



Dinner Menu

Welcome To Our New Dinner Season

We are excited to take you on a journey through culinary Germany.

Tonight we will travel from the North, like Luebeck and Hamburg, to the South near Munich and from the East as far as Prussia nowadays Russia and Lithuania, to the West, the region near the Dutch and French border. Our meals are cooked according to traditional recipes and **everything** is in house made and cooked from scratch.

And now...

... 'Gute Reise und Guten Appetit' – Have a great gastronomic Trip and Enjoy your meal

Entrees

1. Creamy Leek Potatoesoup with crunchy butter croutons
2. Smoked Salmon on Pumpernickel with Horse radish cream and capers
3. Oven fresh warm Pretzel with butter
4. House made Kartoffelpuffer - little potato pancakes with Sour cream

Mains

1. Koenigsberger Klopse – **Meat Balls in a creamy Caper sauce on creamy Mash potatoes and Butter roasted fresh Beetroot.**
(very old traditional German dish with its roots in Prussia. Koenigsberg was an old Prussian Town founded in 1255. Former name was Twangste and since 1946 the name is Kaliningrad)
2. Slow cooked Dunkel Bier Rinder Goulash – **Beef Stew slow cooked in Dark Beer, with house made Mash Potatoes and pickles.**
(Dunkel Bier Beef Goulash is a Bavarian Traditional Dish originated by the Monks in the monastery of Andechs near Munich, who where utilising their famous Andechs Dark Beer as one of the main ingredients of their Sunday feast).
3. **German Rinder Rouladen – slow cooked Beef rolls, stuffed with Speck, pickles, with a dash of mustard. Served with original German Red Cabbage, Mashed potatoes and Red Wine Jus**
4. Poached Salmon – **napped with a delicious White wine caper sauce. Served with lightly sauteed fresh Baby spinach and house made creamy mash potatoes.**
5. The Chill Café Veggie Haloumi Stack – **seasonal roasted Vegetables with a Lime/Coriander yoghurt dressing**

Kids area

- Ernie & Bert – house made Potato Pancakes with Apple sauce \$9
- Mr Weenie the Hot Dog – German Sausage in a Dogroll and chips \$9

House made Desserts

- Warm Apple Strudel with Vanilla Custard
- Original Black Forest Cake the traditional way with Cherry Schnaps

Please choose:

3 course \$60

2 course \$50

NO Corkage and NO time limit!