

Old Europe's Dinner Menu

the Nation's Capital German Restaurant since 1948

Vorspeisen (Appetizers)

SALAT DES HAUSES | SALATELLER CÄSAR | ROTE BEETE UND KRAUTSALAT

small \$6.00 | large \$11.00 GF without croutons

LEBERPASTETE VOM SCHWEIN \$11.00

pork liver paté served on a bed of garden greens GF

HERING HAUSFRAUEN ART \$13.00

marinated herring in a sour cream sauce of apples, onions, and pickles, garnished with a petite salad bouquet GF

GERÄUCHERTES FORELLENFILET MIT MEERRETTICHSAHNE \$13.00

house-smoked trout filet with our horseradish cream sauce, garnished with a petite salad bouquet GF

STEAK TARTAR \$15.00

beef steak tartar ground to order, prepared with onions, capers, anchovies, parsley, and an egg yolk, presented with a petite salad bouquet GF

**contains raw and uncooked ingredients*

GULASCHSUPPE cup \$6.00 | bowl \$11.00

traditional chunky beef soup with paprika, bell peppers, onions, and potatoes GF

KARTOFFELPUFFER \$9.00

trio of crisp, golden potato pancakes served with apple sauce and sour cream

CURRY WURST \$7.00

pan seared pork sausage topped with curry ketchup—just like being in Berlin... GF

WURSTELLER \$21.00

sampling of handcrafted German sausages, sliced bite sized for sharing and served with a taste of sauerkraut GF

Schnitzel und Hausgerichte (Entrées)

JÄGERSCHNITZEL chicken \$21.00 | pork \$26.00 | veal \$30.00

breaded or unbreaded schnitzel "Hunter Style" topped with mushroom cream sauce, sautéed button mushrooms, and crispy bacon, presented with house-made spätzle

WIENER SCHNITZEL chicken \$19.00 | pork \$24.00 | veal \$28.00

breaded and pan fried schnitzel served with a house salad, home fried potatoes, and a lemon garnish

("Schnitzel Holstein" style for an additional \$3.50)

"SCHNITZEL OLD EUROPE" \$30.00

the Lichtenstein family's original recipe: sautéed unbreaded veal schnitzel topped with chicken ragout fin, sliced tomatoes, and hollandaise sauce, baked in the oven and served with two sides of your choice

OLD EUROPE'S SAUSAGE COMBO \$23.00

a combination of Bratwurst and Bauernwurst on a bed of sauerkraut and warm German potato salad GF

**additional sausages available: Weißwurst, Knackwurst, and Debreziner Wurst*

(add an additional sausage for \$5.50 each)

TRADITIONELLER SAUERBRATEN \$23.00

traditional marinated braised beef in a sweet and sour raisin sauce and topped with toasted almonds served with apple red cabbage and potato dumplings

UNGARISCHES GULASCH MIT SPÄTZLE \$21.00

Hungarian-style beef stew served with our house made spätzle GF served with potato dumplings

ZWIEBELSTEAK \$25.00

sautéed sirloin steak smothered in roasted onions and dark beer gravy served with home fried potatoes and a house salad on the side

PFEFFERSTEAK DEUTSCHE ART \$27.00

sautéed sirloin steak topped with a peppercorn brandy cream sauce served with roasted red potatoes and a Caesar salad on the side

HÄHNCHENBRUST SCHWARZWÄLDER ART \$21.00

sautéed chicken breast "Black Forest style" topped with mushroom cream sauce and sour cherries served with house-made spätzle and a seasonal vegetable medley

LACHSSCHNITTE \$25.00

salmon filet with a creamy Riesling dill sauce, served with parsley potatoes and julienned vegetables (can be pan seared, broiled, or poached) GF when broiled or poached

FORELLE MÜLLERIN ART \$25.00

pan seared boneless trout served with parsley potatoes and a house salad GF when broiled or poached

BUNTER GEMÜSETELLER \$17.00

a cornucopia of our vegetables, sauerkraut, red cabbage, mushrooms, home fried potatoes, and spätzle GF

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*

~ GF Gluten Free – if you have an allergy or dietary restriction please let your server know ~

Old Europe's Drinks Menu

Schnapps & Cordials \$11.00

"Kräuterlikör" - herbal German digestif...

Jägermeister
Underberg
Killepitsch
Kümmerling

Fruity and sweet, robust flavor...

Apple Schnapps (Schönauer)
Pear Schnapps (Berentzen)
Wild Cherry Schnapps (Berentzen)
Peach Schnapps (Berentzen)
Icemint Schnapps (Berentzen)

Digestifs distilled from fruit, the traditional German finisher...

Kirschwasser (Schladerer)
Williamsbirne (Schladerer)
Himbeergeist (Schladerer)
Obstler (Schladerer)

Specialty cordials from Europe...

Asbach Uralt...*brandy from Rüdesheim (Germany)*
Kleiner Feigling...*fig party liquor (Germany)*
Bärenjäger...*sticky sweet honey liquor (Germany)*
Steinhäger Gin...*from Teutoberg Forest (Germany)*
Becherovka...*herbal elixir from Carlsbad (Czechia)*
Bistra Slivovitz...*the Serbian national drink (Serbia)*
Navip Klekovaca...*plum with juniper berries (Serbia)*
Bistra Quince Brandy...*from the ancient fruit (Serbia)*
Danzig Goldwasser...*with 22K gold flakes (Germany)*
Getreide Kümmel...*of caraway and fennel (Germany)*
Alter Friese...*distilled from grain (Germany)*
Der saure Fritz!...*a 70s cult favorite (Germany)*
Echte Kroatzbeere...*of forest blackberries (Germany)*
Eierlikör...*rich eggnog liquor (Germany)*

Hausweine im Glas \$10.00

WHITE

Grüner Veltliner...*dry, crisp, and acidic (Austria)*
Riesling Trocken...*dry with notes of summer fruits*
Gewürztraminer...*aromatic, noble, and sweet*
Spätlese...*sweet and lush*

Riesling Sekt...*Germany's sparkling wine*

RED

Dornfelder...*rich red fruits and robust flavor (Bulgaria)*
Grenache...*full-bodied and intense (France)*
Blaufränkisch...*deeply structured and acidic (Austria)*
Zweigelt...*silky cherry notes with a hint of spice (Austria)*
Spätburgunder...*medium-bodied and velvety finish*
Spätburgunder Rosé...*dry and aromatic*

~ please inquire about our complete wine list ~

Alkoholfreie Getränke \$4.50

Apfelschorle | Spezi
Coca Cola | Diet Coke
Fanta | Root Beer | Ginger Ale
Shirley Temple | Roy Rodgers
Apple Juice | Orange Juice | Cranberry Juice
Soda Water | Small Mineral Water | Tonic Water
German Sparkling Mineral Water (*liter bottle \$9.00*)
Unsweetened Iced Tea | Hot Tea Selection
Milk (*cold or warmed*) | Hot Chocolate
Coffee | Decaffeinated Coffee

~ ask about our seasonal drink specials! ~

Ask your server about our dessert offerings!

Unsere Kaffeespezialitäten (Coffee Specials)

RÜDESHEIMER KAFFEE \$13.00

coffee flavored with Asbach Brandy, topped with whipped cream and chocolate shavings served in traditional ceramicware imported from Rüdesheim

FRANZISKANER KAFFEE \$10.00

coffee laced with Frangelico and topped with whipped cream

BETTY'S IRISH COFFEE \$12.00

coffee laced with Irish whiskey and topped with whipped cream and Crème de Menthe named in honor of your favorite late waitress

KAFFEE BÉNÉDICTINE \$10.00

coffee flavored with Bénédicotine liquor, topped with whipped cream

KAFFEE WIENER ART \$7.00

coffee in the Viennese fashion: generously topped with house-made whipped cream

DEUTSCHER EISKAFFEE \$9.00

the German classic: chilled coffee with vanilla ice cream, topped with whipped cream

~ upon request, any selection can be made with decaffeinated coffee ~

*~ we reserve the right to place a gratuity of at least 18% on tables of five or more guests ~
~ for your convenience, 20% gratuity will be applied to guest checks when a tax exempt ID is presented ~*