

# Gasthaus

*German Restaurant*

*Est. 1993*

*“Gemütlichkeit” and relaxed dining is our emphasis.  
Our dishes are made to order. If you are in a hurry,  
please let us know.*

*Greipel Family - 4812 Brownsboro Center Louisville, KY 40207  
(502) 899.7177*

WEB: [www.gasthausdining.com](http://www.gasthausdining.com)

BLOG: [www.gasthaus.wordpress.com](http://www.gasthaus.wordpress.com)

## Salads

### **"Gasthaus" Salad**

*Specialty Salad, selection varies..... Market Price*

### **Chicken Salad**

*A crisp mixture of fresh salad greens, tomatoes, carrots, coleslaw and red bell peppers topped with sautéed strips of chicken breast.....\$16.00*

### **House Salad**

*A small mixed green salad with coleslaw, carrots, tomatoes and red bell peppers .....\$8.00*

*Our house dressing is a Vinaigrette. We also have Ranch, Honey Dijon, Blue Cheese, and Low-cal Italian.*

## Soups

### **Cream of Potato Soup (Bowl only)**

*With German sausage pieces ..... \$8.00*

### **Specialty Soup (Bowl only)**

*A soup of the day..... \$8.50*

## For our young guests

**12 and under only**

### **Spätzle with Marinara Sauce**

*Home-style egg noodles with a vegetarian spaghetti sauce.....\$8.00*

### **Chicken Breast with Spätzle**

*Sautéed breast of chicken with a creamy sauce and home-style egg noodles.....\$10.00*

### **Bratwurst with Bratkartoffeln**

*Single Bratwurst with pan-fried potatoes, with mustard or ketchup.....\$10.00*

### **Kids Schnitzel with Spätzle**

*Mini Pork Schnitzel with a creamy sauce and home-style noodles.....\$10.00*

**Shared Entrée charge \$3.00**

**For parties of 6 or more  
20% gratuity included!**

# Main Courses

## Poultry Entrées

### **Chicken Tenderloins**

Tenderloins with fresh sautéed mushrooms in an herb sauce, served with Spätzle\* .....\$20.00

### **Chicken Wiener Art**

Breaded breast of chicken, sautéed and served on a creamy sauce.....\$18.00

### **Chicken Ragout**

Tender pieces of chicken breast, asparagus, carrots, mushrooms and leeks,  
in a white gourmet sauce served with Spätzle\* .....\$23.00

### **Chicken Cordon Bleu**

Breaded breast of chicken, filled with Swiss cheese and honey baked ham,  
on a cheese and ham sauce served with Spätzle\* .....\$23.00

## Beef Entrées

### **Gulasch**

Hungarian style beef cubes in a spicy beef and paprika sauce, served with Spätzle\* .....\$23.00

### **Rouladen**

Braised top round beef rolled and filled with bacon, onions and a pickle.....\$23.00

### **Stroganoff**

Choice cuts of beef tenderloin with a creamy mushroom, onion, beet and pickle sauce,  
served with Spätzle\* .....\$29.00

### **Sauerbraten**

Tender beef marinated for at least 7 days in old world herbs, spices and wine vinegar.....\$23.00

Entrées are served with a side dish of your choice or

\* Side already included

## Side Dishes

\$8.50

**Spätzle**, home-style egg noodles ("V")

**Bratkartoffeln**, pan-fried potatoes with onion and bacon ("V" optional)

**Kartoffelknödel**, potato dumplings

**Kartoffel Salat**, German potato salad (warm)

**Rotkraut**, red cabbage

**Sauerkraut**

**Fresh Vegetable Medley** ("V")

**Green Peas & Carrots** ("V")

("V" - Vegetarian)

# Main Courses

## Pork Entrées

### **Jäger Schnitzel**

Tender breaded pork loin, sautéed and served with a brown bacon and onion sauce topped off with fresh sautéed mushrooms.....\$25.00

### **Rahm Schnitzel**

Tender breaded pork loin, sautéed and served with a creamy sauce.....\$23.00

### **Zigeuner Schnitzel**

Tender breaded pork loin, sautéed and served with a sweet and sour mushroom, red pepper, bacon and onion sauce.....\$25.00

### **Bratwurst**

Two Bratwursts served with sauerkraut and pan-fried potatoes\*.....\$19.00

## Veal Entrées

### **Wiener Schnitzel**

Tender breaded veal, sautéed and served on a creamy sauce.....\$26.00

### **Schnitzel à la Holstein**

Tender breaded veal, sautéed, topped with two fried eggs, anchovies and capers, served with pan-fried potatoes\*.....\$27.00

## Vegetarian Dish

*(No additional Side Dish included)*

### **Gemüse Spätzle**

Home-style egg noodles with a fresh vegetable medley.....\$18.00

Entrées are served with a side dish of your choice or

\* Side already included

## Side Dishes

\$8.50

**Spätzle**, home-style egg noodles ("V")

**Bratkartoffeln**, pan-fried potatoes with onion and bacon ("V" optional)

**Kartoffelknödel**, potato dumplings

**Kartoffel Salat**, German potato salad (warm)

**Rotkraut**, red cabbage

**Sauerkraut**

**Fresh Vegetable Medley** ("V")

**Green Peas & Carrots** ("V")

("V" - Vegetarian)

## Desserts

\$8.50 - \$11

All made in house daily

from family recipes by Annemarie Greipel (Owner) and her daughter.

Selection varies.

**\*\*\* Please see our separate dessert menu! \*\*\***

Dessert selection such as...

**Apfel or Kirsch Strudel**, served warm with ice-cream and whipped cream

**Fallen Chocolate Soufflé** (Gluten free), rich chocolate cake, served warm with ice-cream and whipped cream

**Schwarzwälder Kirsch Torte**, the original Black Forest Cake, layered chocolate cake with whipped cream, cherries and Kirschwasser (Cherry Brandy)

**Käse Kuchen**, German cheese cake

**Strawberry Napoleon**, puff pastry filled with fresh strawberries and French pastry cream, drizzled with sweet roasted almonds

**Torten**, variety of Tortes (recipes vary)

All Desserts are served with whipped cream!

## Beverages

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Iced Tea ( <u>unsweetened only</u> ) (refills).....	\$3.00
Hot Teas (various selection), 2% Milk.....	\$3.00
Coffee: * <b>Cadillac European Roast</b> * regular or decaf (refills).....	\$3.00
Hot Chocolate, served with whipped cream and Chocolate Sprinkles.....	\$3.50
Orange or Apple Juice.....	\$3.50
Perrier Sparkling Natural Mineral Water 330ml Glass Bottle.....	\$3.50

*Special request can be catered for with advance notice.*