

Daily Roasts 每日精選	
Daily Roasts Available Dinner Only and Limited Orders 每日精選晚市图	是量供應
<u>Monday</u>	
Roast US Beef with baked Potato and Spinach Gratin	\$260
燒美國牛肉配焗薯及忌廉菠菜	
<u>Tuesday</u>	
Krustenbraten with Bread Dumplings in Beer Sauce and Red Cabbage	\$195
Stew	
燒脆皮豬腩仔配特色麵包糰及燴紅椰菜	
Wednesday	
Crisp roast Pork back Hock, with Bread Dumplings in Beer Sauce and Red	\$215
Cabbage Stew (for 1-2 persons)	
脆皮燒豬腿配特色麵包糰及燴紅椰菜 (1-2 位用)	
<u>Thursday</u>	
Roast Australian Chicken (1/2 Pc)	\$180
with Roast Potatoes and a bowl of Salad	
烤澳洲雞配燒薯及沙律(半隻)	
Salads and Appetizers 沙律及頭盤	
Platters for Sharing (2-3 persons 2-3 人用特選)	
Bavarian Platter with Rolls	\$160
Smoked Meat, Cheese and Obatzter	<b>Ş100</b>
巴伐利亞煙肉及芝士碟	
Vegetarian Set,	
Mixed Lettuce Bowl, Crudites and a Jar of Pickles with Dressings	\$155
田園素菜精選 (珍寶生菜盤伴什菜及醃酸菜)	
Appetizers 頭盤	
Mixed Lettuce with freshly sauteed Mushrooms	ĆOF
炒鮮什菌配素菜沙律	\$95
Romaine Lettuce and Red Cabbage with Cheese Fritters	\$105
羅文菜沙律配紅椰菜及炸芝士	
Tomato Salad with Pesto and Mozzarella	\$105
番茄沙律伴香草橄欖油意大利水牛芝士	
"Tête de Veau" with pickled Okra Vinaigrette	6405
德國啫喱牛仔配毛茄醋汁	\$105
Landjäeger with Celeriac and Walnut Salad	\$95



瑞士風乾腸配香芹核桃沙律		
Crisp fried Shrimp Salad with Mango	\$115	
脆蝦芒果沙律		
Skewered Sardine with Remoulad Sauce on Greek Salad	Ć11F	
沙甸魚串配雷莫拉汁伴希臘沙律	\$115	
Soups 湯		
Seafood in Curry and Yellow Capsicum Chowder	\$80	
(Salmon, Cuttlefish, Prawn)		
黄甜椒海鮮咖喱周打湯 (三文魚、魷魚、鮮蝦)		
Chinese Black Mushroom Broth with Spinach and homemade Cheese	\$80	
Raviolis		
冬菇清湯配菠菜及自家制芝士意大利雲吞		
Brown Beer Soup with Sausages and Bacon	\$70	
香腸煙肉啤酒湯		
Goulash Soup with Oxtail	\$80	
匈牙利牛尾湯		
Goulash Soup with Oxtail in Family Pot (for 3-5 persons)	\$190	
家庭裝匈牙利牛尾湯 (3-5 位用)		
Riche Potato Soup with Chicken in Family Pot (for 3-5 persons)	\$190	
傳統薯仔雞湯 (3-5 位用)		
King Ludwig's famous Potato Cakes 馳名薯餅		
Potato Cakes with Seafood "Amatriciana" Style	\$155	
薯餅配海鮮伴香辣鮮番茄汁		
Potato Cakes with smoked Salmon and Sour Cream	\$135	
薯餅配煙三文魚伴酸忌廉		
Potato Cakes with Duck and Red Cabbage Stew, Apple Sauce	\$115	
薯餅配鴨胸及燴紅椰菜伴蘋果汁		
Potato Cakes with grilled Vegetable Curry	\$115	
薯餅配咖喱扒什菜		



## Sausage Galley 德國腸類 B- beef P - pork

All Sausages/Charcuterie offered in this section are freshly imported from Germany where they are produced by Master Butcher Buchmann in Ravensburg.

The following dishes will be served with Potato Salad.

(Sauerkraut may be served instead of Potato Salad on request)

以下所有腸類均由德國拉文堡(Ravensburg) Master Butcher Buchmann 新鮮人口,配以薯仔沙律。(如有需要,可改配 德國燴酸椰菜)

Sausage Sampler (for 2-3 persons)	\$260
Nuremberg $oxin B$ , Weisswurst $oxin B$ , Bockwurst $oxin B$ and other seasonal	<b>V</b> =33
German Sausages (5 pcs), served with Sauerkraut, Roast Potatoes & Potato	
Salad	
德國腸拼盤伴酸椰菜及燒薯、薯仔沙律 (2-3 位用)	
Small Sausage Teaser (for 1-2 persons)	\$160
Nuremberg ${\Bbb P}$ , Weisswurst ${\Bbb B}{\Bbb P}$ and Wiener ${\Bbb B}{\Bbb P}$ , served with Sauerkraut	<b>V</b> 100
& Roast Potatoes	
迷你德國腸拼盤伴酸椰菜及燒薯 (1-2 位用)	
Nuremberg Roast Sausages (6 Pcs)®	\$135
Coarsely minced Pork Meat with Marjoram	•
紐倫堡馬祖林粗豬肉腸 (6條)	
Munich Weisswurst (2 Pcs) ®®	\$110
Finely minced Veal and Pork Meat	·
慕尼黑幼牛仔肉,豬肉腸 (2條)	
Gold Medal Award winning Bockwurst (1 Pc) ® P	\$115
Finely minced Beef and Pork Meat	·
德國"金裝"幼牛肉,豬肉腸 (1條)	
Sausage Dumplings and Mushrooms in Vol au Vent with green Vegetables	<b>\$125</b>
B	·
幼牛仔肉丸配鮮白菌酥盒	



Main Courses 主菜	
King Ludwig's Pork Knuckle – German Import, served with Sauerkraut and	\$215
Potatoes (for 1-2 persons)	
脆皮燒豬肘配酸椰菜及薯仔 (1-2 位用)	
German Spare Ribs with crisp fried Garlic and Chili	\$205
德國豬肋骨配脆蒜及辣椒	
Pork "Cordon Bleu" with Serrano Ham Filling	\$220
哥頓布豬肉配釀西班牙風乾火腿	
Veal `Wiener Schnitzel` with Cranberry Sauce, French fried Potatoes and	\$235
Salad	
酥炸牛仔柳伴紅莓汁配薯條及沙律	
US Rib Eye Steak (10oz) with Baked Potato and Spinach Gratin	\$260
美國肉眼牛扒(10 安士)配焗薯及忌廉菠菜	
New Zealand Lamb Chops in a rich Ratatouille Sauce with Roast Potatoes	\$205 / 2 Pcs
紐西蘭羊鞍扒伴什菜醬配燒薯	\$260 / 3 Pcs
Half Roast US Duck with Red Cabbage Stew and roast Potatoes (for 1-2	\$195
persons)(Available Dinner Only)	
香燒美鴨配燴紅椰菜及燒薯(半隻) (1-2 位用)	
(只限晚市供應)	
Salmon Steak in Herb Crust with Saffron Sauce	\$190
芥茉香草三文魚扒配紅花汁	
Seafood Skewer with Prawns and Cod in Bacon, on Cream Sauerkraut	\$225
煙肉卷海鮮串(鮮蝦、鱈魚)配忌廉酸椰菜	
Curry of Chicken in Bread Loaf with Vegetables	\$185
雞肉咖喱包配什菜	



Curry of Lamb with Broccolis and Rice 咖喱羊肉伴西蘭花及白飯	\$195
(Add \$20 for Extra Curry Sauce 額外咖喱汁另加\$20)	
German Pasta Specialties 德式麵類	
"Maultaschen" German Pasta with	\$130
Pork Meat and Tomato on Cream Spinach	
德國豬肉雲吞配番茄及忌廉菠菜	
Cheese Dumplings with "Schabziger & Backstein Kaese"	\$115
瑞士芝士麵糰	
Cheese Dumplings with Meat Balls in Tomato Sauce	\$135
瑞士芝士麵糰配牛、豬肉丸伴鮮茄汁	
Baked Oxtail Lasagna with Tomato and Parmesan	\$145
番茄芝士焗牛尾千層麵	
Traditional Pasta Dishes 傳統麵類	
Choice of Tagliatelle, Spaghetti or Orechiette Pas	sta
請選擇寬條麵 / 意大利粉 / 耳朵粉及配以下其中	<b>护一款</b>
Bolognaise Style – Oxtail Sauce	\$145
牛尾肉醬汁	\$145
Carbonara Style – with Ham, Cream and Egg	64.45
火腿忌廉蛋汁	\$145
With grilled Seafood in Tomato Sauce	4470
海鮮番茄汁	\$170
With grilled Seafood in Herb Cream Sauce	\$175
海鮮香草忌廉汁	
Pesto with roast Garlic and sun dried Tomatoes	\$135
燒蒜香草欖油乾番茄汁	



Side Dishes 配菜		
Mashed Potatoes with Butter and Cream	ÅFF.	
牛油忌廉薯茸	\$55	
Potato Salad with Chives	ćco	
德國薯仔沙律	\$50	
Sauer Kraut	ĆEO.	
德國燴酸椰菜	\$50	
Red Cabbage Stew	ĆEE	
<b>燴紅椰菜</b>	\$55	
"Pommes" – French fried Potatoes	ĆEE	
香脆炸薯條	\$55	
Freshly steamed Broccolis	¢c0	
西蘭花	\$60	
Pickled Okras	\$50	
<b>醃毛</b> 茄	755	
Steamed Rice	\$25	
白飯	<b>,</b>	
Farm Roll (1 Pc)	\$25	
農夫麵包 (1個)	<b>,</b>	
Liver Pâté / Herb Cream Cheese	\$15	
牛仔肝醬 / 香草芝士 (1 客)	·	
Breads 麵包		
Beer Bretzel	\$38	
德國麵包圈	1 pc/件	
Beer Sticks	\$25	
芥花子麵包條	2 pcs/件	
King Ludwig Farm Rolls with Liver Pate and Herb Cream Cheese	\$40	
農夫麵包配牛仔肝醬及香草芝士	1 pc/件	
Bread Basket – German Bread Specialties	\$115	
(2 small bretzels, 1 set of rolls, 4 beer and cheese sticks)		
德國什錦麵包籃		
(迷你德國麵包圈 2 個、農夫麵包 1 個、芥花籽及芝士麵包條 4 條)		