



## Restaurant Week Dinner Menu

### WINTER 2025-2026

#### FIRST COURSE

-Choice of-

CRISPY HEN OF THE WOODS MUSHROOMS  
“Blumen”, Smoked Onion Cream

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CHICKEN LIVER MOUSSE

Preserved Plums, Timut Peppercorn, Chicken Schmaltz Brioche

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WINTER GREENS SALAD

New Jersey Yuzu Kosho, Briana, Forest Honey

#### SECOND COURSE

-Choice of-

WIENER SCHNITZEL

Heritage Pork or Organic Chicken. Cucumber Dill Salad, Potato Salad, Lingonberry

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HOMEMADE SPAETZLE

Roasted Shiitake Mushrooms, Mustard Greens, White Yams and Farmhouse Cheddar

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BULL'S BLOOD BEETS

Braised, with Blaufrankish Jus, Juniper, Huckleberries and Adzuki Beans

#### THIRD COURSE

-Choice of-

APPLE STRUDEL

Walnuts, Vanilla Sauce, Homemade Ice Cream, Whipped Cream

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VIENNESE CHOCOLATE SOUFFLE

Homemade Ice Cream, Whipped Cream

## Price per Person \$45

*A 20% gratuity will be added for all restaurant week participants.*

*-Full Table Participation is Required-*

- A la carte menu also available -



## Restaurant Week Lunch Menu

### WINTER 2025-2026

#### FIRST COURSE

-Choice of-

CRISPY HEN OF THE WOODS MUSHROOMS  
"Blumen", Smoked Onion Cream

\*\*\*

CHICKEN LIVER MOUSSE

Preserved Plums, Timut Peppercorn, Chicken Schmaltz Brioche

\*\*\*

WINTER GREENS SALAD

New Jersey Yuzu Kosho, Briana, Forest Honey

#### SECOND COURSE

-Choice of-

WIENER SCHNITZEL

Heritage Pork or Organic Chicken. Cucumber Dill Salad, Potato Salad, Lingonberry

\*\*\*

HOMEMADE SPAETZLE

Roasted Shiitake Mushrooms, Mustard Greens, White Yams and Farmhouse Cheddar

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SCHILLING BURGER

Hanger Brisket Blend, Onion Jam, Farmhouse Cheddar on Brioche with Pommes Frites

#### THIRD COURSE

-Choice of-

APPLE STRUDEL

Walnuts, Vanilla Sauce, Homemade Ice Cream, Whipped Cream

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VIENNESE CHOCOLATE SOUFFLE

Homemade Ice Cream, Whipped Cream

## Price per Person \$30

*A 20% gratuity will be added for all restaurant week participants.*

*-Full Table Participation is Required-*

*- A la carte menu also available -*