

# Mikro Depot Restaurant Week

## oktoberfest



September 23-28th, 2019

\$30 per person

### appetizer

#### POTATO PANCAKES

SPICED APPLE BUTTER & SOUR CREAM

#### GURKENSALAT **Gf**

CHILLED GERMAN CUCUMBER SALAD WITH ONIONS, SOUR CREAM, VINEGAR & DILL

#### SMOKED TROUT SALAD

CREAMY HORSERADISH & DILL DRESSING, DILL, PICKLED RED ONIONS, GRILLED SOUR WHEAT BREAD

#### OBATZDA (SPICED CHEESE-BUTTER SPREAD)

WHIPPED ARETHUSA FARM'S FARMERS CHEESE W. DIJON & CREME FRAICHE & WARM PRETZEL ROLLS

### entrée

PLATES ARE SERVED WITH BUTTERED SPAETZLE & BRAISED RED CABBAGE

#### SHORTRIB "SAUERBRATEN"

GERMAN "POT ROAST" MARINATED IN VINEGAR & SPICES SLOW COOKED & FINISHED W. GINGER SNAPS

#### KASSLER RIPPCHEN **Gf**

SMOKED PORK CHOP W. LOCAL CIDER, APPLES & ONIONS

#### ROASTED CHICKEN **Gf**

OKTOBERFEST BRINED CHICKEN W. NATURAL PAN JUICES

#### KÄSESPÄTZLE

BROWN BUTTER TOASTED SPAETZLE BAKED IN A CREAM SAUCE WITH GRUYERE CHEESE TOPPED WITH CRISPY SHALLOTS & CHIVES

– served w. green salad –

### dessert

#### BLACK FOREST CAKE BROWNIE

DRIED CHERRIES AND WHIPPED CREAM CHEESE

#### APPLE STRUDEL

POPPY SEED, BROWN SUGAR, PUFF PASTRY, VANILLA CREME ANGLAISE, CIDER GLAZE

#### SCOOP OF LEMON SORBET **Gf**

HONEY MARINATED BLUEBERRIES