

Daily Roasts 每日精選	
Daily Roasts Available Dinner Only and Limited Orders 每日精選晚市限量供應	
<u>Monday</u> Crisp roast Pork back Hock, with Bread Dumplings in Beer Sauce and Red 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)	\$215
<u>Tuesday</u> Roast Australian Chicken (1/2 Pc) with Roast Potatoes and a bowl of Salad 烤澳洲雞配燒薯及沙律(半隻)	\$180
<u>Wednesday</u> Roast US Beef with baked Potato and Spinach Gratin 燒美國牛肉配焗薯及忌廉菠菜	\$260
<u>Thursday</u> Krustenbraten with Bread Dumplings in Beer Sauce and Red Cabbage Stew 燒脆皮豬腩仔配特色麵包糰及燴紅椰菜	\$195
Salads and Appetizers 沙律及頭盤	
Platters for Sharing (2-3 persons 2-3 人用特選)	
Bavarian Platter with Rolls Smoked Meat, Cheese and Obatzter 巴伐利亞煙肉及芝士碟	\$160
Vegetarian Set, Mixed Lettuce Bowl, Crudites and a Jar of Pickles with Dressings 田園素菜精選 (珍寶生菜盤伴什菜及醃酸菜)	\$155
Appetizers 頭盤	
Mixed Lettuce with freshly sauteed Mushrooms 炒鮮什菌配素菜沙律	\$95
Romaine Lettuce and Red Cabbage with Cheese Fritters 羅文菜沙律配紅椰菜及炸芝士	\$105
Tomato Salad with Pesto and Mozzarella 番茄沙律伴香草橄欖油意大利水牛芝士	\$105
"Tête de Veau" with pickled Okra Vinaigrette 德國啫喱牛仔配毛茄醋汁	\$105
Landjäger with Celeriac and Walnut Salad 瑞士風乾腸配香芹核桃沙律	\$95
Crisp fried Shrimp Salad with Mango	\$115

另收加一服務費 Plus 10% Service Charge

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

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 新鮮入口，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) Nuremberg(P), Weisswurst(B)(P), Bockwurst (B)(P) and other seasonal 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)	\$260
Small Sausage Teaser (for 1-2 persons) Nuremberg(P), Weisswurst(B)(P) and Wiener(B)(P), served with Sauerkraut & Roast Potatoes 迷你德國腸拼盤伴酸椰菜及燒薯 (1-2 位用)	\$160
Nuremberg Roast Sausages (6 Pcs)(P) Coarsely minced Pork Meat with Marjoram 紐倫堡馬祖林粗豬肉腸 (6 條)	\$135
Munich Weisswurst (2 Pcs) (B)(P) Finely minced Veal and Pork Meat 慕尼黑幼牛仔肉, 豬肉腸 (2 條)	\$110
Gold Medal Award winning Bockwurst (1 Pc)(B)(P) Finely minced Beef and Pork Meat 德國“金裝”幼牛肉, 豬肉腸 (1 條)	\$115
Sausage Dumplings and Mushrooms in Vol au Vent with green Vegetables(B) 幼牛仔肉丸配鮮白菌酥盒	\$125

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Main Courses 主菜	
King Ludwig's Pork Knuckle – German Import, served with Sauerkraut and Potatoes (for 1-2 persons) 脆皮燒豬肘配酸椰菜及薯仔 (1-2 位用)	\$215
German Spare Ribs with crisp fried Garlic and Chili 德國豬肋骨配脆蒜及辣椒	\$205
Pork "Cordon Bleu" with Serrano Ham Filling 哥頓布豬肉配釀西班牙風乾火腿	\$220
Veal "Wiener Schnitzel" with Cranberry Sauce, French fried Potatoes and Salad 酥炸牛仔柳伴紅莓汁配薯條及沙律	\$235
US Rib Eye Steak (10oz) with Baked Potato and Spinach Gratin 美國肉眼牛扒(10 安士)配焗薯及忌廉菠菜	\$260
New Zealand Lamb Chops in a rich Ratatouille Sauce with Roast Potatoes 紐西蘭羊鞍扒伴什菜醬配燒薯	\$205 / 2 Pcs \$260 / 3 Pcs
Half Roast US Duck with Red Cabbage Stew and roast Potatoes (for 1-2 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)	\$195
Salmon Steak in Herb Crust with Saffron Sauce 芥茉香草三文魚扒配紅花汁	\$190
Seafood Skewer with Prawns and Cod in Bacon, on Cream Sauerkraut 煙肉卷海鮮串(鮮蝦、鱈魚)配忌廉酸椰菜	\$225
Curry of Chicken in Bread Loaf with Vegetables 雞肉咖喱包配什菜	\$185
Curry of Oxtail with Okra, Eggplant and Rice 咖喱牛尾伴毛茄、茄子及白飯	\$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 Pork Meat and Tomato on Cream Spinach 德國豬肉雲吞配番茄及忌廉菠菜	\$130
Cheese Dumplings with "Schabziger & Backstein Kaese" 瑞士芝士麵糰	\$115
Cheese Dumplings with Meat Balls in Tomato Sauce 瑞士芝士麵糰配牛、豬肉丸伴鮮茄汁	\$135

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Traditional Pasta Dishes 傳統麵類 <i>Choice of Tagliatelle, Spaghetti or Orechiette Pasta</i> 請選擇寬條麵 / 意大利粉 / 耳朵粉及配以下其中一款	
Bolognese Style – Oxtail Sauce 牛尾肉醬汁	\$145
Carbonara Style – with Ham, Cream and Egg 火腿忌廉蛋汁	\$145
With grilled Seafood in Tomato Sauce 海鮮番茄汁	\$170
With grilled Seafood in Herb Cream Sauce 海鮮香草忌廉汁	\$175
Pesto with roast Garlic and sun dried Tomatoes 燒蒜香草攪油乾番茄汁	\$135
Side Dishes 配菜	
Mashed Potatoes with Butter and Cream 牛油忌廉薯茸	\$55
Potato Salad with Chives 德國薯仔沙律	\$50
Sauer Kraut 德國燴酸椰菜	\$50
Red Cabbage Stew 燴紅椰菜	\$55
“Pommes” – French fried Potatoes 香脆炸薯條	\$55
Freshly steamed Broccolis 西蘭花	\$60
Pickled Okras 醃毛茄	\$50
Steamed Rice 白飯	\$25
Farm Roll (1 Pc) 農夫麵包 (1 個)	\$25

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Liver Pâté / Herb Cream Cheese 牛仔肝醬 / 香草芝士 (1 客)	\$15
Breads 麵包	
Beer Bretzel 德國麵包圈	\$38 1 pc/件
Beer Sticks 芥花子麵包條	\$25 2 pcs/件
King Ludwig Farm Rolls with Liver Pate and Herb Cream Cheese 農夫麵包配牛仔肝醬及香草芝士	\$40 1 pc/件
Bread Basket – German Bread Specialties (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)	\$115