

Dinner

Abendessen



Vorspeisen (Appetizers)

Munich Sampler 14

Fried Cheese, potato pancakes, sauerkraut balls, 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

Fried Colossal Shrimp 3 ea

Served with our house made cocktail sauce

Colossal Shrimp Cocktail (4) (GF) 11

Served with our house made cocktail sauce

Any Sausage with Kraut (GF) 5

Fried Calamari 11

Served with marinara

Sauerkraut Balls (5) 7

Ham, cheese, sauerkraut, breaded and fried

Potato Pancakes (5) 7

With sour cream and apple sauce

Escargot “Café de Paris” 10

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

Maryland Blue Crab Cake (1). 8

Fresh garlic-herbed mayonnaise

Frog Legs “Provencal” 10

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

Anna’s Golombki (1) (GF) 7

Served with marinara

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

Digby Fleet Sea Scallops 10

Pan seared scallops, julienne of bacon, sun dried tomato, lemon juice, garlic, white wine and heavy

Salat und Suppen (Salads and Soups)

Classic Caesar 5.95/8.95

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

Münchner Salat (Munich Salad) 4.95/8.95

Freshly harvested garden greens with our house made cabbage, crisp cucumber and herbed bean salads, shredded carrots, and croutons. Served with choice of dressing.

Beef Goulash Soup . . 3.50 cup 5.50 bowl

Baked French Onion Gratin 5.95

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

Hubie's Wurst	17
Knockwurst, Pfaelzer, Nürnberger, and Chicken Bratwurst.	
Schlacht	24
Lamb Shank, Beef Roulade, and Rabbit.	
Bavarian	23
Pfaelzer and Nürnberger Bratwurst, Sauerbraten, Jäger Schnitzel, and a Potato Pancake.	
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
Traditional German hickory smoked with a hint of garlic stuffed in an extra large natural casing.	
Chicken Bratwurst (6) (GF)	13
Lean chicken breast meat finely ground and flavored to taste with fine spices and a touch of curry to give it a unique flavor.	
Krakauer Wurst (Kielbasa) (2) (GF)	13
Chef Anna's family recipe of this pork sausage is perfectly spiced. It is smoked in our very own smoker.	

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

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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)

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 schnitzel topped with a fried egg, anchovy, and capers.	
Jäger Schnitzel17.95
Covered with our famous mushroom sauce.	
Zigeuner Schnitzel17.95
Spiced with bell peppers and onions. This dish originated in Hungary's famous "Land of the Peppers."	
Rahm Schnitzel17.95
Served with a creamy white sauce.	
Paprika Schnitzel (Hot & Spicy)17.95
Diced onions, bacon and celery sautéed with demi glace and heavy cream.	
Schnitzel Lichtenstein17.95
Topped with our own 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, choice of 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.

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 mug 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 touch of Bavaria - "Passport not required!"



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Beef

- Wiener Roastbraten** (GF) **22.95**
NY Strip Sirloin steak with crispy fried onions and pan gravy
- Old Fashioned Rump Steak** **22.95**
NY Strip Sirloin with our famous mushroom sauce
- Old Country Beef Roulade** **18.50**
Tender sliced beef rolled with pickle, bacon, onions and spices. Slow cooked to perfection
- The Famous Sauerbraten** **18.50**
Marinated braised beef

Seafood

- Colossal Shrimp Scampi** **23.95**
Sautéed with white wine, capers, sundried tomatoes, garlic, and served over rice
- Broiled Scallops** (GF) **21.95**
- MH Pretzel Haddock “Meuniere”** . . . **18.95**
Crusted with gourmet pretzel crumbs
- Broiled Haddock** (GF) **17.95**
Lemon and butter, breadcrumbs

Vegetarian *(Choice of Soup or Salad)*

- Veggie Pasta** **14.95**
Pasta with seasonal fresh veggies, portabellas, cheese with marinara sauce
- Kase Spätzle** **14.95**
Spätzle tossed in a creamy cheese sauce, with sundried tomatoes, scallions, garlic, and herbs. Topped with crispy fried onions
- Vegetarian Platter** **14.95**
Spätzle, red cabbage, sauerkraut, potato pancakes, fried pickles, and seasonal vegetable

Poultry

- Chicken Paprika** (Spicy) **17.95**
Grilled chicken with sautéed onions, bacon, celery & heavy cream
- Chicken Forestiere** **17.95**
Grilled chicken with our own famous mushroom sauce
- Chicken Francaise** (GF) **17.95**
Sautéed in lemon, white wine, and egg batter
- Chicken Riesling** **17.95**
Fresh chicken sautéed with mushrooms, scallions, and garlic finished with a Riesling cream sauce
- MH Pretzel Crusted Chicken** **17.95**
Served with a creamy stone ground mustard sauce

Veal, Lamb, Rabbit, Duck

- 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, garnished with leg confit and apricot glaze

All entrées are served with soup or salad, choice of 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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