

GERMANY

STARTER

SALT PRETZELS

BEER CHEESE SAUCE

The origin of the pretzel is uncertain. One of the most popular beliefs is that pretzels were developed in the 7th century by Christian monks as a reward for children who learned their Catechism. The shape represents a monk with his arms folded in prayer and the three holes in the pretzel were meant to symbolize the Holy Trinity; The Father, The Son and The Holy Ghost.

Depending on the dialect, pretzels are called Brezel (High German), Brezn (in Bavaria and Austria), Bretzel (in Switzerland) or one of many similar names, based on the region.

ENTREE

WEINER SCHNITZEL

SPÄTZLE, WHITE WINE MUSTARD CREAM

A Wiener schnitzel is a 3-6 ounce thin slice of veal covered with crumble which is fried and can be served with a lemon slice or with potato salad, French fries, buttered boiled potatoes or with jam.

SIDE

WARM GERMAN POTATO SALAD

BACON CIDER VINAIGRETTE

A German dish known as "Kartofelsalat" is popular. It is a dish made with vinegar, potatoes, salt, pepper, vegetable oil, mustard, vegetable or beef broth, onions and topped with chives. This Potato salad is commonly found in Southern Germany. Potato Salad made from northern Germany would commonly include mayonnaise and be quite similar to the potato salad in the U.S.

DESSERT

STREUSELKUCHEN

CRUMB CAKE WITH APPLE AND CINNAMON, VANILLA ICE CREAM

Streuselkuchen is a speciality of Germany. The traditional recipe involved Streuselkuchen being made out of yeast dough wrapped using toppings of sweet crumbs which are referred to as streusels. The other main ingredients include: sugar, butter and flour and ideally these should be mixed in a ratio of 1:1:2. Many of its variants are prepared with fillings that are sour and fruity. The fruity filling involves apples, gooseberries, sour cherries, rhubarb, poppy seeds or crème.