

# ***Brasserie Benelux***

**Restaurant Week Nov 4-10<sup>th</sup>, 2024**

**Menu Choices     3-course dinner \$ 35.00**

## ***First course***

**Polish Wild Mushroom Barley Soup**

**Roasted Beet Salad w/ Farmers Cheese**

Diced Beets, Organic Apples, Red Onion, Dill, Lemon Vinaigrette

**Polish Potato Pancake w Goulash**

Crispy Pancake, Pork Goulash Topping, Sour Cream

## ***Entrée***

**Alaska Coho Salmon Prosecco**

Seared filet, Prosecco sauce Leeks, diced Tomato, Whip potato,

**Zurich Veal Ragout Stroganoff**

Tender sliced Veal, Wild Mushrooms crema, Whip Potato

**Bavarian Sauerbraten**

Braised Beef, Gingersnap Sauce, Spätzle, Red Cabbage

**Chicken Schnitzel Florentine**

Crispy Chicken, Gruyere, Spinach crust, home fries, Dijon Crema

**Butternut Squash Chickpea Stew (vegan)**

Mushrooms, Leeks, Garbanzos, Arugula, Garlic Tomato sauce

**Braised Pork Shank (Ossobucco style)**

Fork tender, Braising Sauce, Sauerkraut, Whip potato

## ***Dessert***

**Classic Carrot Cake**

**Black Forest Cherry Parfait Sundae**

**Homemade Tiramisu**

