

Desserts



*All of our desserts are made
fresh daily, in-house,
from family recipes by the owner
Mrs. Greipel
and her daughters*

Selection varies nightly.



1. *Apple Strudel*



3. *Schwarzwälder Kirschtorte*



4. *Cheesecake with Berry Sauce*



5. *Lemon Roll*



6. *Strawberry Napoleon*



7. *Irish Cream Torte*



9. *Bavarian Crumb Cake*



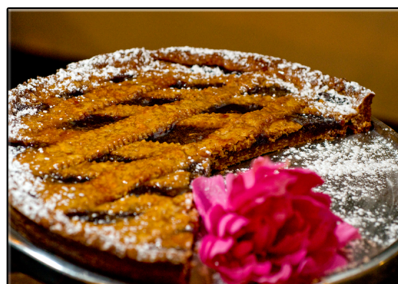
10. *Chocolate Roll*



11. *Apple Wine Torte*



12. *Blueberry Cheese Cake*



13. *Linzer Torte*



14. *Bienenstich (Bee Sting Cake)*

All of our desserts are served with whipped cream
\$8.50 most desserts ~ \$9.50 a la mode ~ \$11 Strawberry Napoleon

- 1. Apfel or Kirsch Strudel** (Apple or Cherry Strudel)
served warm with vanilla ice-cream
- 2. Fallen Chocolate Souffle** (Gluten free)
rich chocolate cake served warm with vanilla ice-cream
- 3. Schwarzwälder Kirschtorte** (Blackforest Cake)
chocolate sponge cake with layers of cherries, whipped cream, chocolate shavings and Kirschwasser (cherry brandy)
- 4. Käse Kuchen**
light German cheesecake served with a berry sauce
- 5. Lemon Roll**
sponge roll filled with lemon curd and whipped cream
- 6. Strawberry Napoleon**
puff pastry filled with French pastry cream, fresh strawberries and covered with oven-roasted almonds
- 7. Irish Cream Torte or Roll**
chocolate cake with Irish Cream liqueur, layers of chocolate ganache and whipped cream
- 8. Peach Torte**
layered sponge cake with peaches, whipped cream and an almond crust
- 9. Bavarian Crumb Cake**
chocolate sponge cake with a filling of chocolate shavings, nuts, whipped cream and Irish Cream liqueur
- 10. Chocolate Roll**
chocolate sponge roll with chocolate and whipped cream (fillings vary)
 - a) Chocolate roll with raspberries
 - b) Chocolate roll with oven-roasted nuts (selection varies)
- 11. Apple Wine Torte**
Granny Smith apples in a wine pudding
- 12. Blueberry Cheese Cake**
light cream cheese cake with fresh blueberries and chocolate
- 13. Linzer Torte**
rich, nut flavored pastry filled with raspberry jam
- 14. Bienenstich (Bee Sting Cake)**
light sponge cake filled with pastry cream and topped with honey roasted almonds
- 15. Chocolate Éclair**
pâte à choux pastry filled with pastry cream and covered in chocolate

.....and many more

Beverages

Cadillac European Roast Regular or Decaffeinated Coffee
\$3

Hot Chocolate with whipped cream and chocolate sprinkles
\$3.50

Hot Teas (various selection)
\$3

Portwine

Fonseca Porto Bin 27 Fine Reserve
Portugal
\$7.50

Underberg

Natural Herbal Bitters
to round off a good meal
Germany
\$5

Asbach Uralt

Germany's most famous Brandy
\$11

Rüdesheimer Kaffee

Coffee served in a decorative mug with a shot of Asbach Uralt Brandy
~imported from Rüdesheim on the Rhine ~
Topped with whipped cream and chocolate sprinkles
\$11

Variety of German Schnaps

****please see our separate menu****

Glühwein

German Mulled Wine

****Served only during the cold season****