

Grüner

FALL MENU

SNACKS

beet-pickled deviled eggs°	5
polenta-potato croquettes stuffed with raclette cheese	6
fried smashed fingerling potatoes, special sauce°	6
liptauer — house-made cheese flavored with caraway, paprika, shallots, italian parsley, with radishes, celery, pretzel croutons	7

APPETIZERS

zwiebelsuppe — onion soup with granny smith apples & lager, gruyère-thyme crouton	8
a selection of alpine cheese, gala apples, hazelnuts, muesli cracker, house-made pear butter	9/13
rabbit boudin blanc sausages, sautéed apples, dijon	12
tarte flambée — alsatian "pizza" with sweet onions, smoky bacon, fromage blanc, chives	12
ricotta-poppy seed dumplings, golden beet purée, pickled ruby queen beets, parmigiano-reggiano, chives	13
maultaschen — swabian "ravioli" filled with pork, beef, onions & spinach, served in beef broth	13
foie gras torchon, sugared quince paste, sorrel chartreuse jelly, watercress, brioche toast	15
charcuterie — speck, spicy coppa, <i>chop</i> salami, country pâté, house-made rabbit mortadella, liverwurst canapés, whole grain mustard, cornichons, b&b pickles	16

SALADS

"grüner" salad — lettuces, carrots, celery, beets, radishes, fennel, cucumber, scallions, pretzel croutons, red wine vinaigrette, sunflower seeds	9
shaved green meat & black radishes, miner's lettuce, chives, dill, italian parsley, thyme, pumpkin seeds, cider vinegar, styrian pumpkin seed oil	9
tuscan kale, freekeh, julienne of kohlrabi, carrots & radishes, grated asiago, chives, thyme, lemon-cream dressing	10
castelfranco chicory, cara cara oranges, pomegranate seeds, goat cheese, pickled fennel, chives, riesling-elderflower vinaigrette	12

ENTRÉES

house-made bratwurst & saucisson sausages, sauerkraut, sweet-hot mustard, yukon gold potatoes	19
venison liver spätzle, hen-of-the-woods mushrooms, leeks, house-smoked bacon lardons, sautéed newton apples, crème fraîche, chives, crispy shallots	23
guinea fowl hindquarter confit, rye gnocchi, sautéed savoy cabbage, fingerling potatoes, crisp speck	25
roasted pekin duck breast, caramelized rutabagas & quince, red current reduction, persillade	26
<i>sudan farms</i> lamb cheek guylás — sweet pepper puree, onions, paprika, marjoram & caraway, albu's gold potato purée	26