

Daily Roasts 母口桐選 Daily Roasts Available Dinner Only and Limited Orders 每日精選晚市限	1. 景代確
Monday	<u>\$215</u>
Crisp roast Pork back Hock, with Bread Dumplings in Beer Sauce and Red	7213
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)	
Tuesday	\$180
Roast Australian Chicken (1/2 Pc)	7100
with Roast Potatoes and a bowl of Salad	
烤澳洲雞配燒薯及沙律(半隻)	
Wednesday	\$260
·	3200
Roast US Beef with baked Potato and Spinach Gratin 棒美國生內配桿萬耳己麻萊茲	
燒美國牛肉配焗薯及忌廉菠菜	\$195
Thursday Kruston by the Brood Duncylings in Book Source and Bod Sobbook Stour	\$132
Krustenbraten with Bread Dumplings in Beer Sauce and Red Cabbage Stew 基份中华的大型社会和自由工作的	
燒脆皮豬腩仔配特色麵包糰及燴紅椰菜	
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	\$160
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)	7133
Appetizers 頭盤	
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Smoked Salmon with Grilled Asparagus and Crab Meat	\$125
煙三文魚伴扒露筍及蟹肉	
Mixed Lettuce with freshly sauteed Mushrooms	\$95
炒鮮什菌配素菜沙律	
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	\$105
德國啫喱牛仔配毛茄醋汁	



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	\$115		
沙甸魚串配雷莫拉汁伴希臘沙律			
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			
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			
"Strammer Max" with Potato Cakes	\$135		
薯餅配德國豬肉批及煎蛋			
Potato Cakes with grilled Vegetable Curry	\$115		
薯餅配咖喱扒什菜			



Sausage Galley 德國腸類 ®- 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®, Weisswurst®®, Bockwurst®® 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)	
Small Sausage Teaser (for 1-2 persons)	\$160
Nuremberg®, Weisswurst®® and Wiener®®, served with Sauerkraut &	
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) 🖲 🕑	\$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®	\$125
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 Potatoes (for 1-2 persons)	\$215	
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		
(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		



Traditional Pasta Dishes 傳統麵類		
Choice of Tagliatelle, Spaghetti or Orechiette	Pasta	
請選擇寬條麵 / 意大利粉 / 耳朵粉及配以下其中一款		
Bolognaise Style – Oxtail Sauce	Ć14E	
牛尾肉醬汁	\$145	
Carbonara Style – with Ham, Cream and Egg	\$145	
火腿忌廉蛋汁	Ş145	
With grilled Seafood in Tomato Sauce	\$170	
海鮮番茄汁	Ş170	
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	\$55	
牛油忌廉薯茸	755	
Potato Salad with Chives	\$50	
德國薯仔沙律	750	
Sauer Kraut	\$50	
德國燴酸椰菜	750	
Red Cabbage Stew	\$55	
燴紅椰菜	755	
"Pommes" – French fried Potatoes	\$55	
香脆炸薯條	755	
Freshly steamed Broccolis	\$60	
西蘭花	Ş00	
Pickled Okras	\$50	
醃毛 茄	·	
Steamed Rice	\$25	
白飯	·	
Farm Roll (1 Pc)	\$25	
農夫麵包 (1 個)	·	
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	
(2 small bretzels, 1 set of rolls, 4 beer and cheese sticks)	Ć11F
德國什錦麵包籃	\$115
(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)	