



+‡ CHRISTMAS MENU ‡+

THURSDAY, DEC 12th - SATURDAY, DEC 28th

Three course menu \$55,

Wine & Beer pairing \$29

VANILLE KAROTTE SUPPE \$16

carrot soup, vanilla bean, parmesan, pretzel croutons

PAIRING: Erdinger, Hefe-weizen, Germany

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ENTE SAUERBRATEN \$32

duck leg sauerbraten,
braised red cabbage with bacon, black cherry sauce

PAIRING: Gluhwein, spiced red wine, cherry liqueur

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SISKY \$14

slovakian doughnuts, bavarian cream, candied pineapple

PAIRING: Berentzen, Pear Liqueur, Germany