

# 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  
Green Dirt Farm nettle 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  
Porcini emulsion, spiced acorn squash  
White bean purée, bacon lardon

### 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  
Porcini mushroom cream  
Bavarian cabbage, hazelnut 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