

BISTRO ALTSTADT

PRETZELS

Traditional Salt & Butter

\$5

Garlic & Herb

\$6

STARTERS

Slow Roasted Chicken Maryland, Kartoffelpuffer with a Rocket, Snow Pea Tendril & Root
Vegetable Crisp Salad

\$13

Swiss Brown Mushrooms, Sauerkraut & Quark cheese on dark Rye Tost

\$13

Roasted Pork & Broccoli Spätzle in a Butter Sauce – Replace Pork with Swiss Brown Mushrooms
for a Vegetarian option

\$13

Single Wurst of your choice – Bockwurst, Cheese Kransky or Bratwurst – Comes with sauerkraut
and German mustard

\$11

SCHNITZEL

**All mains are served with Sauerkraut & Rotkohl, and your choice of Garlic Mash,
German Potato salad or Belgium Fries**

Wiener Art – Pork or Chicken Schnitzel with a Lemon Wedge

\$22

Jaeger – Pork or Chicken Schnitzel topped with Bacon & Mushroom Sauce

\$25

Half Schnitzel – Pork or Chicken with a Lemon Wedge

\$13

MAINS

**All mains are served with Sauerkraut, Rotkohl, and your choice of Garlic Mash,
German Potato salad or Belgium Fries**

Schweinshaxe (Crispy Pork knuckle) with Red Currant Jus and German Mustard

\$28

Roasted Caraway Pork Belly with GC Gravy & German Mustard

\$28

Trio of Wurst with a selection of Mustards

\$25

300G MSA Angus Scotch Fillet with Red Currant Jus

\$32

Pan fried Atlantic salmon with Lemon & Mustard cream

\$28

SIDES & EXTRAS

Add Lemon & Thyme Chicken Tenders to any side for \$6

Green Beans with Almonds and Lemon Dressing

\$7

Steamed new Potatoes in Butter & Parsley

\$7

Red & Green Salad, Rocket, Snow Pea Tendril, Tomato, Cucumber, Spanish onion, radish

\$6

Single Sausage

\$6

Sauerkraut or Rotkohl

\$4

Belgian Fries with Tomato sauce & Garlic Mayonnaise

\$8

DESSERT

Bavarian Chocolate Mousse with Dark Cherry Compote & Raspberry fool

\$9

Apple Strudel with Chantilly Cream and a Rhubarb and Berry Coulis

\$9

