

Rheinblick Dinner Menu - Served daily from 12-9 pm

Appetizers

Kartoffelpuffer – Traditional German potato pancakes (4) served with applesauce

Käsespätzle – German pasta egg noodles with assorted melted cheeses and caramelized onion

Currywurst Berliner Art – German Bratwurst medallions with ketchup and a mild curry powder – a Berlin favorite

Zwiebelsuppe – Creamy Onion Soup baked w/Swiss Cheese

Tagessuppe - Soup of the Day

Deutsche Wurstplatte for two –Leona, Leberwurst, and Black Forest Ham with butter & brie cheeses, pickled vegetable garnish and German Rye bread

Gemischter Salat(Seasonal) – Trio of fresh Cucumber Salad, Carrot Salad, and Corn & Bell Pepper Salad

Rheinblick House Salad – Mixed Greens with Rheinblick House Dressing
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Entrees

Sauerbraten - Marinated Beef Roast in a sweet & sour sauce of Red Wine Vinegar, served with Spätzle and Red Cabbage

Schweinebraten – Bavarian Pork Roast with gravy and Red Cabbage served with Spätzle

Rouladen - Rolled Top Round Steak stuffed with bacon, pickles, and Düsseldorfer mustard, served with Spätzle and Red Cabbage

Schweinshaxe - Beer basted, roasted Pork Shank, served with Sauerkraut and mashed potatoes

Schweinemedallions – Pork Tenderloin Filets with creamy, mushroom white wine sauce, served with Spätzle

“The Metzger” – “The Butcher’s Choice” - Bratwurst, Bauernwurst, Nürnberger, Knackwurst and Debreziner (featuring Hartmann’s Old World Sausages) over Sauerkraut, served with mashed potatoes

Bratwurst Platter – German Bratwurst, Bauernwurst and Nürnberger over Sauerkraut, served with mashed potatoes

Rittersteak – “Knight’s Steak” – 12 oz. Ribeye with choice of caramelized Onion or Kräuterbutter (homemade Herb Butter), served with hand-cut French Fries

Grillteller – Mixed platter of grilled Chicken Breast, Pork Tenderloin Filet and Beef Tenderloin Filet, topped with Kräuterbutter (homemade herb butter) and served with hand-cut French Fries

Schweineplatte Kubaner – Pulled Pork, marinated in a tangy citrus and garlic sauce, then slow roasted. Served with sauerkraut & homemade mashed potatoes

Walleye (Zander) - Pan fried with Düsseldorfer mustard and lemon butter sauce, served with pan fried potatoes

Gebratenes Hähnchen – ½ boned Chicken, roasted with herbs and lemon, served with pan fried potatoes

Oma's Teller for 2 – Sampler platter of Sauerbraten, Schweinebraten, Bratwurst, Bauernwurst and Kartoffelpuffer, served with Spätzle and Red Cabbage

Schnitzels

Tenderized, lightly breaded and butter sautéed

Pork

Jägerschnitzel - one of the most popular Schnitzels in Germany, the „Hunter's Schnitzel“ comes with a brown Mushroom gravy

Rahmschnitzel - served with a rich cream sauce and homemade French fries

Pfefferrahmschnitzel - the Rahmschnitzel with green peppercorns

Schweizer Schnitzel –the “Swiss”, topped with melted Swiss cheese

Schwarzwald Schnitzel –the “Black Forest”, topped with Black Forest Ham and melted Swiss cheese

Knoblauch Schnitzel – for Garlic lovers – creamy garlic & herb sauce

Chicken

Hähnchenschnitzel – Boneless Chicken breast, unbreaded, with Jäger sauce

Veal

Wiener Schnitzel - the classic from Vienna

Wiener Schnitzel a la Holstein –with fried Egg on top

Madeira Schnitzel - unbreaded, with a Lemon, Madeira and Caper Sauce

Desserts

German Specialties (kindly ask your server for today's selections)

Apfelstrudel - Apple Strudel with whipped cream

Bienenstich - Bee Sting cake – Our Guest's Favorite - filled with custard and topped with honey-glazed sliced almonds

Schwarzwälder Kirschtorte – Black Forest Cake

Linzer Torte – The Classic Red Raspberry Torte from Austria

Heidi's Käsekuchen - Homemade Cheese Cake a la Heidi

Sacher Torte – Viennese chocolate cake with thin layer of apricot marmalade filling

Heisse Liebe - Vanilla ice cream with warm Raspberry sauce