

The Munich Haus

German Restaurant and Lounge



For Reservations or
Banquet Hall Info:
413-594-8788



Dinner

To Begin

Giant Bavarian Pretzel Obatzda and Honey Mustard	7.95
German Fried Baby Pickles (12) Lightly breaded and fried served with a garlic-herb mayonnaise dip	4.95
Fried Imported German Cheese (12)	6.95
Fried Colossal Shrimp	2.95ea
Colossal Shrimp Cocktail (4)	9.50
Any Sausage with Kraut	4.95
Fried Calamari	8.95
Sauerkraut Balls (5) Ham, cheese, sauerkraut, breaded and fried.	5.50
Potato Pancakes (5) With sour cream and apple sauce	5.50
Escargot "Café de Paris" Mushrooms, pine nuts, herbs, and finished in a Riesling cream sauce.	7.95
Maryland Blue Crab Cake (2) Fresh garlic-herbed mayonnaise .	7.50
Digby Fleet Scallops Pan seared sea scallops, julienne of bacon, sun dried tomato, lemon juice, garlic, white wine.	8.50

Frog Legs "Provincial" Garlic, wine, lemon, onions, tomatoes, and capers.	9.75
Anna's Golombki (1)	5.95
Cheese and Potato Pierogies (5)	5.95

Salads

Side Salad w/ choice of dressing	4.50
w/ imported Roquefort dressing	6.45
Classic Caesar Salad	7.95
with 4 chilled Colossal Shrimp	12.95
with sliced N.Y. Strip Steak	11.95
with grilled chicken	9.95

Soups

Soup du Jour	2.50 cup 3.50 bowl
Hungarian Goulash Soup (spicy and hot)	2.95 cup 4.95 bowl
Baked French Onion Gratin	5.50



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From Our Wurstküche. (Sausage Kitchen)

Germans have been making sausages for centuries using old world methods and take their sausages very seriously. When Master Sausage Maker, Hubert Gottschlicht came from Munich, Germany, he brought with him these old fashioned values and skilled craftsmanship.

Made in our Wurstküche. (Sausage Kitchen) Hubie's old world family recipes are turned into a wide variety of sausages. All recipes are still mixed by hand from traditional bulk spices & authentic seasonings and smoked in our own in-house smokers just as he made them in Germany! We use NO artificial coloring, flavoring, liquid smoke, fillers or MSG! Never have and never will - It's just that SIMPLE. Our sausages go very well with the largest selection German beers on tap and bottle in the Pioneer Valley. It's wunderbar!

Pfäelzer Roastbratwurst (2) 11.50

A Pfäelzer grilled sausage made of chopped, lean pork, with a balance of salt sharpness, a touch of garlic and freshly ground white pepper.

Nürnberger Würstchen (6) 11.50

A long, thin Pork sausage seasoned with fresh marjoram gives them their distinctive flavor, these sausages are Germany's most famous grilling sausage

German Knockwurst (2) 11.50

The traditional German hickory smoked beef and pork sausage with a hint of garlic stuffed in an extra large natural casing and grilled to perfection.

Geflügelwurst (Chicken Bratwurst) (6) 11.50

Our chicken sausage is made from a minced fine binding of poultry meat and flavored to taste with fine spices to bring about a mild, meaty taste, with touch of curry to give it a unique flavor.

Anna's Kielbasa (2) 11.50

A Polish sausage that is a staple throughout Europe and a must have for every sausage lover. Chef Anna's family recipe of this pork sausage is perfectly spiced, and has a nice garlic flavor. It is smoked in our very own smoker

All of our sausages are served grilled with sauerkraut, red cabbage, and spaetzle.



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The Munich Haus proudly presents a selection of the Great **Schnitzel of the World**. To know the menu, it helps to know that our "Schnitzel" is made from a cutlet of pork, pounded thin to tenderize, then lightly breaded and pan sautéed for a lovely crisp finish.

Wiener Schnitzel	16.50
Tender pork loin lightly breaded and pan fried for a golden finish	
Schnitzel a la Holstein	17.50
Vienna style schnitzel topped with a fried egg, anchovy, and capers	
Jaeger Schnitzel	17.50
Pork schnitzel covered with a delicious wild mushroom sauce	
Zigeuner Schnitzel	17.25
Spiced with bell peppers and onions. This dish originated in Hungary "Land of the Peppers"	
Rahm Schnitzel	17.50
Served in a creamy white sauce, recommended best with spatzle	
Paprika Schnitzel (Hot & Spicy)	17.50
Diced onions, bacon and celery sautéed with Demi glaze and heavy cream	
Schnitzel Lichtenstein	17.50
Westpalian ham, Emmentaler cheese, and sliced tomato as served at the Hotel Sonnenhof in Vaduz, Lichtenstein	
Parmigian Schnitzel	17.50
Topped with homemade pasta sauce and provolone cheese	
Schnitzel Berliner	17.25
Served with sautéed onions and grilled apple slices	
Schnitzel Sampler Plate Included Jaeger, Rahm, and Paprika Schnitzel	19.95

All schnitzels served w/ soup or salad, French, Russian, Ranch, Vinaigrette, or Roquefort (add 1.95) dressing.
Soup du Jour, Goulash (add 1.20), Baked French Onion (add 2.95) Choice of homemade Spätzle, mashed potato, rice, or steak fries and vegetable of the day, sauerkraut, or red cabbage



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Dinner

Our Famous Platters

Wurst

Sausage Sampler Plate with Red Cabbage, Sauerkraut and Späetzle. 16.50

Schlacht

Lamb Shank, Roulade, Rabbit, Red Cabbage, Sauerkraut and Späetzle. 21.95

Bavarian

Pfaelzer and Nuernberger wurstchen, Sauerbraten, Jaeger Schnitzel, Potato Pancake, Red Cabbage, Sauerkraut, and Späetzle. 20.95

Polish

Golumbki, kielbasa, cheese and potato Pierogi, and a boneless pork chop, served with späetzle, red cabbage, and sauerkraut. 20.95



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Poultry

Chicken "Paprika" (Hot and Spicy) Sautéed onions, bacon, celery and heavy cream	17.50
Chicken Forestiere Our own wild mushroom sauce	17.95
Chicken Schnitzel "Bombay" Peach-Mango Chutney and Curry Sauce	17.95
Chicken Francaise Sautéed in egg batter with lemon & white wine	17.50
Chicken Schnitzel "Wiener Style" Lightly breaded and pan fried	17.50
Raspberry Chicken Sautéed w/raspberry liquor, heavy cream and a demi glaze	17.50
Chicken Riesling Tender Chicken sautéed w/ mushrooms, scallions, and garlic finished w/ a Riesling cream sauce.	17.50

Veal and Lamb

Veal Medallions a la "Rupprecht" Topped with Roquefort cheese and mushrooms	24.95
The Classic Wiener Schnitzel Filet of Veal pounded thin to tenderize and breaded. Lightly sautéed with butter.	19.75
Veal Tenderloin "Marsala" Filet of veal, fresh mushrooms, Marsala wine	21.95
Braised Lamb Shanks Roasted garlic duxelle	21.50

Beef

"Wiener Roastbraten" NY Strip Sirloin steak w/ crispy onions and brown sauce	21.95
"Old Fashioned Rump Steak" NY Strip Sirloin with mushrooms and Marsala	21.95
Old Country Beef Roulade Pickle, bacon, and onions	17.50
Hungarian Style Beef Goulash Braised Beef in a Burgundy Sauce	17.95
The Famous Sauerbraten Marinated braised beef	17.50

Vegetarian

Veggie Pasta Pasta w/ seasonal fresh veggies, portabellas, cheese	14.95
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Hassen Pfeffer

Braised Rabbit served in a Riesling Cream Sauce.	18.95
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Seafood

Colossal Shrimp Scampi Garlic and white wine served over rice	20.50
Pretzel Scrod-Haddock "Meunier" crusted with pretzel crumbs	17.95
Broiled Scrod-Haddock	17.50
Sea Scallops Broiled or Fried	19.50
Crab Cake Dinner 4 homemade crab cakes served over a bed of greens with a garlic-mayo dip	17.95



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