



➡➡➡➡➡ **SCHNITZELFEST 2019** ⬅️⬅️⬅️⬅️⬅️

MONDAY, JANUARY 14TH - SUNDAY, JANUARY 20TH

INSPIRED BY THE MAGIC OF MEAT POUNDED BY WOODEN MALLET,
WE WILL BE EXPLORING THE VARIATIONS OF THE GERMAN CLASSIC: SCHNITZEL

ALL SCHNITZELS SERVED WITH POTATOES AND SAUERKRAUT:
\$22 PLATE, \$10 LITER OF OKOCIM LAGER
— until it runs out! —

+ 14 +
MONDAY

**HOT CHICKEN
SCHNITZEL**

*cayenne crusted chicken breast
and grüner sosse*

+ 15 +
TUESDAY

**ZIGUENER
SCHNITZEL**

*pork loin with cubanelle, red and green
peppers sauce, lime*

+ 16 +
WEDNESDAY

**HAWAIIAN
SCHNITZEL**

*pork loin with black forest ham,
cheese and pineapple*

+ 17 +
THURSDAY

**BAUERN
SCHNITZEL**

*“farmer’s” pork loin with haus slab bacon,
cheddar and fried egg*

+ 18 +
FRIDAY

**BBQ
SCHNITZEL**

*pork loin with smoked pork shoulder
piled on top, haus bbq sauce*

+ 19 +
SATURDAY

**JAEGER
SCHNITZEL**

*“hunter’s” pork loin with hen-of-the-woods-
mushroom sauce*

+ 20 +
SUNDAY

**HIRSCH
SCHNITZEL**

*venison loin with brown butter pears
and chestnuts*