

## APRES

### Trio of Sausages

Served with mustard and pickles

### Warm Pretzel

Baked fresh, served with beer-cheese dipping sauce

### Gin Cured Salmon

With wasabi cream and whisky crackers

Chicken Liver Pate

With pickles and whisky crackers

Konigsberger Klopse Meatballs

With creamy caper sauce

### German Flatbreads

#### The Classic

Speck, roast onions, sour cream and leek

#### The Vego

Sake caramalised onions and cheese

#### The Gourmet

Rocket, prosciutto, cherry tomatoes

**¥3500 per person**

## HANNES

### Warm Pretzel

Baked fresh, served with beer-cheese dipping sauce

### Chicken Liver Pate

With pickles and whisky crackers

### Rich Beef Goulash

Classic stew of meat and vegetables

### Grilled Chicken Breast

With braised cherry tomato and capsicum sauce

### Potato Dumplings

Pan-fried potato dumplings with local mushroom ragout

### Green Salad

With mustard vinaigrette

Sauteed Greens

In olive oil and salt

Served with bread and rice for the table

**¥4200 per person**

## SCHNEIDER

### Warm Pretzel

Baked fresh, served with beer-cheese dipping sauce

### Chicken Liver Pate

With pickles and whisky crackers

### Gin Cured Salmon

With wasabi cream and whisky crackers

### Crispy Pork Knuckle

With housemade sauerkraut, roast apple and boiled potatoes

### Beef Short Rib

Braised for 12 hours served with creamy green pepper sauce, mash and vegetables

### Grilled Shinshu Salmon

Served with roasted zucchini, eggplant and a tomato herb oil

### Green Salad

With mustard vinaigrette

Sauteed Greens

In olive oil and salt

Served with bread and rice for the table

**¥5600 per person**