Old Europe's Gluten Free Menu

"Vorspeisen" ~ Appetizers

"Salat des Hauses" small \$6.00 large \$11.00

garden greens tossed in our house-made vinaigrette served on top of German cucumber, cabbage and lentil salad

"Gemischter rote Beete - und Krautsalat" \$6.00

pickled red beets with white and red cabbage salad on top of a bed of marinated garden greens

"Hering Hausfrauen Art" \$11.00

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

"Geräuchertes Forellenfilet mit Meerrettichsahne" \$13.00

house-smoked trout filet served with horseradish cream sauce garnished with a petite salad bouquet

"Hausgebeizter Lachs" \$13.00

house-cured salmon served with honey mustard sauce garnished with a petite salad bouquet

"Steak Tatar" \$15.00

beef steak tartar ground to order prepared with onions, capers, anchovies, parsley and an egg yolk* garnished with a petit salad bouquet

"Gulaschsuppe" \$6.00

 $a\ chunky\ beef\ soup\ with\ paprika,\ bell\ peppers,\ onions\ and\ potatoes$

"Wurstteller" \$21.00

an assortment of our handmade German Sausages; Bratwurst, Bauernwurst, Knackwurst and Debreziner Wurst sliced bite size for two or more guests and served with our mustard duo

We are proud to serve you fresh and house-made dishes. Our authentic German fare takes time. Thank you for your understanding. Should you be pressed for time, please inform your server before you order.

^{*}contains raw and uncooked ingredients which might be harmful to your health

Old Europe's Gluten Free Menu Old Europe House Specialties

"Old Europe's Sausage Combo" \$23.00

a combination of handmade Bratwurst, Bauernwurst & Weißwurst on a bed of sauerkraut served with warm German potato salad

"Schweinshaxe Bayerische Art" \$24.00

Bavarian style roasted pork hocks served with warm German potato salad and sauerkraut

"Ungarisches Gulasch" \$21.00

Hungarian style beef stew served with potato dumplings and apple red cabbage

"Old Europe Steak" \$25.00

sautéed sirloin steak presented with roasted onions and sautéed button mushrooms served with roasted red potatoes and a house salad on the side

"<u>Hühnchenbrust</u>" \$21.00

pan seared chicken breast served with home fried potatoes and seasonal vegetables

"<u>Lachsschnitte</u>" \$25.00

filet of salmon broiled or poached served with parsley potatoes and a vegetable medley

"Forelle" \$25.00

boneless trout broiled or poached served with parsley potatoes and a house salad on the side

"Gemüse Omelett" \$19.00

garden fresh vegetables and our cheese trio folded into an omelet topped with sautéed button mushrooms and served with a salad garnish

"Bauernfrühstück" \$19.00

farmer's omelet prepared with potatoes, smoked pork and beef sausage, onions, pickles served with a salad garnish