

Old Europe's Delivery & Takeout Menu

the Nation's Capital German Restaurant since 1948

Old Europe is proud to provide **FREE DELIVERY** within the DMV area.

Please call for details.

Contactless Delivery, Curbside Pickup, and Takeout services
are available during our regular business hours.

Please call (202) 333-7600 to place your order. Danke Schön!

VORSPEISEN (APPETIZERS)

- "Salat des Hauses" - Old Europe's house salad of marinated vegetables. GF small \$6.00 | large \$11.00
- "Salatteller Caesar" - house-made Caesar salad topped with croutons and bacon. small \$6.00 | large \$11.00
- "Rote Beete und Krautsalat" - marinated red beets and cabbage salad. GF \$6.00
- "Leberpastete vom Schwein" - pork liver pate served on a bed of garden greens. GF \$11.00
- "Hering Hausfrauen Art" - marinated herring in our sour cream sauce of apples, pickles, and onions presented with a petite salad bouquet. GF \$13.00
- "Geräuchertes Forellenfilet mit Meerrettichsahne" - house-smoked boneless trout filet served with a horseradish cream sauce and a petite salad bouquet. GF \$13.00
- "Hausgebeizter Lachs mit Kartoffelpuffer" - house cured salmon on a pair of potato pancakes served with sour cream and our honey mustard sauce. \$15.00
- "Gebackener Brie" - breaded and baked wedges of brie on a salad tossed in our raspberry vinaigrette. \$13.00
- "Yuletide Treat" - a seasonal "charcuterie" of handcrafted German cheese and sliced meats served with a salad garnish. GF \$19.50
- "Kürbiskremesüppchen" - savory cream of pumpkin soup topped with our pretzel croutons. \$6.00
- "Gulaschsuppe" - traditional chunky beef soup with bell peppers, onions, and potatoes. GF cup \$6.00 | bowl \$11.00
- "Kartoffelpuffer" - trio of golden potato pancakes served with apple sauce and sour cream. \$9.00
- "Curry Wurst" - pan seared pork sausage topped with curry ketchup. GF \$7.00
- "Wurstteller" - sampling of handcrafted German sausages served with a dab of sauerkraut. GF \$21.00

BELEGTE BROTE (SANDWICHES)

- "Old Europe's Reuben Sandwich" - corned beef on rye with Russian dressing, sauerkraut, and Swiss served with a German salad garnish. \$12.00
- "Chicken Schnitzel Sandwich" - breaded chicken schnitzel on rye served with Thousand Island dressing, lettuce, tomatoes, and red onion, and served with a German salad garnish. \$15.00

SCHNITZEL UND HAUSGERICHTE (HOUSE SPECIALTIES)

- "Jägerschnitzel" - breaded or unbreaded schnitzel "hunter style" topped with mushroom cream sauce, sautéed button mushrooms, crispy bacon, and served with spätzle.
chicken \$21.00 | pork \$26.00 | veal \$30.00
- "Wiener Schnitzel" - schnitzel pounded thin and then breaded and pan fried until golden served with a house salad, home fried potatoes, and a lemon garnish.
chicken \$19.00 | pork \$24.00 | veal \$28.00
- "Schnitzel Old Europe" - sautéed unbreaded veal schnitzel topped with chicken ragout fin, sliced tomatoes, and house made hollandaise sauce before being baked in the oven served with two sides of your choice. \$30.00
- "Entenbraten" - crisp roasted duck served on our celery-sage stuffing presented with pan seared potato dumplings and apple red cabbage. \$27.00
- "Rehmedaillons" - pan-seared venison medallions topped with sautéed mushrooms and peppercorn brandy cream sauce served with our house made spätzle. \$33.00
- "Winterlicher Schweinebraten" - tender pork shoulder roasted with nuts and dried fruits topped with our house gravy and roasted onions, served with mashed potatoes and sauerkraut. \$25.00
- "Kalbssahnegulasch" - decadent creamy veal goulash laced with Riesling wine and prepared with mushrooms presented with our spätzle. \$27.00
- "Schwarzwälder Schnitzel" - breaded chicken schnitzel capped with Black Forest ham, gratinated swiss, and lingonberry preserves, served with spätzle and mushroom cream sauce. \$25.00
- "Zwiebelschnitzel" - breaded pork schnitzel topped with roasted onions and beer gravy served with mashed potatoes. \$23.00
- "Frikadellen in Champignonrahmsoße" - German pork and beef meatballs topped with mushroom cream sauce and sauteed button mushrooms, served with spätzle. \$23.00
- "Old Europe's Sausage Combo" - combination of a Bratwurst and Bauernwurst served with sauerkraut and warm German potato salad. GF \$23.00
additional sausages available: Weisswurst, Knackwurst, and Debreziner Wurst
- "Traditioneller Sauerbraten" - marinated braised beef in a sweet and sour raisin sauce topped with toasted almonds and served with red cabbage and potato dumplings. \$23.00
- "Ungarisches Gulasch mit Spätzle" - Hungarian-style beef stew served with spätzle.
GF served with potato dumplings \$21.00
- "Zwiebelsteak" - sautéed sirloin steak smothered in roasted onions and dark beer gravy served with home fried potatoes and a house salad on the side. \$25.00
- "Pfeffersteak Deutscher Art" - sautéed sirloin steak topped with a peppercorn brandy cream sauce served with roasted red potatoes and a Caesar salad on the side. \$27.00
- "Hähnchenbrust Schwarzwälder Art" - sautéed chicken breast "Black Forest Style" topped with mushroom cream sauce and sour cherries, served with spätzle and a vegetable medley. \$21.00
- "Lachsschnitte" - salmon filet served with a creamy Riesling dill sauce served with parsley potatoes and julienned vegetables.
(please choose a preparation style of pan seared, broiled, or poached)
GF when broiled or poached \$25.00
- "Forelle Müllerin Art" - pan seared boneless trout served with parsley potatoes and a house salad.
GF when broiled or poached \$25.00
- "Bunter Gemüseteller" - cornucopia of our vegetables, sauerkraut, red cabbage, sautéed button mushrooms, home fried potatoes, and spätzle. \$17.00

SIDE DISHES AVAILABLE FOR SUBSTITUTION, OR IN ADDITION FOR \$4.00

apple red cabbage ~ sauerkraut ~ spätzle ~ vegetable medley ~ apple sauce ~ sautéed button mushrooms ~ roasted onions
potato dumplings ~ parsley potatoes ~ home fried potatoes ~ roasted red potatoes ~ German potato salad (warm or cold)

upcharge of \$1.50 on substitutions or \$5.00 for addition: potato salad with bacon ~ potato pancakes ~ cheese spätzle

NACHSPEISEN (DESSERTS) \$9.00

- German & Austrian Specialties: Black Forest Cake ~ Sachertorte ~ Hazelnut Buttercream Cake
Apple Strudel ~ Stollen ~ Rice Pudding
- House Favorites: German Chocolate Cake ~ Toasted Almond Cake ~ Dark Chocolate Mousse Cake
Carrot Cake ~ New York Cheesecake

- GF Gluten Free - if you have an allergy or dietary restriction please let us know -

This menu is subject to change depending on availability. Last updated January 2nd, 2021.



Old Europe Restaurant

2434 Wisconsin Avenue, NW
Washington, DC 20007

(202) 333-7600

Since opening its doors in 1948, Old Europe Restaurant has become a true landmark in Washington D.C. It enjoys a reputation as one of the finest restaurants in the Nation's Capital. The Lichtenstein family opened the Old Europe with the idea of serving delicious European cuisine, offering the best international wines, and serving great German beer. In the early 1970's, Karl Heral took over the reigns of Old Europe after working with the Lichtensteins for 10 years, and today the restaurant is managed by his oldest son, Alex. Whether you've lived in Germany for years, or this is your first taste of Germany and Austria's rich cuisine, we hope that you enjoy the Old Europe. Vielen Herzlichen Dank!

**“Bei uns läuft nichts vom Band,
wir kochen noch mit Herz und Hand!”**

Mon/Tues CLOSED | Wed/Thurs 12-8 PM | Fri/Sat: 12-9 PM | Sun: 12-8 PM