

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

*Website: www.GasthausDining.com
Blog: Gasthaus.Wordpress.com*

*Dinner Hours Only
Tue.-Sat. 6:00pm - 9:30pm*

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..... \$14.50

House Salad

A small mixed green salad with coleslaw, carrots, tomatoes and red bell peppers \$6.50

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

Soups

Cream of Potato Soup

With German sausage pieces\$5.50

Specialty Soup

A soup of the day.....\$6.00

For our young guests

12 and under only

Spätzle with Meat Sauce

Home-style egg noodles with a spaghetti sauce.....\$10.00

Chicken Breast with Spätzle

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

Shared Entrée charge \$3.00

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

Out of courtesy to others please refrain from using mobile and electronic devices in the dining area! Thank you!

Main Courses

Poultry Entrées

Chicken Tenderloins

Tenderloins with fresh sautéed mushrooms in a herb sauce, served with Spätzle*\$18.50

Chicken Wiener Art

Breaded breast of chicken, sautéed and served on a creamy sauce.....\$17.00

Chicken Ragout

Tender pieces of chicken breast, asparagus, carrots, mushrooms and leeks
in a white gourmet sauce served with Spätzle*\$20.00

Chicken Cordon Bleu

Breaded breast of chicken, filled with Swiss cheese and honey baked ham,
on a cheese and ham sauce served with Spätzle*\$20.00

Beef Entrées

Gulasch

Hungarian style beef cubes in a spicy beef and paprika sauce, served with Spätzle*\$20.00

Rouladen

Braised top round beef rolled and filled with bacon, onions and a pickle.....\$21.00

Stroganoff

Choice cuts of beef tenderloin with a creamy mushroom, onion, beet and pickle sauce,
served with Spätzle*\$25.00

Sauerbraten

Tender beef marinated for at least 7 days in old world herbs, spices and wine vinegar.....\$20.00

Entrées are served with a side dish of your choice or
* Side already included

Side Dishes

\$6.50

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.....\$21.50

Rahm Schnitzel

Tender breaded pork loin, sautéed and served with a creamy sauce.....\$19.00

Zigeuner Schnitzel

Tender breaded pork loin, sautéed and served with a sweet and sour mushroom, red pepper, bacon and onion sauce.....\$21.50

Bratwurst

Two Bratwursts served with sauerkraut and pan-fried potatoes*.....\$18.00

Veal Entrées

Wiener Schnitzel

Tender breaded veal, sautéed and served on a creamy sauce.....\$22.50

Schnitzel à la Holstein

Tender breaded veal, sautéed, topped with two fried eggs, anchovies and capers, served with pan-fried potatoes*.....\$24.50

Vegetarian Dish

(No additional Side Dish included)

Gemüse Spätzle

Home-style egg noodles with a fresh vegetable medley.....\$17.00

Entrées are served with a side dish of your choice or

* Side already included

Side Dishes

\$6.50

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

\$8.00 - \$9.50

All made in house daily

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

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, 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

<i>Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper.....</i>	<i>\$2.50</i>
<i>Iced Tea (<u>unsweetened only</u>), Hot Teas (various selection), 2% Milk.....</i>	<i>\$2.50</i>
<i>Orange Juice, Coffee: regular or decaf.....</i>	<i>\$3.00</i>
<i>Hot Chocolate, served with whipped cream.....</i>	<i>\$3.00</i>
<i>Perrier Sparkling Natural Mineral Water 330ml Glass Bottle.....</i>	<i>\$3.00</i>

Special request can be catered for with advance notice.