

Welcome to King Ludwig's Restaurant

Pretzel: served with butter \$ 7.00
or Obadza (our famous cheese dip) \$ 9.00

German Rye Bread with butter \$ 5.00
or Obadza \$ 7.00

Soups

Kartoffelsuppe: King Ludwig's signature dish, Bavarian potato cream soup with vegetables, Frankfurter sausages and speck (GF)

\$11.00/14.00

Soup of the day: please refer to our special's list or ask our friendly staff

\$11.00/\$14.00

Mains

Jägerschnitzel: grilled pork medallions with a creamy mushroom sauce, vegetables and Spätzle (homemade noodles)

\$39.00

Bauernschmaus: Combination of Bratwurst & Frankfurter pork sausages, a slice of Kassler (smoked pork loin) on Sauerkraut, with bread dumpling and beer gravy (GF possible)

\$39.00

Zwiebelrostbraten: sirloin steak topped with beer gravy & fried onion rings, with garlic mash and steamed vegetables (GF possible)

\$41.00

Hühnerbrust: organic chicken breast on a bed of pumpkin risotto with rosemary & thyme gravy and steamed vegetables (GF possible)

\$37.00

Fish of the Day: panfried in lemon parsley butter with roast potatoes and seasonal vegetables (GF possible)

\$44.00

Vegetarian Platter: Bread dumpling, roast potatoes, risotto, Sauerkraut, Red Cabbage, steamed vegetables, sautéed mushrooms and Spätzle

\$33.00

Käsespätzle: homemade Bavarian noodles with melted trio of European Mountain Cheese and fried onions

\$32.00

Klassisches Rindergoulasch: beef goulash with Red Cabbage and mash, or Spätzle or bread dumpling

\$38.00

Light Lunch:

Cheese Kransky with Sauerkraut and mash

\$ 25.00

Curry Wurst: grilled Bratwurst with light curry tomato sauce and potato salad

\$ 25.00

Leberkäse: grilled Bavarian meat loaf topped with a fried egg and potato salad

\$ 25.00

Children's Menu 3-12 years

\$ 23.00 main and ice cream dessert

Chicken Schnitzel: crumbed and pan fried with Spätzle and steamed vegetables.

Chipolata sausages: with mash and vegetables

Desserts

*Apfelstrudel: served warm on Crème Anglaise with ice cream and whipped cream **\$14.00***

*Sticky Date Pudding: served warm with caramel sauce, Crème Anglaise and ice cream **\$14.00***

*Almond Panna Cotta: on fruit puree with raspberry sorbet **\$15.00 (GF)***

*Lemon & Raspberry Sorbet (vegan, GF LF) **\$9.00***

While we offer gluten friendly options, we are not a gluten or nut free kitchen. Cross contamination can occur, and we are unable to guarantee that any item can be completely free of allergens.