

Old Europe's Lunch Menu

the Nation's Capital German Restaurant since 1948

Für den kleinen Hunger (Lite Fare)

SALAT DES HAUSES | SALATELLER CÄSAR | ROTE BEETE UND KRAUTSALAT

small \$6.00 | large \$9.00 GF without croutons

CÄSAR SALAT MIT HÜHNERBRUSTSTREIFEN \$13.00

slices of tender chicken breast on top of a house-made Caesar salad

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

HERING HAUSFRAUEN ART \$13.00

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

GERÄUCHERTES FORELLENFILET MIT MEERRETTICHSAHNE \$11.00

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

Belegte Brote (Sandwiches)

OLD EUROPE'S REUBEN SANDWICH \$12.00

lean corned beef on rye bread with Russian dressing, sauerkraut, and Swiss cheese, served with a German salad garnish

CHICKEN SCHNITZEL SANDWICH \$15.00

breaded chicken schnitzel on rye bread with Thousand Island dressing, lettuce, tomatoes, and red onions served with a German salad trio garnish

STRAMMER MAX \$13.00

open-faced Westphalian ham sandwich on rye bread topped with two sunny side up fried eggs

Hauptgerichte (Entrées)

WIENER SCHNITZEL single piece \$17.00 | two pieces \$25.00

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

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

SCHNITZEL "WIENER ART" chicken \$14.00 | pork \$15.00

breaded schnitzel Vienna style, served with a house salad, warm potato salad, and a lemon garnish

JÄGERSCHNITZEL VOM SCHWEIN \$17.00

breaded or unbreaded pork loin schnitzel topped with mushroom cream sauce and crispy bacon, served with spätzle

RHEINISCHER SAUERBRATEN \$15.00

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

RINDERGULASCH UNGARSICHE ART \$14.00

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

ZWIEBELSTEAK \$19.00

sautéed sirloin steak topped with roasted onions and dark beer gravy served with mashed potatoes and a house salad on the side

SCHWARZWÄLDER HÜHNERBRÜSTCHEN \$15.00

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

BAUERNFRÜHSTÜCK \$13.00

egg omelet prepared with sautéed farmer's sausage, potatoes, pickles, and onions, served with a salad garnish GF

GEMÜSEOMELETTE \$12.00

egg omelet filled with vegetables and a cheese trio, topped with sautéed mushrooms and served with a salad garnish GF

OLD EUROPE'S SAUSAGE COMBO \$17.00

Bratwurst and Bauernwurst served with sauerkraut and warm German potato salad GF

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

SAUSAGE PLATTER \$12.00

one sausage of your choice served with sauerkraut and potato dumplings topped with our dark beer gravy GF without gravy

FORELLE MÜLLERIN ART \$16.00

pan seared boneless trout served with parsley potatoes and a house salad on the side

POCHIERTE LACHSSCHNITTE \$15.00

poached salmon filet with a Riesling dill sauce, served with parsley potatoes and seasonal vegetables GF without sauce

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 Bénédicte liqueur, 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 ~*