

# GERMAN

# *Cuisine*

Executive Chef: Valarie Grayer

Sous Chef: Pierre D. White



CENTRAL TEXAS COLLEGE - HOSPITALITY MANAGEMENT

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## *Appetizers & Soups*

### **Appetizer platter**

Experience the ultimate in tenderness with our Sauerbraten, a succulent beef roast marinated for days in a rich blend of wine, vinegar, and aromatic spices. Slow-roasted to perfection, it melts in your mouth with every bite, offering a deep, savory flavor that's both tangy and satisfying.

**\$10.00**

### **Kartoffelesuppe**

Indulge in a bowl of warmth with our Kartoffelsuppe, a rich and creamy potato soup that's both hearty and comforting.

**Cup \$5.00 | Bowl \$9.00**

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### **Pasta Salad**

A vibrant and flavorful mix of fusilli noodles, crisp bell peppers, and tender chunks of ham. This hearty pasta salad is tossed in a zesty dressing, offering the perfect balance of savory, sweet, and tangy.

**\$12.00**

## *Salad*



Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

## *Entrees*

### **Saurbraten**

Experience the ultimate in tenderness with our Sauerbraten, a succulent beef roast marinated for days in a rich blend of wine, vinegar, and aromatic spices. Slow-roasted to perfection, it melts in your mouth with every bite, offering a deep, savory flavor that's both tangy and satisfying.

**\$27.50**

### **Pork Schnitzel**

Crispy and golden on the outside, tender on the inside, our Pork Schnitzel is a breaded pork loin, perfectly fried to a satisfying crunch. Served with a rich and savory hunter's sauce, it's a deliciously hearty dish.

**\$26.00**

### **Oktoberfest Roasted Chicken**

Savor the flavor of our chicken, featuring juicy, tender quarters rotisserie-roasted to perfection. With a crisp, golden skin and mouthwatering, flavorful meat, this dish is a celebration of fall's best flavors.

**\$23.00**



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## *Vegetables*

### **Braised Red Cabbage**

A classic side dish, our Braised Red Cabbage is gently simmered to bring out its natural sweetness, with a hint of cinnamon for a warm, comforting touch. The tender, shredded cabbage pairs beautifully with any main dish, offering a perfect balance of flavor and texture.

**\$3.50**

### **Marinated Cucumbers**

Crisp, refreshing cucumber slices marinated in a tangy dill vinaigrette, offering the perfect balance of cool and savory. Light, flavorful, and packed with that classic dill kick.

**\$3.50**

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### **Creamed Potatoes**

Comfort in a bowl—large, tender diced potatoes simmered to perfection and blended with rich heavy cream and butter.

**\$3.50**

## *Starches*

### **Spaetzle**

Delicate egg noodles, cooked al dente and drenched in rich, nutty brown butter.

**\$3.50**

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### **German Cheesecake**

A light and creamy dessert, our German Cheesecake is made with a smooth cottage cheese filling, offering a subtly tangy sweetness. Finished with a dusting of powdered sugar, it's a perfectly balanced treat.

**\$7.00**

## *Desserts*

### **Black Forest Cake**

A decadent slice of indulgence, our Black Forest Cake features rich, moist chocolate cake layered with velvety buttercream and sweet, juicy cherries.

**\$8.00**



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