

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, goat cheese

Tartar vom Rinderfilet 20

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

Wildterriner 18

Wild game pâté
Venison, bison, duck, bacon wrapper
Arugula purée & salad, pickled beet
Apple ginger chutney
German potato dressing, Affäre bread

Geräucherter Lachs 18

Cold smoked salmon, shallots, capers, egg
Salmon roe, crème fraîche
Hempseed-rosemary focaccia

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

Knoblauchgarnelen 15

Garlic shrimp, white wine, herbs
Toasted sour dough bread

Pilze in Sahnesauce 28

Wild mushroom medley
Traditional bread dumpling, green asparagus
Sherry-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

Gebratener Zander 38

Grilled Great Lakes Walleye
Rhubarb tomato jam
Socca de Nice, snow peas, white asparagus

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, farm vegetables
Duchesse potatoes

*Hirschrücken unter Pekannusskruste 44

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

Wildschweinkotelett 42

Texas wild boar chop
Morel 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