

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

Schinkenteller 18

Westphalia ham
Black Forest ham
Smoked venison loin
Affäre bread, condiments

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

HAUPTGERICHTE - MAIN COURSES

Leipziger Allerlei 26

Farm fresh vegetables, mushrooms
Traditional bread dumpling
Herb cream sauce

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
Wild mushrooms, green beans

Jakobsmuscheln mit Entenleber 36

Sea scallops, duck liver
Artisan greens, grilled mango
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 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 glace
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