

BEER & DRINKS

7:40 Exclusive German Beer



Erdinger Pikantus (Germany) 7.3%

The Erdinger aperitif experience. As a delicious appetizer before any meal, Pikantus is served nicely chilled in wine glasses. This dark, coffee-colored beer with light brown foam has a full-bodied and spicy flavor.

0.5l 14.00



Erdinger Oktoberfest (Germany) 5.7%

As hearty as a Bavarian beer festival. Golden with a fine white froth, this well-balanced wheat beer combines smooth malt aromas with a pronounced hop bitterness and gentle carbonic sparkle.

0.5l 15.00

Our Draft Beer Specialties



Erdinger Weissbier - Wheat Ale (Germany) 5.3%

Brewed since 1886, this fine yeast beer is traditionally matured in the bottle and keg. Its cloudy golden glow, bright white head, and notes of citrus and clove deliver a timeless taste of Bavarian craftsmanship.

0.3l 9.00 0.5l 11.00 1l 18.50



Erdinger Dunkel - Dark Ale (Germany) 5.3%

A dark wheat beer from the good old days. The selected darkly roasted malt creates a smooth full-bodied taste, topped by a generous creamy head.

0.3l 9.50 0.5l 11.50 1l 19.50



Stiegl Radler Grapefruit (Austria) 2.0%

A vibrant blend of lager and real grapefruit juice, bursting with fresh citrus and gentle sparkle – crafted for sunny patios, easy moments, and that perfect “just one more” feeling.

0.3l 9.75 0.5l 12.00 1l 20.00



Stiegl Goldbräu - Golden Lager (Austria) 5.0%

Brewed in Salzburg since 1492, this Austrian classic is like a taste of the Alps in a glass – smooth, golden, and effortlessly drinkable, made for long conversations, shared plates, and unforgettable nights.

0.3l 9.75 0.5l 12.00 1l 20.00



Veltins - Pilsner (Germany) 4.8%

A true German pilsner brewed with precision and pride – crisp, refreshing, and unmistakably clean, delivering that satisfying first sip that keeps you coming back for another.

0.3l 8.00 0.5l 10.00 1l 16.00

Alcohol-Free Beer

Erdinger Alkoholfrei (Germany) <0.5%

Like Erdinger's classic wheat beers, this alcohol-free option delivers a full, refreshing flavor with notes of grain and citrus.

0.5l 9.50

Stiegl-Radler Zitrone (Austria) 0,0%

The feather-light tartness combined with delicate tingling makes for a citrusy, sparkling refreshment.

0.33l 7.50

Beer Cocktails 0.51 - 10.00

Cranberry Radler (Stiegl + House-made Cranberry Juice)

Snakebite (Stiegl + Apple Juice)

Beermosa (Stiegl + Orange Juice)

White Wines

	5oz	8oz	bottle
House White Wine	7.00	9.00	
Lindeman's Chardonnay, Australia	9.00	13.50	42.00
Lindeman's Pinot Grigio, Australia	9.00	13.50	42.00
Lindeman's Sauv-Blanc, Australia	9.00	13.50	42.00
Moselland Riesling, Germany	11.50	17.00	53.00
Lenz Moser Grüner Veltliner, Austria	12.50	18.50	58.00
Dr Loosen Riesling, Germany	12.50	18.50	58.00

Red Wines

	5oz	8oz	bottle
House Red Wine	7.00	9.00	
Lindeman's Merlot, Australia	9.00	13.50	42.00
Lindeman's Cab-Sav, Australia	9.00	13.50	42.00
Lindeman's Shiraz, Australia	9.00	13.50	42.00

Sparkling Wines

	bottle
Martini Rosi Asti, Italy	52.00
Henkell Trocken, Germany	52.00

7:40 Specialty Cocktails

Alpine Sour 12.00

Jagermeister, Honey Syrup, Lemon Juice, Egg White

Munich Spritz 16.00

Moselland Riesling, Elderflower Liqueur, Club Soda

Black Forest Old Fashioned 12.00

Rye Whiskey, Cherry Syrup, Chocolate Bitters

German Mule 15.00

Jagermeister, Lime Juice, Ginger Beer

Apple Strudel Martini 12.00

Spiced Rum, Cloudy Apple Juice, Cinnamon Syrup, Lemon Juice

Spirits

	1.5oz	3oz
Vodka, Gin, Rum, Whisky, Tequila, Brandy	7.00	13.00

Non-Alcoholic Beverages

Soft Drinks, 0.35l	3.50
Pepsi, Diet Pepsi, 7-Up, Diet 7-Up, Crush, Ginger Ale, Iced Tea	
Juices, 0.35l	3.50
Apple, Orange, Clamato	
Sparkling Water, 0.35l	3.50
Bottled Water, 0.5l	3.50
San Pellegrino, 0.75l	14.50

House-Made Drinks

Homemade Cranberry Juice

A refreshing German-style drink made with real cranberries, perfectly balanced — not too sweet, not too sour. Only 8% sugar! Crisp, vibrant, and the perfect complement to any meal.

Glass 6.00 **Bottle** 14.50



Coffee & Tea

Espresso	4.25
Espresso Macchiato	4.75
Lungo	4.50
Coffee	4.50
Cappuccino	5.00
Flat White	5.00
Latte Macchiato	5.50
Iced Macchiato	5.50
Tea in a Pot	4.50

Our main dishes are prepared and served as individual meals and are intended for one guest per order. Main dishes are not available for sharing. All prices are subject to tax. Service charge of 15% applies to groups of 8 people or more (tips are not included). Please notify us of any allergies upon ordering. 50¢ fee per packaging box may apply for your personal use.

FOOD MENU

Beer Snacks

German Biergarten Board

A generous German-style snack board featuring assorted sliced cold cuts, cheeses, crisp pickles, and traditional mustards. 29

Caesar Salad with Pretzel Baguette Croutons

Crisp romaine lettuce tossed with Parmesan, crunchy pretzel baguette croutons, and our rich, house-made creamy Caesar dressing. (V) 16

Bavarian Pretzels

One pretzel and two sticks of traditional, salt-dusted German soft bread with a glossy crust and chewy interior. Served with butter and Dijon mustard. (V) 15

Giant Pretzel with Obatzda

Traditional German beer snack. Great for sharing! Served with homemade Obatzda cheese dip. (V) 25

Salads

Cucumber Salad “Lübeck”

Refreshing salad with crisp cucumbers and red onion in a dill and vinegar dressing. (GF, V) 8

Cabbage Carrot Salad

A refreshing blend of crisp fresh cabbage and shredded carrots, lightly dressed for a bright, tangy flavor and satisfying crunch. (GF, V) 8

Homemade Green Salad

Fresh blend of crisp iceberg lettuce and spring mix with cucumber, cherry tomatoes, dried cranberries, pumpkin seeds, and sunflower seeds, tossed with a sweet honey-balsamic vinaigrette. (GF, V)

Half 8 Full 15

German Warm Potato Salad

Traditional German warm potato salad, prepared Swabian-style with tender potatoes, onions, and a warm tangy dressing of vegetable broth, vinegar, and German mustard. (GF, V) 8

From Our Sausage Kitchen

A unique selection of sausages, custom-made by our partner for our restaurant using authentic German recipes.

Bavarian Weisswurst

Two traditional white sausages made from finely seasoned pork, gently simmered and served warm with Bavarian sweet mustard and a soft pretzel. 25

Oktoberfest Sausages

Two mildly seasoned fresh pork sausages, grilled until crisp on the outside and juicy within. Served with German warm potato salad and braised sauerkraut. (GF) 25

Currywurst

Two grilled bratwurst generously coated in our curry ketchup and finished with a generous dusting of curry powder. Served with German warm potato salad and braised sauerkraut. (GF) 25

Sausage Tower for Two

A German feast made for sharing! 2 Currywurst and 2 Oktoberfest sausages, served with 2 soft pretzels, sauerkraut, and sweet Bavarian mustard. A hearty taste of Germany, all stacked up to share.

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Mains

7:40 Specialties

Viennese Beef Gravy Goulash

Goulash made its way from Hungary into Viennese cuisine during the Austro-Hungarian era, where it became a beloved hearty dish in its own right. Tender beef is slow-simmered with onions in a rich, paprika-infused gravy. Served with your choice of homemade Spätzle or mashed potatoes. (GF) 34

Königsberger Pork Hock

A German favorite, prepared according to our old family recipe. Slow-boiled for 3 hours with authentic spices, then grilled to crispy perfection for rich, savory flavor. Served with our homemade mashed potatoes, family recipe braised sauerkraut, Dijon mustard, and gravy. Available Friday - Sunday. (GF) 38

Baron Münchhausen's Roast Half Chicken

Roast half chicken prepared according to the famous Baron Münchhausen recipe. Tender half-chicken, slow-roasted until the skin is golden-crisp and bursting with traditional Bavarian herbs and spices. Served with mashed potatoes. (GF) 30

Chicken

**All Chicken Schnitzels come with a side of your choice -
German Warm Potato Salad or Spätzle**

Cornish Hen Breast Schnitzel

Chicken schnitzel, known as Hühnerschnitzel in German, is a popular variation of the classic breaded cutlet, especially in Austrian and German home cooking. Our whole Cornish hen breast is flipped, breaded, and fried until golden and crispy. 29

Cornish Hen Breast Schnitzel with Cheese Mustard Sauce

Flipped whole Cornish hen breast topped with our homemade cheese mustard sauce. 31

Homemade Spaetzle Specialties

Spätzle with Mushroom Sauce

Homemade Spaetzle served with our rich and creamy Mushroom Sauce. A comforting combination of tender egg noodles and savory mushrooms. (V) 21

Spätzle with Cheese Mustard Sauce

Homemade Spaetzle topped with our rich and creamy Cheese Mustard Sauce, combining tender egg noodles with the savory sharpness of mustard and melted cheese. (V) 21

Cheese Spätzle

Known in German as Käsespätzle, this comforting classic combines homemade Spaetzle with plenty of melted cheese. (V) 24

Extras

Braised Sauerkraut 8

Red Cabbage 5

Pickled Beets 5

Butter 2.50

Pretzel Twist 7

Pretzel Stick 3

Sauces

Creamy Mushroom Sauce 6

Cheese Mustard Sauce 6

Obatzda 6

Applesauce 3

Cranberry Sauce 4

Gravy 4

Pork Schnitzels

Best quality fresh thinly tendered pork, coated in flour, beaten eggs, and breadcrumbs, and then pan-fried until golden and crispy.
German and Austrian cuisine's best of the best from 1824!

**All Schnitzels come with Sauerkraut and a side of your choice -
German Warm Potato Salad or Spätzle**

Cheddar-Käse Schnitzel

Our take on a classic schnitzel, inspired by the flavors of Italian pizza. A crispy pork schnitzel topped with homemade tomato and basil sauce and our three-cheese blend. 31

Jägerschnitzel

The name Jägerschnitzel means "hunter's schnitzel" in German, traditionally served with a rich mushroom sauce inspired by hearty German hunting cuisine. Our crispy pork schnitzel is topped with homemade creamy Mushroom Sauce. 31

Holstein Schnitzel

Named after the German diplomat Friedrich von Holstein, Schnitzel Holstein is a classic Berlin dish traditionally topped with a fried egg. Our crispy pork schnitzel is served with a fried egg. 29

Pork Schnitzel

The classic German and Austrian schnitzel — fresh, thinly tendered pork coated in flour, beaten egg, and breadcrumbs, then pan-fried until golden and crispy. Served with a slice of lemon. 27

2-course prix fixe menu

GERMAN SET

Jägerschnitzel

Breaded pork cutlet topped with our homemade creamy mushroom sauce. Served with pickled beetroot, family-recipe braised sauerkraut, red cabbage salad, and a side of made-in-house Spätzle.

OR

Chicken Schnitzel with Cheese Mustard Sauce

Flipped whole Cornish hen breast topped with our homemade cheese mustard sauce.. Served with cabbage & carrot salad, cucumber salad, a slice of lemon, and a side of made-in-house Spätzle.

AND

Any dessert of your choice

Sachertorte Cake, Chocolate Basque Cheesecake, Black Forest Cake,
Vanilla Basque Cheesecake, Viennese Apple Strudel

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With every German Set sold, \$1 will be donated to the German Canadian Association of Nova Scotia to support the preservation and promotion of German culture and traditions.



DESSERTS

All our desserts are house-made and made according to old family recipes from only natural ingredients

Black Forest Cake

Known in Germany as Schwarzwälder Kirschtorte, this famous cake takes its name from the Black Forest region of southwestern Germany and its traditional use of cherries and kirsch. Our classic four-layer chocolate cake is filled with whipped cream and cherry liqueur-soaked sweet cherries. 12

Viennese Apple Strudel

A beloved Viennese classic, Apple Strudel became a staple of Vienna's famous coffeehouse tradition, where it has been enjoyed for generations. Delicate pastry filled with sweet apples and baked until golden, served with our rich vanilla sauce. 11

Sachertorte Cake

Created in Vienna in 1832 by 16-year-old Franz Sacher for Prince Metternich, Sachertorte went on to become one of Austria's most famous desserts. Our rich, dense chocolate cake is layered with rum-infused apricot jam and coated in a smooth dark chocolate glaze. Served with whipped cream. 12

Vanilla Basque Cheesecake

Born in San Sebastián, Spain, Basque cheesecake became famous for its deeply caramelized exterior and smooth, custardy center. Our vanilla version is silky and creamy with a delicate hint of real vanilla. Add your choice of chocolate, caramel, or strawberry sauce. (GF) 11

Chocolate Basque Cheesecake

Bold, crustless dessert with a smooth chocolate interior under a matte finish. Enriched with high-quality dark chocolate and a hint of espresso. Add sauce of your choice – chocolate, caramel, or strawberry. (GF) 12

Vanilla Crème Brûlée

A timeless European dessert known for its signature contrast of silky vanilla custard and a crisp, caramelized sugar shell. Our house-made version is infused with real vanilla and finished with a freshly caramelized sugar crust. (GF) 9

Whole cake

Minimum of 2 business days notice is required for all whole cakes

9" Sachertorte Cake 120

9" Chocolate Basque Cheesecake 120

9" Black Forest Cake 110

9" Basque Cheesecake 110

Viennese Apple Strudel 65

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