

LUNCH

A Taste of Europe

DINNER

SALADS

- CORINTH**-Broccoli, Chick Peas, Red Bell Peppers and Black Currants with a creamy Feta Dressing flavored with Lemon and Garlic.....Small \$5.00 Large \$8.00
- FLORENCE**-Baby Spinach and sautéed Mushrooms in a Herb Vinaigrette Dressing topped with shaved Parmesan Cheese.....Small \$6.00 Large \$9.50
- GARDEN**-A medley of Tender Lettuces and Colorful Vegetables, with your choice of Homemade Dressing.....Small \$3.50 Large \$5.50
- SORRENTO**-Kale, Radicchio, Romaine Lettuce and Apple with a creamy Yogurt and Dill Dressing.....Small \$5.50 Large \$8.75
- * Please add \$1.50 for Bread

SOUP

- SOUPE DU JOUR**-Always Homemade.....Cup \$3.50 Bowl \$6.00

SANDWICHES

- BUDAPEST**-Chicken and Almond Spread flavored with Hungarian Paprika on Whole Wheat Bread.....\$7.50
- COPENHAGEN**-Danish version of Egg Salad, with Cheese, Scallions and Radishes on Cracked Wheat Bread.....\$6.50
- FREIBURG**-Black Forest Ham, Emmenthaler Cheese, and creamy Horseradish on Rye Bread.....\$9.50
- ROME**-Artichoke, Parmesan Cheese and Garlic Spread on Cracked Wheat Bread.....\$7.00
- MARSEILLES**-Chicken Breast Slices, Herb Pesto and Sundried Tomato on French Roll.....\$8.75
- * Please add \$1.00 for Grilled

GRILLED SANDWICHES

- LONDON**-Cheddar and Toasted Walnuts on Sunflower Seed and Raisin Bread.....\$7.50
- MILAN**-Capocollo, Mozzarella, Spinach, and Roasted Red Bell Pepper on Herbed Focaccia Bread..... \$9.75.....Without Capocollo..\$8.75
- PARIS**-Brie and Fresh Herbs on Sourdough Bread.....\$8.50

HOUSE SPECIALTIES

- QUICHE LORRAINE**-Rich, fluffy Quiche studded with bits of sautéed Bacon and Onion.....\$6.75
- VEGETABLE QUICHE**-A Vegetable version of Quiche, featuring Vegetables of the Season...\$6.75
- SEVEN CHEESE WHITE LASAGNA**-Made with Spinach and Nutmeg-Scented Sauce "Mornay" (Cheese Sauce).....\$8.50
- KOENIGSBERG**-Ground Beef Patty seasoned with Onion, Garlic, Herbs and Spices; topped with Caper Aioli, served on a Ciabatta Roll.....\$8.00
- MUNICH**-Hot German Potato Salad served with Knackwurst and Lettuce Chiffonade... \$9.00
- PRAGUE**-Golden Potato Pancakes with Sour Cream...\$7.50...Add Smoked Salmon.....\$2.50
- SALZBURG**-A variety of prize-winning Cold Cuts accompanied by Condiments and European-Style Bread..... \$9.00.....Add Cheese..\$1.50
- SOFIA**-A medley of Roasted Eggplant, Tomato, Onion and Bell Peppers surrounded by homemade Hummus. Served with Pita Chips..... \$7.75

APPETIZERS

- SOUPE DU JOUR**-Always Homemade.....Cup..\$3.50 Bowl..\$6.00
- CRAB AND VEGETABLE DIP**- Flavored with Sherry, then baked. Served with Garlic Crostini.....\$6.50
- LATVIAN "PĪRĀGI"**-Baked Cardamom-scented Crescents, filled with sautéed Bacon and Onion.....\$4.50
- PASTETE**-Thin Pancake filled with Ground Seasoned Roast Beef, folded into a parcel, then breaded and fried Golden Brown.....\$7.00
- SPANAKOPITA**-Traditional Greek Spinach and Cheese Pie layered with Flaky Dough....\$7.50
- VEGETABLE PANCAKES**-Topped with Saffron and Mustard Seed Sauce.....\$8.00

ENTRÉES

Served with Garden Salad and Bread.

- FRENCH COQ AU VIN**-Flavorful Chicken Thighs cooked with Bacon, Onions, Mushrooms and Dry Red Wine.....\$22.00
- SPANISH SPICY CHICKEN KEBABS**-Chicken, Artichoke Hearts and Vegetables marinated in Lime Juice, Olive Oil, Herbs and Spices, then Grilled.....\$20.00
- GERMAN ROULADEN**-Braised Stuffed Beef Rolls in Dijon-Flavored Sauce.....\$29.00
- HUNGARIAN GOULASH**-Cubed Beef simmered with Caramelized Onion, Hungarian Paprika and Herbs.....\$23.00
- GERMAN FARMERS' FEAST "BAUERNSCHMAUS"**-Superior quality Sausage and Smoked Pork Chop served with Potatoes and Sauerkraut.....\$25.00
- CZECH VEPŘOVÁ PEČENĚ NA SMETANĚ**-Roast Pork Tenderloin. Sauce enhanced by the Flavors of Root Vegetables and Sour Cream.....\$30.00
- POLISH GOŁĄBKI**-Ground Pork and Beef seasoned with Onion and Spices, enveloped by a tender Cabbage leaf, baked in a Marjoram-flavored Tomato Sauce. \$17.00
- SAVORY PIEROGIES**-Homemade Pasta Dough with Farmers Cheese/Potato or Mushroom Filling. Accompanied by Sauerkraut braised with Onions and Caraway Seeds.....\$19.00
- GREEK VEGETARIAN MOUSSAKA**-Sliced Eggplant layered with Lentils, Garbanzo Beans, Vegetables and Béchamel Sauce. Topped with Cheese, Baked.....\$24.00

HOUSE SPECIALTIES

Served with Garden Salad and Bread.

- GERMAN SAUERBRATEN**-Beef, marinated in a mixture of Red Wine and Vinegar, Vegetables, Herbs and Spices. Slow-cooked to tender perfection and finished with a Ginger-flavored Sauce.....\$27.00
- AUSTRIAN WIENER SCHNITZEL**-Large Veal Cutlet pounded very thin, Breaded and fried until Golden Brown.....\$33.00
- CHICKEN JEANNETTE**-Boneless Breast of Chicken seasoned with Allspice and Paprika, Baked with Dried Currants, Sherry and Scotch.....\$27.00