

AFFÄRE DINNER

BITTE TEILEN! - AFFÄRE TO SHÄRE

Salat Teller - Salad Platter 20

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

Aufschnittplatte 26

Charcuterie platter
German deli meats, cheeses, condiments
Affäre breads

Leipziger Allerlei 28

Farm fresh vegetables, mushrooms
Traditional bread dumpling
Herb cream sauce

Meeresfrüchte 32

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

Bread Service 12

Pretzels, pickles & dip
or House baked breads, butter

KALTE VORSPEISEN – COLD STARTERS

Geräucherter Spinat Salat 18

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

Tartar vom Rinderfilet 24*

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

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

Knuspriges Kalbsbries 20

Crispy sweetbreads
Mushroom sauce
Bacon-pretzel bread dumpling

Knoblauchgarnelen 18

Garlic shrimp, white wine, herbs
Toasted sour dough bread

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.

For parties of 6 or more guests 20% gratuity may be added.

HAUPTGERICHTE - MAIN COURSES

Risotto von Meeresfrüchten 34

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

Gebackener Seehecht 36

Baked hake filet, herb crust
Spring vegetables, new potatoes
Onion confit verde

Gegrillter Baramundi 44

Grilled Baramundi
Wild rice, gremolata
Local mushrooms, green beans

Jakobsmuscheln mit Entenleber 38

Sea scallops, duck liver
Artisan greens, mangoes
Sauce Hollandaise

*Gebratene Entenbrust 42

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

*Hirschrücken unter Pekannusskruste 46

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

*Wagyu KC Strip Steak 80

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

Wildschweinrücken 40

Rack of wild boar
Calvados sauce, grainy mustard
Potato dumpling, root vegetables

Kalbsgeschnetzeltes 36

Veal tips, mushroom-brandy sauce
Butterspätzle, side salad

Schnitzel

Breaded pork (38) or veal cutlet (40)
Jäger style: mushroom sauce, butterspätzle
Wiener style: lemon, french fries, cucumber salad

Brat Trio 36

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