

# AFFÄRE DINNER

## BITTE TEILEN! - AFFÄRE TO SHÄRE

### Salat Teller - Salad Platter 18

Traditional salads & greens  
Dried fruits, nuts, eggs  
House made dressings

### Aufschnittplatte 26

Charcuterie platter  
German deli meats, cheeses, condiments  
Affäre breads

### Meeresfrüchte 30

Seafood platter  
Scallops, tempura shrimp, octopus bacon  
Salmon spread, focaccia, lemon aioli

### Pretzel Stick Basket 12

Pickles, mustard-egg dip

## KALTE VORSPEISEN – COLD STARTERS

### Geräucherter Spinat Salat 14

Smoked spinach salad, walnut vinaigrette  
Apples, walnuts  
Pickled red onions, nettle sheep cheese

### Tartar vom Rinderfilet 20

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

### Wildterrinen 18

Wild game terrine  
Apple ginger chutney  
Pickled beets, lettuce  
German potato dressing, Affäre bread

### Geräucherte Lachsriletten 16

House smoked salmon spread  
Yogurt, horseradish  
Focaccia, gremolata

## WARME VORSPEISEN - WARM STARTERS

### Suppe von Wald- und Wiesenpilzen 14

Wild mushroom soup  
Parsley foam

### Hummer Poutine 24

Lobster poutine, truffle fries  
Cheese curds, Madeira cream sauce

### Knoblauchgarnelen 15

Garlic shrimp, white wine, herbs  
Toasted sour dough bread

### Leipziger Allerlei 26

Farm fresh vegetables, mushrooms  
Traditional bread dumpling  
Herb cream sauce

## FISCHGERICHTE – SEAFOOD

### Risotto von Meeresfrüchten 30

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

### Forelle im Speckmantel 34

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

### Gegrillter Baramundi 38

Grilled Baramundi  
Wild rice, gremolata  
Chanterelles, green beans

### Jakobsmuscheln mit Entenleber 36

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

## FLEISCHGERICHTE – MEAT

### \*Gebratene Entenbrust 42

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

### \*Hirschrücken unter Pekannusskruste 44

New Zealand venison steak, pecan crust  
Huckleberry demi-glace, broccolini  
Poached seckle pear, lingon berries  
Apple-bread dumpling

### Wildschweinkotelett 42

Texas wild boar chop  
Wild mushroom demi glaze  
Grilled asparagus, roasted carrots, herb spätzle

### \*Wagyu KC Strip Steak 75

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

### Kalbsgeschnetzeltes 34

Veal tips, mushroom-brandy sauce  
Butterspätzle, side salad

### Schnitzel

Breaded pork (32) or veal cutlet (38)  
Jäger style: mushroom sauce, butterspätzle  
Wiener style: lemon, french fries, cucumber salad

### Brat Trio 32

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

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