

Valentine's Day Menu

**\$29.00 pp 3 course prix-fixe includes:
Salad, Entrée and Dessert**

Entrée Choices:

Cod

Cod Meuniere delicious parsley and wine sauce with Rice and Vegetable of the day

Rinds Roulade

Beef Roulade stuffed with Bob's own sausage, served au Jus with Spaetzle and Red cabbage

Chef Bob's Oma's Sauerbraten

Marinated a minimum of 4 days and baked to perfection eye of the round with homemade, potato pancakes and Gingersnap gravy & red cabbage. You will love this tantalizing Swiss comfort dish, a combination of sweet and sour

Schnitzels

Veal, Pork, Chicken & Haddock Schnitzel. Breaded in home made bread crumbs and pan fried to perfection, served with our Spaetzle and Red Cabbage

Pork

Pork Roast stuffed with apple/sausage stuffing and mustard served with Mashed Potatoes and Red Cabbage

Duck

Pan Seared Duck Breast with Balsamic Cherry reduction with Rice & Vegetable of the day

Dessert Choices

Apple or Cherry Strudel

Vanilla or Dark Chocolate Bavarian Cream with Raspberries

Optional Appetizers

Swiss Cheese Fondue for 2 (please pre-order) \$15

Filet of Smoked Trout \$9

Rosti with Smoked Salmon and Caviar \$9

Cucumber Salad \$7

Herring Salad \$7

Goulash Soup or Red Pepper Bisque \$4