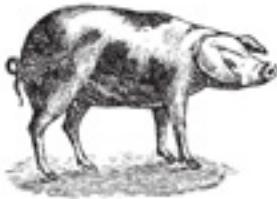


# LEOPOLD'S

GASTHAUS

## SOUPS { Suppen }

Chicken Soup  
with semolina  
herb dumpling  
7.95



## SALADS AND APPETIZERS { Vorspeisen }

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

## 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  
marmalade, whipped cream and  
fresh berry coulis  
9.75

**Flourless Chocolate Cake**  
with vanilla ice cream  
& fresh berry coulis  
10.50