



*Weißwurst mit süßem Senf -
Bavarian Sausages with sweet Mustard **

Two sausages (pork & veal in natural casing), boiled, warm,
served with a large, freshly baked Brezel,
Bavarian sweet mustard and red radishes

11.00

Rinderbraten - Beef Pot Roast

Slices of slow cooked beef, with your choice of potato
dumplings or Semmelknödel (Bread Dumplings), Rotkohl
(braised red cabbage) or Sauerkraut,
and a rich beef gravy

23.00

Bratwurst - Pan fried sausages

Pork sausages, with your choice of potato dumplings or
Semmelknödel (Bread Dumplings), Rotkohl (braised red
cabbage) or Sauerkraut,
and mustard

18.00

Wiener Schnitzel - Vienna Style Veal Cutlet

Veal outlets, lightly breaded and baked in clarified butter
Served with a side of home fries
And a Cucumber Salad

21.00

Hilde's Easy Lunch:

*Frikadellen mit Kartoffelsalat
German Meatballs with Potato Salad*

Meatballs of pork and beef,
with onions and spices, pan fried
Served with German Potato Salad **

16.00

Beef Consommé with Herb Crêpe

A strong, clear beef broth, served with herb crêpe
pinwheels, thin strips of beef and julienned vegetables

cup 7.00 - bowl - 10.00

Hungarian Goulash Soup

Pieces of juicy pork and beef meat, slow cooked in an rich
broth of beef stock, tomatoes and bell peppers, flavored
with Hungarian Paprika, slightly spicy

cup 9.00 - bowl - 13.00

Pumpkin Soup

Red Kuri Pumpkin, carrots, with vegetable stock,
flavored with ginger, in a smooth velvety soup

cup 6.00 - bowl - 9.00

Chestnut Soup

Roasted sweet chestnuts,
In a creamy soup with a hint of thyme

cup 6.00 - bowl - 9.00

German Beers

Weihenstephan Hefeweizen - 7.00

Schöfferhofer Hefeweizen with Grapefruit - 7.00

Tannenzäpfle, Black Forest Pils - 8.00

* How to eat Weißwurst the Bavarian way:

In Bavaria, Weißwurst is traditionally a breakfast dish.

The proper way to eat your Weißwurst in Bavaria is "zuteln". You leave the casing intact and maneuver the filling out through one end, with your mouth. The casing is not for eating!

In lieu of that, it is quite acceptable to cut the sausage open lengthwise and eat the filling with knife and fork.

** German Potato Salad

There are many regional variations of potato salad in Germany. This one is made with gherkins and boiled eggs, mayonnaise and crème fraîche, served cold. The recipes for the salad and meatballs are by Hilde, mother of one of the owners of the Blue Monkey. The recipe for Rinderbraten is by her, as well!

Before placing your order, please inform your server if a person in your party has a food allergy.