



NEW YEAR'S EVE DINNER 2022

BROTZEIT

SINGLE - 7 | PICK THREE - 18

*grilled breads + house accompaniments
(may contain tree nuts)*

CHEESE (V)

P'TIT BASQUE

Semi hard sheep's milk cheese | pyrenees, france

HORNBACHER

firm raw cow's milk cheese | wasen, switzerland

ASHER BLUE

raw cow's milk blue cheese | thomasville, georgia

COTTONBELL

creamy cow's milk cheese | cedar grove, nc

MEAT

SALAMI MILANO | olli salumeria, va

BLACK FOREST HAM | stiglmeier, chicago

SMOKED COPPA | schaller & weber, ny

HOUSE PÂTÉS + ETC

KIPPERED SALMON *cured + smoked, with
herbed quark*

KLEINIGKEITEN

BRUSSELS SPROUT 6
w/speck + shallots (WF)

BRAISED RED CABBAGE (V, WF) 5

KÄSESPÄTZLE 6
w/mushrooms (V)

SPÄTZLE (V) 5

SMALL SALAD 6
w/red wine vinaigrette (VG)

SÜSSES

COCONUT MACAROON 1.75
coconut, bittersweet Belgian chocolate

MANDELHÖRNCHEN (WF) 3
*almond paste, sliced almonds, dark Belgian
chocolate*

LEMON BAR 2
tart lemon, brûléed sugar topping

CHOCOLATE POT DE CRÈME 5
chocolate custard, whipping cream

BLACK FOREST TORTE 8
*flourless chocolate cake, bing cherry
compote, kirsch crème*

PLEASE ALERT US TO ALL ALLERGIES + RESTRICTIONS
(WF) wheat free | (V) vegetarian | (VG) vegan

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness*

ZUM FEIERN!

AUSTERN | 16
half dozen oysters with mignonette (WF)*

WURST VOM HASEN | 15
*grilled rabbit sausage, creamed local cabbage,
house pickles*

KASTANIEN CRÊPES | 13
*chestnut crêpes w/roasted chanterelle mush-
rooms, whipped cashew cream, thyme (VG + WF)*

JAKOBS MUSCHELN | 17
*blanquette de scallops, cippolini onions,
oyster mushrooms, little potatoes, kohlrabi,
house crème fraiche, fine herbs * (WF)*

LAMM KARREE | 17
*roasted lamb chops, brussels sprouts, garlic
smashed kohlrabi, au jus (WF)*

TRÜFFEL RISOTTO | 15
*risotto with english peas, shaved black truffle,
reggiano (V + WF)*

SCHNITZEL | 15
*petit schnitzel, spätzle, local watercress
salad, lemon*

DRINK SPECIALS

COCKTAILS

SPARKS FLY 12
*lunazul añejo tequila, chambord, lime,
blackberry, cane syrup, firewater bitters*

GOLDEN OPPORTUNITY 12
*conniption american gin, elderflower,
grapefruit, champagne, gold dust*

FUZZY YELLOW 12
**served warm* maker's mark, bärenjäger,
earl grey tea, lemon, honey*

GLÜHWEIN 12
**served warm* german mulled wine + brandy*

CHAMPAGNE & SPARKLING

LOMBARD PREMIER CRU france 10

NICOLAS FEUILATTE BRUT france 10

HILLINGER SECCO ROSÉ austria 10

**STEININGER CABERNET SAUVIGNON
ROSÉ** austria 10

WHISKEYS

SPRINGBANK 18 yr | campbeltown 32

HIGHLAND PARK 18 yr | isle of orkney 22

HIBIKI 'harmony' | japan 14

EIN FROHES NEUES JAHR!