

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
- Meeresfrüchte 32

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 18

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
- Sommersalat 18

Peaches, cold smoked ham
Herb quark, Frisée lettuce
White balsamic walnut dressing
- Kaltes Gurkensüppchen Cup 9 / Bowl 15

Chilled cucumber soup
Crab meat

WARME VORSPEISEN - WARM STARTERS

- Hummer Poutine 24

Lobster poutine, truffle fries
Cheese curds, Madeira cream sauce
- 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.
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

HAUPTGERICHTE - MAIN COURSES

- Leipziger Allerlei 28

Farm fresh vegetables, mushrooms
Traditional bread dumpling
Herb cream sauce
- Risotto von Meeresfrüchten 36

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
Local mushrooms, green beans
- Jakobsmuscheln mit Entenleber 38

Sea scallops, duck liver
Artisan greens, grilled mango
Sauce Hollandaise
- *Gebratene Entenbrust 40

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 38

Texas wild boar chop
Mushroom demi glace
Grilled asparagus, roasted carrots, herb spätzle
- *Wagyu KC Strip Steak 80

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