

Oktoberfest Menu

Offered during CT Restaurant Week

\$30.18

Starters/ Vorspeisen

Trio Of Wursts/ Wurst Teller

a sampling of bratwurst, knockwurst and bauernwurst, with grain mustard and sauerkraut

Watercress & Pear Salad/ Brunnenkresse-Birnen Salat

with fresh watercress, endive, bartlett pear, gorgonzola cheese, and a sherry pumpkinseed dressing

Warm Pretzel/ Salzbrezel

house made pretzel with cheddar beer dip

Entrees/ Hauptgerichte

Oven-Roasted Half Chicken/ Brathendl

with a natural jus, german potato salad and field greens

Bratwurst, Knockwurst Or Bauernwurst/ Bratwurst, Knockwurst, Oder Bauernwurst

your choice of an entrée-sized order of one of the above sausages, pan-grilled with gravy, whipped potatoes, sauerkraut and grain mustard

Pork Platter/ Schlacht Platte

a combination of a pork sausage, garlic and rosemary pork loin and smoked pork shoulder with sauerkraut and whipped potatoes.

Chicken Or Pork Schnitzel/ Hühner Schnitzel Oder Schweine Schnitzel

with german potato salad, chilled cucumber salad, and lingon berries

Viennese Goulash and Spaetzle

Traditional beef stew with paprika, homemade Spaetzle, chilled cucumber salad

Desserts/ Nachspeisen

Warm Apple Strudel/ Apfelstrudel

served with a vanilla bourbon sauce

Black Forest Cake/ Schwarzwälder Kirschtorte

dark cherries, topped with fresh whipped cream and chocolate sauce

Bavarian Cream Cheesecake/ Käsetorte

a lighter whipped cheesecake with peaches and strawberries

Spaten Oktoberfest Draft \$7.50

Franziskaner Hefeweizen Bottle \$6.50

Grüner Veltliner, Groß, Austria \$8.95/6oz 13.25/9oz

Zweigelt, Groß, Austria \$8.95/6oz 13.25/9oz

Birnen oder Himbeeren Schnapps \$10.00