



Vorspeisen (Appetizers)

Munich Sampler 14

Fried Cheese, potato pancakes, stuffed mushroom caps (Hollandaise), pierogi, fried pickles, and a Nürnberger sausage

Giant Bavarian Pretzel 10

Served with obatzda and honey mustard

German Fried Baby Pickles 7

Lightly breaded and fried served with a garlic-herb mayonnaise dip

Fried Camembert Cheese (12) 9

Served with honey mustard

Frog Legs “Provencal” 10

Garlic, wine, lemon, onions, sundried tomatoes, and capers

Colossal Shrimp Cocktail (4) (GF) 11

Served with our house made cocktail sauce

Hubie’s Sausage (GF). 5

Your choice from any of our house made sausages, served with sauerkraut.

Potato Pancakes (5) 7

Served with sour cream and apple sauce

Stuffed Mushroom Caps 10

Mushrooms stuffed with Maryland Blue Crab meat, scallions, bread crumbs, and fine herbs. Topped with Hollandaise sauce.

Escargot “Café de Paris” 10

Mushrooms, pine nuts, and herbs, finished in a Riesling cream sauce

Maryland Blue Crab Cake (2) 8

Fresh garlic-herbed mayonnaise

Fried Colossal Shrimp 3 ea

Served with our house made cocktail sauce

Anna’s Golombki (1) (GF) 7

Served with marinara

Cheese and Potato “Fried” Pierogi (5) . 7

Pretzel-Crusted Scallops 10

Pounded scallops with a gourmet pretzel crust, served with a creamy mustard sauce.

Salat und Suppen (Salads and Soups)

MH Münchner Salat (Munich Salad) 5/9

Freshly harvested garden greens with our house made cabbage, crisp cucumber and herbed bean salads, shredded carrots, and croutons. Served with choice of dressing— French, Russian, Ranch, House Vinaigrette, or French Roquefort (add 2)

Classic Caesar 6/9

Romaine lettuce, Parmesan cheese, anchovies, croutons, egg, and our own Caesar dressing.

MH Beef Goulash Soup 4 cup 6 bowl

Baked French Onion Gratinée 6

Tagessupe (soup of the day) 2.50 cup 3.50 bowl

Make any salad an entrée.
Add grilled chicken \$4, NY Strip Steak \$7,
4 chilled colossal shrimp \$9,
Tuna Salad \$4

The undercooking of raw meat can increase the chances of foodborne illness.
Before placing your order, please inform your server if anyone in party has a food allergy.

*GF - Can be made Gluten Free on request.

MH - A Munich Haus favorite.



Platters

🍷 Bavarian	23
Pfaelzer and Nürnberger Bratwurst, Sauerbraten, Jäeger Schnitzel, and a Potato Pancake.	
Hubie's Wurst	17
Knockwurst, Pfaelzer, Nürnberger, and Chicken Bratwurst.	
Schlacht	24
Lamb Shank, Beef Roulade, and Rabbit.	
Polish	23
Golombki, Kielbasa, Fried Pierogi, and a Boneless Pork Chop.	
Schnitzel	21
Includes Jäger, Rahm, and Paprika Schnitzel.	

Aus unsere eigenen Wurstküche (From our Sausage Kitchen)

All of our sausages are house made from pork (except the Knockwurst). We use no artificial colors, flavors, fillers, additives, preservatives, or chemicals. Our all-natural sausages are made according to Bavarian recipes by our Master Butcher. If you're looking for authentic German entrées, you've come to the right place.

🍷 Pfaelzer Roastbratwurst (2) (GF)13
Classic German Bratwurst.	
Nürnberger Bratwurst (6) (GF)13
The famous skinny bratwurst from historic Nürnberg seasoned with fresh marjoram and ground caraway seed.	
Knockwurst (2)13
Hickory-smoked with a hint of garlic, stuffed in an extra large natural casing.	
Chicken Bratwurst (6) (GF)13
Lean chicken breast finely ground and flavored with fine spices and a touch of curry.	
Krakauer Wurst (Kielbasa) (2) (GF)13
Chef Anna's family recipe of this sausage is perfectly spiced and smoked in house.	

All Platters and Sausages are served with Sauerkraut, Red Cabbage, and Spätzle.

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Dinner

Abendessen



The Great Schnitzels

The Munich Haus proudly presents a selection of the great Schnitzels of Germany. Our Schnitzel is made from a cutlet of pork, pounded thin to tenderize, then lightly breaded and pan sautéed for a lovely crisp finish. (Made with Veal—add 4)

MH Jäger Schnitzel17.95
Served with our famous mushroom sauce.	
Wiener Schnitzel17.50
Tender pork loin lightly breaded and pan sautéed to a golden finish.	
Chicken Schnitzel “Wiener Style”17.50
Chicken breast lightly breaded and pan sautéed.	
Holstein Schnitzel17.95
Vienna-style, topped with a fried egg, anchovy, and capers.	
Zigeuner Schnitzel17.95
Sautéed with bell peppers, onions, and our signature pan gravy.	
Rahm Schnitzel17.95
Served with a creamy white sauce.	
Paprika Schnitzel (Hot & Spicy).17.95
Diced onions, bacon, and celery sautéed with a demi-glace and heavy cream.	
Schnitzel Lichtenstein17.95
Topped with house-smoked ham, Swiss cheese, and sliced tomato. Baked au gratin.	
Parmigian Schnitzel17.95
Topped with house-made marinara sauce and parmesan cheese.	
Schnitzel Berliner17.95
Served with sautéed onions and grilled apple slices in a demi-glace.	

All schnitzels are served with soup or salad with French, Russian, Ranch, House Vinaigrette, or French Roquefort (add 2) dressing. Soup du Jour, Goulash (add 1.75), Baked French Onion (add 3). Choice of homemade Spätzle, mashed potato, rice or steak fries and vegetable of the day, sauerkraut, or red cabbage.

Banquets

Our Banquet Hall can accommodate up to 200 guests. We have a variety of menus for all occasions, but if you find that your special tastes or needs are not accommodated, we will happily customize a menu with you. Whether your party is 50 guests or 200 guests, you can be sure that every detail will be attended to by our culinary and banquet staff to make your event both successful and memorable.

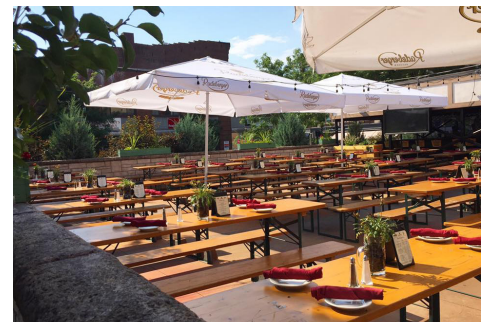


Hunter's Room

Our Hunter's Room can hold up to 50 guests and is great for any event. Our limited menu is customized for your special occasion using your own photos. Each guest receives a copy of this personalized menu.

Biergarten

In Munich, a refreshing stein of beer or a wheat beer in the Biergarten is an integral part of a summer's day. Now you can enjoy an authentic Biergarten, here in Chicopee. A taste of Germany - "No Passport Required!"





Poultry

MH Pretzel Crusted Chicken **17.95**
Served with a creamy stone-ground mustard sauce

Chicken Riesling **17.95**
Tender pieces of chicken sautéed with mushrooms, scallions, and garlic. Topped with a Riesling cream sauce

Chicken Francaise (GF) **17.95**
Sautéed in lemon, white wine, and egg batter

Chicken Forestiere **17.95**
Grilled chicken served with our famous mushroom sauce

Seafood

MH Pretzel Haddock "Meuniere" . . . **18.95**
Crusted with gourmet pretzel crumbs and served with a white wine sauce

Colossal Shrimp "Saxony Style" . . . **23.95**
Sautéed with white wine, capers, sundried tomatoes, garlic, and served over rice

Munich Scallops **22.95**
Scallops pounded thin, lightly breaded, and sautéed. Served with a lemon-butter sauce

Broiled Haddock (GF) **17.95**
Lemon and butter, breadcrumbs

Vegetarian *(Choice of Soup or Salad)*

Kase Spätzle **14.95**
Spätzle tossed in a creamy cheese sauce with sundried tomatoes, scallions, garlic, and herbs. Topped with crispy fried onions

Veggie Pasta **14.95**
Pasta with seasonal fresh vegetables, portabellas, and marinara sauce topped with parmesan cheese

Vegetarian Platter **14.95**
Spätzle, red cabbage, sauerkraut, potato pancakes, fried pickles, and seasonal vegetable

Beef

The Famous Sauerbraten **18.50**
Marinated braised beef

Old Country Beef Roulade **18.50**
Tender sliced beef rolled with pickles, bacon, onions, and spices. Slow cooked to perfection

Wiener Roastbraten (GF) **22.95**
NY Strip Sirloin steak topped with crispy fried onions and pan gravy

Old Fashioned Rump Steak **22.95**
NY Strip Sirloin served with our famous mushroom sauce

Old World Classics

MH Veal Medallions a la "Rupprecht" (GF) **26.95**
Crowned with mushrooms stuffed with Roquefort cheese

Veal Tenderloin "Marsala" **22.95**
Filet of veal, fresh mushrooms, Marsala wine

Braised Lamb Shanks **23.95**
Garlic-Rosemary Duxelle

Hasenpfeffer **18.95**
Rabbit served in a Riesling Cream Sauce

Apricot Breast of Duck **22.95**
Pan-seared medium rare duck breast, garnished with leg confit and apricot glaze

All entrées are served with soup or salad with choice of French, Russian, Ranch, House Vinaigrette, or French Roquefort (add 2) Soup du Jour, Goulash (add 1.75), Baked French Onion (add 3) Choice of Spätzle, mashed potatoes, rice or steak fries and vegetable of the day, sauerkraut, or red cabbage.

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