 5 | .5 L decanter 10 | 1 Liter decanter 16

Glühwein
original Nürnberger Christkindl Markt
mulled red wine from Germany
glass 6 | .5 L decanter 12 | 1 Liter decanter 20

Wein Empfehlung des Monats
Monthly Wine Special

Organic Sauvignon Blanc II dry
von Winning, Pfalz, 2015
Extraordinaire different
aroma of quince, clean elegant dry profile

The von Winning estate is crafting some of the
very best dry wines in Germany.
No use of pesticides, synthetic fertilizer, or fining.
Von Winning practices organic and sustainable viticulture.
glass 10 | bottle 42

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Bier Empfehlung des Monats
Monthly Beer Special

The Strongest Beer on Tap
Schönramer Saphir Bock Starkbier 8%
Strong, fresh, zesty; this beer is one of its kind.
Made since 1780 in a private brewery and
a very popular Bock beer.
.3L for 8 | .5L for 11.5 | 1L Stein 22

Hofbräu Dunkel Lager
Hoppy with a hint of caramel, 5.5% alcohol.
The original dark lager Munich style,
brewed since 1589,
long before the light-colored beer got popular
.3L for 4 | .5L for 6.5 | 1L Stein for 12

Prost und Wohlsein!

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