

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 \$6.50 | large \$11.50 GF without croutons**

LEBERPASTETE VOM SCHWEIN \$11.75

pork liver paté served on a bed of garden greens GF

HERING HAUSFRAUEN ART \$13.50

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

GERÄUCHERTES FORELLENFILET MIT MEERRETTICHSAHNE \$13.50

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 \$6.50 | bowl \$12.50

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

KARTOFFELPUFFER \$11.75

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

CURRY WURST \$7.75

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

WURSTTELLER \$25.00

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

Schnitzel und Hausgerichte (Entrées)

JÄGERSCHNITZEL chicken \$23.00 | pork \$27.00 | veal \$33.00

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

WIENER SCHNITZEL chicken \$20.00 | pork \$24.00 | veal \$31.00

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

("Schnitzel Holstein" style for an additional \$4.50)

~~"SCHNITZEL OLD EUROPE" \$35.00~~

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 \$27.50

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 \$5.75 each)

TRADITIONELLER SAUERBRATEN \$25.50

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 \$25.00

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

ZWIEBELSTEAK \$30.00

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

PFEFFERSTEAK DEUTSCHE ART \$31.00

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

HÄHNCHENBRUST SCHWARZWÄLDER ART \$23.00

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 \$27.00

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 \$27.00

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

BUNTER GEMÜSETELLER \$19.00

a cornucopia of our vegetables, sauerkraut, red cabbage, mushrooms, home fried potatoes, GF without spätzle

SIDE DISHES AVAILABLE FOR SUBSTITUTION, OR IN ADDITION FOR \$5.00

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 \$1.75 on substitutions or \$5.50 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 \$13.00

"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)
Peppermint 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 saurer Fritz!...*a 70s cult favorite (Germany)*
Echte Kroatzbeere...*of forest blackberries (Germany)*
Eierlikör...*rich eggnog liquor (Germany)*

Hausweine im Glas \$11.00

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*
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 \$5.00

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 Ice Cream specialties!

Unsere Kaffeespezialitäten (Coffee Specials)

RÜDESHEIMER KAFFEE \$15.00

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

FRANZISKANER KAFFEE \$13.50

coffee laced with Frangelico and topped with whipped cream

BETTY'S IRISH COFFEE \$15.00

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

KAFFEE BÉNÉDICTINE \$13.50

coffee flavored with Bénédicte liquor, topped with whipped cream

KAFFEE WIENER ART \$7.50

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

DEUTSCHER EISKAFFEE \$11.00

*the German classic: chilled coffee with vanilla ice cream, topped with whipped cream
~ upon request, any selection can be made with decaffeinated coffee ~*



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