

LEOPOLD'S

GASTHAUS

SALADS AND APPETIZERS { Vorspeisen }

Vegetable Strudel	13.95
seasonal vegetables & gruyere cheese, with herbed aioli and spring greens salad	
Watercress, Fennel and Arugula Salad	12.95
almonds, asiago cheese, apples and celery	add chicken breast \$6.75
Roasted Beet, Endive and Mâche Salad	13.50
walnuts, radishes and horseradish crème fraîche	add chicken breast \$6.75
Crispy Pig Trotters	15.25
frisée salad, fingerling potatoes, poached quail egg and pickled shallots	
Cured Salmon	15.25
potato pancake, kohlrabi & fennel salad and horseradish crème fraîche	
Crisp Flatbread	16.75
caramelized onions, speck (pork), gruyère cheese and arugula	
House-made Sausage	16.25
with sauerkraut and butter-caraway potatoes	
Grilled Duck Crêpinettes	15.25
wrapped in green cabbage leaves, with mashed potatoes and duck prosciutto	
House-made Salumi Platter (for four or more)	25.75
House-made paté (for two)	14.50
selected hams, cured meats, with mixed pickled vegetables,	

SOUPS { Suppen }

Chicken Soup
with semolina
herb dumpling
7.95



SIDES { Beilagen } 7.25

Spätzle, Mashed Potatoes, Gruyere Mashed Potatoes, French Fries, Potato Pancake, Butter Caraway Potatoes, Potato-cucumber salad, Herb Bread Dumpling, Fingerling Potatoes, Sauerkraut, Red Cabbage Green Salad, Cucumber Salad, Seasonal Vegetables, Jäger Sauce

ENTREES { Hauptgerichte }

Tagliatelle	19.95
butternut squash, forest mushrooms, wild arugula, green peas, radicchio, asiago cheese	
	add bacon \$4.00 / add chicken breast \$6.00
Käsespätzle	19.75
Austrian "Mac&Cheese" with crisp onions & green salad	
	add bacon \$4.00
Roasted Chicken Breast "Jäger Art"	23.95
pearl onions, mushrooms, pancetta (pork), with herb dumpling and red cabbage	
Wiener Schnitzel	23.75
breaded & fried pork loin with potato-cucumber salad and lingonberry sauce	
Jägerschnitzel	25.75
breaded & fried pork loin with sauce "Jäger Art" and butter spätzle	
Pan-Fried Trout	25.50
wrapped in pancetta (pork) with wilted braising greens, oven-roasted tomatoes, sherry vinaigrette and fingerling potatoes	
Paprika Beef Goulash	24.75
hearty beef stew with butter spätzle and green salad	
Braised Beef Short Rib	25.95
Gruyère cheese mashed potatoes, red cabbage, horseradish, crisp onions	
Fennel-Roasted Pork Tenderloin	25.95
with porcini pork sausage, green & white beans, herbed dumpling, sherry jus	
Choucroute Garni Platter	28.75
pork ribs, smoked pork loin & bratwurst, sauerkraut & butter caraway potatoes	



DESSERTS { Nachtische }

Apfelstrudel
with vanilla sauce & whipped cream
8.75
Apfelstrudel
with vanilla ice cream
9.75
Schokoladenmousse
white & dark mousse au chocolat
with fresh berry coulis
9.80
Linzer Torte
shortbread with raspberry marmelade, whipped cream and fresh berry coulis
9.75
Flourless Chocolate Cake
with vanilla ice cream & fresh berry coulis
10.50