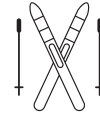




**OPEN YEAR-ROUND**  
SNOW or SHINE. SKI or HIKE.

**\$25.00 Per Person**



**RESTAURANT WEEK**  
**MENU 2019**

## APPETIZER

### POTATO LEEK SOUP \$7

With sauteed bacon and green cabbage, tarragon oil and croutons

*V/without bacon GF/without croutons*

### BABY KALE SALAD \$9

Baby kale with feta cheese, dried cranberries, candied nuts and black currant vinaigrette

*V GF*

### SOLEIER PICKLED EGGS \$7

Served with tarragon remoulade and toasted baguette

*V GF/without rye*

## ENTREES

### CHICKEN JÄGERSCHNITZEL \$24

Roasted mushrooms, fresh rosemary-chicken jus, mashed potatoes and seasonal vegetables

### WURSTZ PLATTER \$24

Mix of selected German sausages, house-made kraut, classic German potato salad (option to sub vegan sausage) **GF**

### MUSHROOM RAVIOLI (MAULTASCHEN) \$20

House-made German style spinach ravioli, wild mushroom broth and caramelized onions **V**

## DESSERT

### APPLE STREUDEL

Caramel sauce, cinnamon ice cream:

*Pair with Ice Wine +\$9*

### BLACK FOREST CHOCOLATE PUDDING

Kirsch soaked sour cherries, whipped cream

*Pair with PX Sherry +\$8*