

# 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 28

Seafood platter  
Crab cakes, tempura shrimp, octopus bacon  
Salmon spread, focaccia, lemon aioli

### Bread Service 12

Pretzels, pickles & dip  
or House baked breads, butter

## KALTE VORSPEISEN – COLD STARTERS

### Geräucherter Spinat Salat 18

Smoked spinach salad  
Blackberry-walnut vinaigrette  
Apples, caramelized walnuts  
Pickled red onions, goat cheese

### Tartar vom Rinderfilet 24\*

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

## 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

### Knuspriges Kalbsbries 20

Crispy sweetbreads  
Mushroom sauce  
Bacon-pretzel bread dumpling

### Knoblauchgarnelen 16

Garlic shrimp, white wine, herbs  
Toasted sour dough bread

## HAUPTGERICHTE - MAIN COURSES

### Leipziger Allerlei 28

Farm fresh vegetables, mushrooms  
Traditional bread dumpling  
Herb cream sauce

### Risotto von Meeresfrüchten 34

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

### Gebackener Seehecht 36

Baked hake filet, herb crust  
Spring vegetables, new potatoes  
Onion confit velouté

### Gegrillter Baramundi 44

Grilled Baramundi  
Wild rice, gremolata  
Local mushrooms, green beans

### \*Gebratene Entenbrust 42

Lacquered Pekin duck breast  
Lebkuchen-citrus glaze, orange-peppercorn sauce  
Ginger carrot purée, baby vegetables  
Duchesse potatoes

### \*Hirschrücken unter Pekannusskruste 46

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

### \*Wagyu KC Strip Steak 80

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

### Wildschweinrücken 40

Rack of wild boar  
Calvados sauce, grainy mustard  
Potato dumpling, root vegetables

### 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 36

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.

For parties of 6 or more guests 20% gratuity may be added.