

# *Gasthaus*

*German Restaurant*

*Est. 1993*

*Greipel Family*

*4812 Brownsboro Center*

*Louisville, Kentucky 40207*

*Phone: (502) 899-7177*

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

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

## Salads

### ***“Gasthaus” Salad***

*Specialty Salad, selection varies*

### ***Chicken Salad***

*A crisp mixture of fresh green lettuce, tomatoes, carrots and coleslaw topped with sautéed strips of chicken breast*

### ***House Salad***

*A small mixed green salad with coleslaw, carrots, tomatoes and red bell peppers*

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

## Soups

### ***Cream of Potato Soup***

*With German sausage pieces*

### ***Specialty Soup***

*A soup of the day*

## *For our young guests*

***12 and under only***

### ***Spätzle with Meat Sauce***

*Home-style egg noodles with a spaghetti sauce*

### ***Chicken Breast with Spätzle***

*Sautéed breast of chicken with a creamy sauce and home-style egg noodles*

***Shared Entrées \$3.00 extra***

***For parties of 5 or more***

***20% gratuity included!***

***Separate checks for 8 or more by request only!***

# Main Courses

## Poultry Entrées

### **Chicken Tenderloins**

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

### **Chicken Wiener Art**

*Breaded breast of chicken, sautéed and served on a creamy sauce*

### **Chicken Ragout**

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

### **Chicken Cordon Bleu**

*Breaded breast of chicken, filled with Swiss cheese and honey baked ham, served with Spätzle \**

## Beef Entrées

### **Gulasch**

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

### **Rouladen**

*Braised top round beef rolled and filled with bacon, onions and a pickle*

### **Stroganoff**

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

### **Sauerbraten**

*Tender beef marinated for at least 7 days in old world herbs, spices and wine vinegar*

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

## Side Dishes

**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*

### **Rahm Schnitzel**

*Tender breaded pork loin, sautéed and served with a creamy sauce*

### **Zigeuner Schnitzel**

*Tender breaded pork loin, sautéed and served with a sweet and sour mushroom, red pepper, bacon and onion sauce*

### **Bratwurst**

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

## Veal Entrées

### **Wiener Schnitzel**

*Tender breaded veal, sautéed and served on a creamy sauce*

### **Schnitzel à la Holstein**

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

## Vegetarian Dish

*(No additional Side Dish included)*

### **Gemüse Spätzle**

*Home-style egg noodles with a fresh vegetable medley*

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

## Side Dishes

**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

*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 and morello cherries*

***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 (unsweetened only), Hot Teas (various selection), 2% Milk*

*Orange Juice, Coffee: regular or decaf*

*Hot Chocolate, served with whipped cream*

*Perrier Sparkling Natural Mineral Water 330ml Glass Bottle*

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