

Desserts

- Topfenstrudl mit Vanille-Sauce** \$ 7
*cream strudel with vanilla sauce
 a Bavarian specialty, don't leave before you have tried it*
- Apfelstrudl mit Vanille- Eis** \$ 7
*apple strudel with vanilla ice cream
 our famous dessert, homemade and fresh*
- Apfelkücherl mit Zimtzucker und Vanille- Eis** \$ 7
*deep fried apples with cinnamon sugar and vanilla ice cream
 slices of apples, dipped in a sweet beer batter and fried*
- Deutscher Käsekuchen mit der Sauce ihrer Wahl** \$ 7
*German cheesecake with a sauce of your choice:
 chocolate, raspberry, caramel*
- Schwarzwälder Kirschtorte mit Sahne** \$ 7
*traditional German Chocolate cake with
 cherry and cream filling*
- Bayrischer Schokoladen Scheiterhaufen** \$ 7
*Bavarian chocolate bread pudding
 with orange caramel sauce*



Kaiserschmarrn mit Apfelmus für zwei personen
Emperor's dessert for two
A 19th century dessert made for Royalty
*caramelized pancake pieces with rum-soaked raisins and almonds
 served with applesauce, cherries, ice cream and whip cream*
\$16

All desserts are homemade from old family recipes!

specialty coffees

*a blend of different liquors with German coffee
 and whipped topping*

- Kaffee "Royal Bavaria "** \$ 6
secret recipe of the house (Amaretto, Baileys)
- Kaffee "König Ludwig "** \$ 6
the King's favorite (Grand Marnier, Tia Maria)

WINTER ICE (Eiswein) \$ 6
 Very sweet white wine,
 Perfect wine with our desserts!

Digestifs

Traditional German Schnapps

- | | |
|---------------------------------------|------|
| Berentzen Apfelkorn (Apple) | \$ 6 |
| Schladerer Williams (Pear) | \$ 6 |
| Schladerer Himbeer (Raspberry) | \$ 6 |
| Schladerer Kirsch (Cherry) | \$ 6 |

Jägermeister \$ 6
Rumpelminze \$ 6

Grand Marnier \$ 6
Baileys \$ 6
Amaretto (warm) with cream \$ 6

Johnny Walker Red Label \$ 7
Crown Royal \$ 7
Remy Martin, Cognac VS \$ 7

These drinks are perfect to finish a German dinner!