

# NACHTSPEKTAKEL

## DINNER MENU

### **PORK SCHNITZEL**

PAN-FRIED PORK LOIN, FINISHED WITH A RICH LEMON-CAPER CREAM SAUCE.

### **VEGAN SCHNITZEL**

A BREADED BEYOND PATTY, SERVED WITH A ZESTY LEMON-HERB SAUCE.

### **WARM GERMAN POTATO SALAD**

TRADITIONAL BAVARIAN-STYLE POTATO SALAD, SERVED WARM WITH A TANGY DRESSING AND FRESH HERBS.

### **BRAISED CABBAGE WEDGE**

TENDER CABBAGE, SLOW-BRAISED IN VINEGAR AND LIGHTLY SEASONED

### **KARTOFFEL (VEGAN GOULASH)**

SMOKY PAPRIKA-INFUSED TOMATO SAUCE SIMMERED WITH PEPPERS, ONIONS, CARROTS, ZUCCHINI, AND SWEET POTATOES.

### **FRESH GREEN SALAD**

A CRISP MIX OF GREENS, SERVED WITH A LIGHT AND FLAVORFUL VEGAN MUSTARD DRESSING.



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DRINK TICKET

## GLÜHWEIN

RED WINE & MULLING SPICES

**STELLA ARTOIS**

**MICHELOB ULTRA**

**HEIDELBERG**

