## **First**

(Choice of)

- Hungarian Goulash Soup
- Pumpkin Bisque served with cream
- -Vienna House Salad, Potato Herb Dressing

## **Seconds**

-Eggs Benedict with Crab Cake, bacon wrapped shrimp, Maple glazed pork belly The ultimate served over a English muffin, sliced ham dressed with Sauce Hollandaise	21
seasonal vegetables and Roasted Potatoes	
- Eggs Benedict	17
Served over English Muffin sliced ham dressed with Sauce Hollandaise	
seasonal vegetables and Roasted Potatoes	
ask your server for our SKIP The Bread version on our Egg Benedicts	
- Wiener Kaiserschmarren	18
The Emperors Pancake a specialty from Vienna with apples, cinnamon,	
Raisins served today with apple sauce and our finest Maple Syrup	
- The Ultimate Brunch Steak Skillet	26
11 oz aged NY hand cut, served over roasted Potatoes poached Egg,	
with Hollandaise Sauce and our herb butter and topped with a bacon wrapped Shrimp and	
-Sausage Omelet	17
with mushroom, Peppers, Scallions, Tomatoes Onions Swiss Cheese,	
served with Roasted Potatoes and seasonal vegetables	
-Jägerschnitzel	20
Pork OR Chicken cutlet with our bacon mushroom cream sauce Spätzle,	
Red Cabbage and seasonal Vegetables and a touch of Mushroom Sauce	
-Brunch Salmon "Parisienne"	20
Baked in Egg sautéed served with roasted potatoes, vegetable medley,	
lemon butter sauce and capers	
-Octoberfest Platter	22
Slow roasted Pork loin, Knockwurst and Schnitzel and served with red	
and white cabbage, Roasted potatoes Mustard Pan Gravy	
-Schnitzel and Egg	21
Chicken cutlet served with seasonal vegetables roasted potatoes topped	
with 2 eggs any style (best is eggs over easy)	24
- Chicken Cordon Bleu	21
Rolled with ham and Swiss cheese baked served with roasted potatoes and a vegetable medley -Sauerbraten	22
Marinated and braised traditionally served over Spaetzle Red Cabbage and pan gravy	22
marmand and braised traditionary served over spacific Ned Cabbage and pair gravy	

## Third ..... a Sweet Finish

- -Apple Strudel ala mode served with Vanilla Ice Cream
- Strawberry Cake served with Rum fruits
- Chocolate Mousse and Sacher Torte combination
- Maple Crème Brulé

Pls note a 20 % service Charge is added automatically to our Sunday brunches