

# LUNCH MENU

## SOUPS

UNGARISCHE GULASCH SUPPE  
Goulash Soup  
7.50

FRANKFURTER LINSENSUPPE  
Lentil Soup  
7.50

## APPETIZERS

BLACK TIGER PRAWNS  
In a  
Lemongrass-Coconut Green Curry Sauce  
13.50

FAIRWINDS FARM GOAT CHEESE  
Walnut crusted and baked,  
served with a Chili-Fig Marmalade and Rye Crostini  
13.50

MAULTASCHEN  
German-style Dumplings stuffed with  
freshly ground Veal, Spinach, Onions and Garlic

Panfried  
with sautéed Onions  
10.50/Meal 15.50

or

In a Tomato Sauce,  
baked with Gruyere Cheese  
13.50/Meal 20.00

## SALADS

CAESAR SALAD  
With  
our Homemade Dressing  
8.75

THE BAVARIAN INN SALAD  
Assorted Salad Plate  
with Organic Field Mix  
8.75

FENNEL SALAD  
With Orange-Lime Dressing  
and roasted Pumpkin Seeds  
8.75

## MAKE YOUR SALAD A MEAL WITH...

WIENER SCHNITZEL  
8.75

GRILLED ORGANIC  
CHICKEN SUPRÊME  
10.75

CUNNINGHAM'S  
SMOKED SALMON  
9.50

PRAWNS & SCALLOPS  
11.50

## SANDWICHES

(All are served with a Garden Salad or the Soup of the Day)

MEDITERRANEAN  
CHICKEN SANDWICH  
Grilled Chicken Breast  
with baked Tomato, Basil,  
Goat Cheese and  
Olive Tapanade  
14.50

VIENNA SCHNITZEL  
SANDWICH  
Breaded Veal  
on Rye Bread with  
Lettuce, Tomato, Onions  
and Pickles  
14.50

ROCKY MOUNTAIN  
BISON BURGER  
with poached Pear,  
Camembert  
and  
Cranberry-Ginger Chutney  
14.50

MEDITERRANEAN  
VEGGIE SANDWICH  
Grilled Eggplant,  
with baked Tomato, Basil,  
Goat Cheese and  
Olive Tapanade  
14.50

## ENTREÉS

ROCKY MOUNTAIN SAUSAGE TRIO  
Three variations of Bratwurst; Veal, Elk and Buffalo,  
with complementing Mustards, Red Cabbage,  
Sauerkraut and panfried Potatoes  
19.75

BUFFALO ROULADEN  
Seasoned with grainy Mustard, stuffed with  
Pickles, Onions, Double-smoked Bacon, braised in a  
Burgundy Sauce, Vegetable medley and Spätzle  
27.75

WIENER SCHNITZEL  
Thin slices of Veal, breaded and panfried,  
Vegetable medley and panfried Potatoes  
26.50

JÄGERSCHNITZEL  
Thin slices of Veal smothered with our creamy  
Mushroom Sauce, Vegetable medley and Spätzle  
27.50

ALBERTA LAMB SHANK  
Braised in a Hungarian Paprika Sauce with Root  
Vegetable and roasted Peppers, Mint Spätzle  
25.75

PASTA PRIMAVERA  
Our own Fettuccini tossed with Vegetable julienne,  
Garlic, Grand Padano Cheese and Cream  
18.00