

Rindfleisch (Beef)

Sauerbraten - Chef Uwe's Grandmothers Recipe	19.00
(Roasted Marinated Slices of Beef with traditional sweet and sour gravy and served with red cabbage and potato dumpling)	
Rindsgulasch mit Nudeln	18.00
(Beef Goulash over egg noodles)	
Rouladen	19.00
(Sliced Beef Rolls stuffed with onions, German double smoked bacon, mustard and gherkins, roasted and served with gravy, red cabbage and spaetzle)	
Schnitzel Haus Steak	32.00
(20oz Boneless Shell Steak, topped with sautéed mushrooms and onions and served with French fries and a house salad)	
Chefs Steak	34.00
(Fresh Black Peppercorn Crusted 20oz Shell steak, char-grilled and served with our delicious truffle butter, French fries and a house salad)	
Rindslendchen "Baden-Baden"	38.00
(Filet Mignon in a fresh green Peppercorn-Shallot crème sauce flambéed with cognac and served with French fries and house salad)	
Rindslendchen "Norderney"	39.00
(Filet Mignon in a creamy Gorgonzola sauce topped with grilled shrimps and served with rice and vegetable du jour)	

Fisch (Fish)

Lachsfilet "Sylt"	19.00
(Fresh Filet of Atlantic Salmon in lemon butter sauce and topped with grilled shrimps served with spinach and mashed potatoes)	
Tilapia	18.00
(A delicate Costa Rican Fish sautéed in paprika butter with capers and white wine and served with rice and vegetables)	

Lamm (Lamb)

Rack of Lamb	35.00
(with a Dijon mustard-herb crust, served with bacon wrapped string beans and roasted garlic mashed potatoes)	

Verschiedenes (Other)

Reibekuchen	8.00
(Pancakes served with applesauce and sour cream)	
Schwaebische Kaesspatzen	12.00
(Swabian Style Spaetzle sautéed with sweet Vidalia Onions and Gouda Cheese and served with a house salad)	
Vegetarienteller	15.00
(A Special Vegetarian Platter with pancake, spaetzle, red cabbage and fresh vegetables)	

Kinderteller (Kids Plate)

Kid-Burger with French Fries	7.00
German Frankfurter with French Fries	7.00
Kids Gulasch with Noodles	7.00
Chicken Fingers with French Fries	7.00

All Kids Meals include soda and a kid size ice cream.

Beilagen (Side Dishes)

Brezeln (2 Pretzels)	2.50
Pommes Frites (French Fries)	Small 3.50 Large 4.50
Kartoffelsalat (Potato salad - warm or cold)	4.00
Kartoffelknödel (Potato Dumpling)	4.00
Spaetzle	4.00

Nachspeisen (Desserts)

Apfelstrudel	6.50
(Warm Apple strudel served with Vanilla Ice Cream and Vanilla sauce)	
Deutscher Schokoladenkuchen	6.00
(German Chocolate Cake)	
Schwarzwälder Kirschkuchen	6.00
(Black Forest Cake)	
Kaesekuchen mit Himbeersauce	6.00
(Cheesecake on a mirror of fresh Raspberry sauce)	

Ask for our Cake Specials!

Eiscreme (Ice Cream)

Vanilla and/or Chocolate Ice cream	4.50
topped with homemade whipped cream	
with Raspberry or Chocolate sauce	5.50
with Verpoorten Advocaat Liquor	6.50



Authentic
German Cuisine

7319 5th Avenue, Brooklyn

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www.SchnitzelHausNY.com

Vorspeisen (Appetizers)

Reh-Kirschwuerstchen mit Kartoffelsalat (Venison-Cherry Sausages with cold German potato salad)	10.00
Garnelen Cocktail (Jumbo Shrimps served with our cocktail sauce)	12.00
Pilze "Foersterinart" (Foresters wife's Mushrooms: sliced select mushrooms, shallots and double smoked bacon sautéed with cream and garlic)	9.00
Schneckenpfaennchen (Snails crusted in garlic-herb butter, served with crusty baguette)	8.00
Raeucherforelle (Boneless Smoked Trout Filet with a creamy horseradish-apple sauce)	12.00
Gebackener Camenbert (Fried Breaded Camenbert cheese with fried parsley and red currant jelly)	10.00
Heringsfilet "Hausfrauenart" (Pickled Herrings filets in creamy sauce with apples, onions and pickles)	10.00
Rheinische Muscheln (Mussels "Rhinelnd Style" served in a saffron-garlic white wine broth)	12.00

Suppen (Soups)

Kartoffel-Lauch Suppe mit Speck (Creamy Potato-Leek Soup with double smoked bacon and Cheddar cheese)	5.00
Gulasch Suppe "Zigeuner Art" (Spicy Beef Goulash Soup- gypsy style)	5.50
Ask about today's soup du jour	4.50

Salate (Salads)

Gemischter Salat des Hauses	Small: 4.00 Large: 7.00
Salatteller "Schwarzwaldler Art" (Schnitzelhaus salad with Black Forest Ham, Gouda Cheese and egg wedges)	10.00
Cesar Salad (with Chef Uwes homemade dressing)	8.00
with grilled chicken	10.00
with grilled shrimps	12.00
Feiner Spinatsalat mit heisser Specksosse (Fresh Spinach Salad with a warm bacon dressing)	6.00
Steaksalat "Schnitzelhaus" (Fresh mixed baby greens topped with crumbled Danish Blue Cheese and tender sliced grilled steak, served with a red wine Dijon vinaigrette)	16.00

Schnitzels

Jaegerschnitzel (Pork Cutlets, breaded and fried with a brown mushroom Hunter Sauce)	18.00
Zigeunerschnitzel (Pork Cutlets, breaded and fried with a spicy tomato, bell pepper gravy)	18.00
Rahmschnitzel (Pork Cutlets, breaded and fried with a creamy Mushroom gravy)	19.00
Paprikaschnitzel (Pork Cutlets, breaded and fried with a creamy Paprika gravy)	19.00
Schnitzel a la Holstein (Veal Cutlets, breaded and fried, topped with fried eggs, served with Anchovies and Capers)	21.00
Wienerschnitzel (Veal Cutlets, breaded and fried)	20.00
Haehnhenschnitzel (Chicken Cutlets, boneless, breaded and fried)	15.00

All Schnitzels are served with French Fries and a House Salad with choice of dressing.

Wuerste (Sausages)

Bratwurstteller (grilled Bratwurst)	14.00
Geraeuscherter Bratwurstteller (smoked Bratwurst)	15.00
Knackwurstteller (boiled Knackwurst)	13.00
Bauernwurstteller (boiled Farmers Sausages)	13.00
Kielbasateller (grilled Kielbasa)	14.00
Frankfurter Teller (Original German Frankfurter)	13.00
Above wurst served with sauerkraut and mashed potatoes.	
Weisswurstteller	15.00
(Veal Weisswurst boiled and served with warm German Potato salad, sweet Bavarian mustard and a pretzel)	
Wurstteller mit allem Drum and Dran	22.00
A Sample Platter of five of the above wurst, served with mashed potatoes, red cabbage, sauerkraut and two mustards)	
Schaefer-Auflauf	16.00
(German Shepherds Pie, a variety of German wurst topped with sauerkraut and mashed potatoes and baked in the oven)	

Schweinefleisch (Pork)

Bayrischer Schweinsbraten (Fresh Ham in Caraway Seed-dark beer gravy, served with German home fries and vegetable du jour)	17.00
Kassler Rippchen (Two Smoked Pork Chops served over sauerkraut with mashed potatoes)	18.00
Bayrischer Bauernschmaus (Fanners Feast - Roast pork, a smoked chop, boiled double smoked bacon and a bratwurst served with mashed potatoes, red cabbage and sauerkraut)	21.00
Schweinefilet "Rosemarie" (Whole grilled Pork Tenderloin topped with sautéed mushrooms, Hollandaise and served with vegetable do jour and German home fries)	28.00
Leberkaes mit Spiegelei (German Pork and Veal Loaf topped with fried egg and served with sauerkraut and mashed potatoes)	15.00
Schweinshaxe "Hofbraeuhaus" (Pork shank with Bavarian beer gravy, served with sauerkraut and mashed potatoes)	22.00
Schlachtplatte "Schnitzelhaus" (Butchers Plate, one bauemwurst, one liverwurst, one blutwurst and double smoked boiled bacon with sauerkraut and mashed potatoes)	19.00

Gefluegel (Poultry)

Haehnchen Cordon Bleu (Chicken Breast stuffed with Black Forest ham and Gouda cheese served with French fries and a house salad)	17.00
Haehnchenbrust in Wein (Boneless Chicken Breast smothered in German Mosel wine and Mushroom sauce and served with spaetzle and a house salad)	18.00

Kalbsfleisch (Veal)

Wiener Gulasch mit Spaetzle (Tender Chunks of Veal in a creamy mushroom and paprika sauce served with spaetzle)	24.00
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