

# AFFÄRE DINNER

## BITTE TEILEN! - AFFÄRE TO SHÄRE

### Salat Teller - Salad Platter 14

Traditional salads & greens  
House made dressings

### Aufschnittplatte 20

Charcuterie platter  
Affäre deli meats, cheeses, condiments, breads

### Meeresfrüchte 28

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

### Leipziger Allerlei 18

Farm fresh vegetables, mushrooms  
Apple-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

### Tartar vom Rinderfilet 20

Hand-cut beef tenderloin tartare  
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, flatbread

### Geräucherter Lachs 16

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

## 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

## FISCHGERICHTE – SEAFOOD

### Risotto von Meeresfrüchten 28

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

### 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, vegetables, duchesse potatoes

### \*Hirschrücken unter Pekannusskruste 42

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

### Wildschweinkotelett 38

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

### Rinderrouladen 32

Braised beef rouladen  
Bacon, caramelized onions, pickles  
Potato dumpling, red cabbage, demiglace

### \*Wagyu KC Strip Steak 65

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

### Kalbsgeschnetzeltes 30

Veal tips, mushroom brandy sauce  
Butterspätzle, 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

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.