

# AFFÄRE DINNER

## BITTE TEILEN! - AFFÄRE TO SHÄRE

### Salat Teller - Salad Platter 18

Traditional salads & greens  
House made dressings

### Aufschnittplatte 26

Charcuterie platter  
Affäre deli meats, cheeses, condiments, breads

### Meeresfrüchte 30

Seafood platter  
Scallops, tempura shrimp, octopus bacon  
Salmon spread, flat bread, aioli

### Pretzel Stick Basket 12

Pickles, mustard-egg dip

## KALTE VORSPEISEN – COLD STARTERS

### Geräucherter Spinat Salat 14

Smoked spinach salad, walnut vinaigrette  
Apples, walnuts, red onions  
Green Dirt Farm nettle cheese

### Tartar vom Rinderfilet 20

Hand-cut beef tenderloin tartare  
House mayonnaise, shallots, capers, spices  
House baked rye bread

### Tomaten Mozarella 18

Heirloom tomatoes  
Shallots, balsamic glaze  
Tempura mozarella, focaccia

### Geräucherter Lachs 18

Cold smoked salmon, shallots, capers, egg  
Salmon roe, crème fraîche  
Hempseed-rosemary focaccia

## WARME VORSPEISEN - WARM STARTERS

### Suppe von Wald und Wiesenpilzen 16

Wild mushroom soup  
Leek, shallots, tomatoes, parsley foam

### Hummer Poutine 24

Lobster poutine, truffle fries  
Cheese curds, Madeira cream sauce

### Knoblauchgarnelen 15

Garlic shrimp, white wine, herbs  
Toasted wheat bread

### Pilze in Sahnesauce 28

Morels, chanterelles, porcini  
Traditional dumpling, green asparagus  
Sherry-cream sauce

Consumer advisory: \*Foods can be cooked to order

\*consuming raw or undercooked meats, seafood, shellfish or eggs  
may increase your risk of food borne illness.

As not all ingredients are listed, please let us know of any allergies or dislikes.

Maximum of three tickets per table for groups of 6 or more, and 20% gratuity added.

## FISCHGERICHTE – SEAFOOD

### Risotto von Meeresfrüchten 30

Creamy lemon risotto  
Caramelized scallops, shrimp  
Smoked octopus, farm egg yolk

### Forelle im Speckmantel 34

Bacon wrapped trout, pistachio butter-herb filling  
Caper beurre blanc  
Potato salad, garden vegetables

### Wilder Lachs 38

Grilled Coho salmon  
Corn fritters, mango salsa  
Farmer's squash, eggplant

### Jakobsmuscheln mit Entenleber 36

Sea scallops, duck liver  
Artisan greens, wild mushrooms  
Sauce Hollandaise

## FLEISCHGERICHTE – MEAT

### \*Gebratene Entenbrust 42

Lacquered Pekin duck breast  
Lebkuchen-citrus glaze, orange-peppercorn sauce  
Ginger carrot purée, farm vegetables  
Duchesse potatoes

### \*Hirschrücken unter Pekannusskruste 44

New Zealand venison steak, pecan crust  
Huckleberry demi-glace, broccolini  
Poached forelle pear, lingon berries  
Bread dumpling

### Wildschweinkotelett 42

Texas wild boar chop  
Porcini mushroom cream sauce  
Bavarian cabbage, hazelnut spätzle

### \*Wagyu KC Strip Steak 75

Morgan Ranch Nebraska  
New York Wagyu strip steak, 12 oz  
Café de Paris butter, croquettes, asparagus

### Kalbsgeschnetzeltes 34

Veal tips, mushroom brandy sauce  
Butterspätzle, side salad

### Wiener Schnitzel 38

Breaded veal cutlet, house fries  
Charred lemon, cranberries, cucumber salad

### Jäger Schnitzel 32

Breaded pork cutlet  
Butterspätzle, mushroom sauce

### Brat Trio 32

Served with mustard  
Sauerkraut, red cabbage & bratkartoffeln  
Made in house, traditional recipes, local meats