

AFFÄRE DINNER

BITTE TEILEN! - AFFÄRE TO SHÄRE

Salat Teller - Salad Platter 14

Vegetables & greens
House made dressings

Aufschnittplatte 20

Charcuterie platter
Affäre deli meats, cheeses, condiments, breads

Leipziger Allerlei 18

Farm fresh vegetables, foraged mushrooms
Squash bread dumpling, herb cream liaison

Pretzel Stick Basket 8

Pickles, mustard-egg dip

KALTE VORSPEISEN – COLD STARTERS

Geräucherter Spinat Salat 12

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

Steak Tartare 20

Hand-cut beef tenderloin
Buttonwood Farm egg yolk, shallots, capers, spices
House baked wheat bread

Wald- und Wiesenpilz Terrine 18

Mushroom terrine
Duck liver, pistachios, greens
Sun-dried tomato aioli, parmesan flatbread

Geräucherter Lachs 16

Cold smoked salmon, shallots, capers, egg
Caviar, crème fraîche, hempseed-rosemary focaccia

Saibling Yogurt Terrine 16

Arctic Char yogurt rillette
Salad bouquet, ramp pesto
Riesling vinaigrette, fennel-herb flatbread

WARME VORSPEISEN - WARM STARTERS

Suppe von Wald und Wiesenpilzen 14

Wild mushroom soup
Leek, shallots, tomatoes, parsley foam

Hummer Poutine 24

Lobster poutine, truffle fries
Cheese curds, Madeira cream sauce

Knoblauchgarnelen 12

Garlic shrimp, white wine, herbs
Toasted wheat bread

Maultaschen 14

Veal-spinach-parsley stuffed pasta
Beef consommé, caramelized onions

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.

FISCHGERICHTE – SEAFOOD

Risotto von Meeresfrüchten 28

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

Great Lakes Zander 38

Great Lakes walleye
Beluga lentils, root vegetables
Asparagus, white wine cream sauce

Forelle im Speckmantel 34

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

Jakobsmuscheln mit Entenleber 32

Sea scallops, duck liver
Artisan greens, mango vinaigrette, fennel
Wild mushrooms

FLEISCHGERICHTE – MEAT

*Gebratene Entenbrust 38

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

*Hirschrücken unter Kräuterkruste 42

New Zealand venison steak, herb crust
Huckleberry demi-glace, squash dumpling

Wildschweinkotelett 38

Texas wild boar chop
Porcini mushroom cream sauce
Roasted squash, hazelnut spätzle

Fasanenbrust 42

Pheasant breast
Morel cream sauce, puff pastry
White & green asparagus

*Wagyu KC Strip Steak 65

Morgan Ranch Nebraska N.Y. strip steak, 12 oz
Café de Paris butter, fries, asparagus

Kalbsgeschnetzeltes 30

Veal tips, Butterspätzle
Mushroom sauce, side salad

Wiener Schnitzel 32

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

Jäger Schnitzel 28

Breaded pork cutlet
Butterspätzle, mushroom sauce

Brat Trio 24

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