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## APPETIZERS

Homemade Pretzel with double smoked bacon, beer-cheese sauce, chives 11.

Choice of Smoked Pork Bratwurst or Spicy Paprikawurst with braised sauerkraut, caramelized onions and Dijon mustard 13.

Sausage Trio; smoked pork bratwurst, spicy paprikawurst and sausage of the day, served with red cabbage, sauerkraut, caramelized onions, Dijon mustard & potato salad 33.

Spätzle with Smoked Chicken, corn, Brussel sprout petals, tarragon and mushrooms 17.

Pan Seared Scallops\*; whipped cauliflower, brandy glazed raisins with almonds and bacon, five-spice 20.

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## SOUPS & SALADS

Knoblauchsuppe; garlic soup with pretzel croutons, paprika oil 11..

Sunchoke & Hazelnut Soup with crushed hazelnut, white truffle oil 11.

Butter Lettuce Salad with shaved radishes, toasted pumpkin seeds, pumpkin seed oil & citrus vinaigrette 11.

Goat Cheese Purse Salad with rosemary, honey, baby spinach, red wine pears, balsamic vinegar reduction 13.

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## ENTRÉES

Capellini Pasta, prawns, sun dried tomatoes, mushrooms, charred winter greens, capers, bisque 28.

Grilled Swordfish, braised red lentils, kale, citrus, paprika sausage, macadamia nuts 38.

Jäger Schnitzel; pork schnitzel braised in a mushroom cream sauce with spätzle, broccolini and garlic confit 32.

Kraut Rouladen; beef, pork and smoked bacon filled Savoy cabbage with creamy sunchoke, local kale, oyster mushroom, pomegranate seeds 32.

Double Cooked Pork Belly with pears butter, roasted cauliflower, seared Treviso, master jus. 34.

Braised Winter Game Hen, onions, green olives, Calabrian peppers, yucca, cilantro, raisins 36.

Hungarian Beef Goulash; beef shoulder braised in paprika, served with herbed spätzle, Hungarian pepper and sour cream 35.

Classic Wiener Schnitzel with lingonberry sauce, Austrian potato salad, lemon and crispy parsley 35.

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## SIDES 9.

Braised Sauerkraut / Potato Salad / Pretzel w/Bavarian mustard  
Roasted Fingerlings / Brussels Sprouts w/bacon / Spätzle  
Seasonal Vegetables / Braised Red Cabbage

Executive Chef: Carlos Morales

Sous Chefs: Michael Castro / Luis Valdes

*\*Served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*\*\*A 20% service charge may be added to parties of 6 or more*

*\*\*\* Naschmarkt reserves the right to refuse service to anyone*