

Restaurant Week - Summer 2024

Dinner

\$45 Per Person

FIRST

-Choice of-SWEET CORN BISQUE With Mountain Yam, Grilled Shiitake and Speck Succotash

GREEN TOMATOES
Fried Like a Schnitzel, Served with Comeback Sauce

HEIRLOOM TOMATOES
With Whipped Farmer's Cheese, Sourdough Croutons and Thai
Basil-Cucumber Vinaigrette

SECOND
-Choice ofWIENER SCHNITZEL
Heritage Pork or Organic Chicken. Cucumber Dill Salad, Potato
Salad, Lingonberry

SPÄTZLE

With Char Grilled Runner Beans, Spaghetti Squash and Farmhouse Cheddar

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

THIRD Course -Choice ofQUARK STRUDEL With Sour Cherries, Cardamom and Whipped Cream

EDI'S VANILLA SUNDAY Homemade Vanilla/Chocolate Ice Cream, Creme Anglaise, Whipped Cream

-- A la carte menu available as well! --

A 20% gratuity will be added for all restaurant week participants. Thank you! Full Table Participation is Required



Restaurant Week - Summer 2024 Lunch \$30 Per Person

FIRST Course

Choice of:

WIENER SCHNITZEL

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

SPÄTZLE

With Char Grilled Runner Beans, Spaghetti Squash and Farmhouse Cheddar SCHILLING BURGER

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

SECOND

Choice of:

OUARK STRUDEL

With Sour Cherries, Cardamom and Whipped Cream
EDI'S VANILLA SUNDAY

Homemade Vanilla/Chocolate Ice Cream, Creme Anglaise, Whipped Cream

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