

Winzer Stube

German Restaurant

Welcome - Thank you for visiting the Winzer Stube, I sincerely hope you enjoy our food, service and ambiance. We strive to please each and every one of our guests. It is a pleasure to be able to serve you.

I am proud to serve the freshest products available to us, prepared in house from scratch daily. Our soups are always prepared in house, Apple Strudel made twice a day, sauces made with real cream and butter. I could go on and on. Simply fresh and good. With our house made specialties we would like you to taste some of the best food from my region. Most of our food is traditional to Germany, however regional in taste. My mother was a great cook, and she taught me well. The Winzer Stube opened November 1st, 1999 in the lower level of the historic Opera house in downtown Hudson. *Marie Schmidt*

3 Course Dinner \$15.00

Monday through Thursday 4:00 p.m. - close

Soup or Salad

Soup of your choice or house salad, loaf of our delicious crusty bread

Entrees choice of:

Jägerschnitzel, Liver "Berliner Art," Chicken "Hunter Style," Sausage Sampler

Dessert

Fresh house made Apple Strudel, served with Cinnamon whipped cream and ice cream

Suppen (Soups)

Because it is so good, we use only fresh vegetables and herbs in our soups and our bread is served with unsalted whipped butter. We even made it to TV with "Rebecca's Garden Show." It was a lot of fun working with Rebecca and making the soups right in front of the camera. All soups are made in house from scratch. All of our food is available for take out, give us a call and we will get it ready for you to pick up. Our soups can also be purchased by the quart for dinner at your house.

Hühnersuppe Cup \$3.50 Bowl \$4.50
Chicken, vegetables and tiny flour dumplings

Pilzsuppe Cup \$3.50 Bowl \$4.50
Cream of mushroom soup (as seen on Rebecca's Garden Show)

Tagessuppe Cup \$3.50 Bowl \$4.50
Soup of the day

Ungarische Gulaschsuppe Cup \$4.95 Bowl \$6.95
Beef and pork with Caraway and Hungarian paprika

Brofzeiteller for 2 (Cold Sampler Platter)

Make it a Brofzeiteller for two. Black Forest ham, mettwurst, knackwurst, Edamer cheese, pastrami, house marinated herring, served with a giant pretzel and garnishes \$28.00

Vorspeisen (Appetizers)

Matjes Hering "Hausfrauen Art"
House marinated herring, in sour cream and dill, garnished with onions and apples \$8.00

Ursula's Laugenbrezel
Authentic giant German Pretzel made in Chippewa Falls, served warm with Bavarian mustard \$3.50

Mushrooms in Garlic Butter
Fresh large button mushrooms sautéed in garlic herb butter \$7.50

Reibekuchen mit Apfelsosse
Three potato pancakes made with fresh grated potatoes, onions and parsley, served with house made chunky apple sauce \$7.50

Salate (Salads)

Most of our salads are served with our house dressing, sour cream, yogurt, herbs and a touch of mustard. We also offer balsamic vinaigrette, Caesar dressing, Russian dressing and Thousand Island dressing, just ask your server.

Caesar Salad

Romaine lettuce, Caesar dressing, Roma tomatoes and Parmesan Cheese \$8.00
with chicken add \$3.00 with grilled salmon add \$6.50

House Salad

Fresh greens, carrot & cucumber salad, house marinated beets, tomatoes \$4.00

Winzer Stube Salad mit Huhn und Schinken

Fresh greens, tomatoes, beets, chicken breast, carrot & cucumber salad, Black Forest Ham and Edamer cheese, with your choice of dressing \$10.00



BRUDER HORST & SON TOBIAS



BRUDER ANDREAS

Brote (Sandwiches)

All our sandwiches are topped with fresh ingredients and quality meats, served with soup or salad. You may substitute fries or gulasch for \$1.50 extra.

Winzer Stube Reuben

Rye bread topped with pastrami, sauerkraut, Thousand Island dressing and Edamer cheese, served with soup or salad \$8.00

Chicken Club

Grilled chicken breast, Black Forest ham and Edamer cheese on rye bread with honey-lemon mayonnaise, served with soup or salad \$9.00

Winzer Stube Hot Pastrami Sandwich

Hot pastrami, piled high on grilled rye bread with caramelized onions, Edamer cheese and Russian dressing, served with soup or salad \$8.00

Schnitzel Burger

Breaded pork cutlet, served on an onion bun with lemon honey mayonnaise, served with your choice of soup or salad \$8.00

Strammer Max

Rye bread, Black Forest ham, Edamer cheese, topped with a fried egg \$8.00



A FAMILY GATHERING IN GERMANY



MY FATHER ERNST



MY MOTHER MIA



MARIE



MY SON JOSHUA



Wurstküche (Sausage Kitchen)

Our sausages are made by RJ's Meats in Hudson by our recipes. Sausages can be purchased here. Our Sauerkraut is house marinated and cooked in wine and caraway.

Build your own Sausage Sampler

House marinated sauerkraut, choice of German potato salad, bread dumplings or spätzle

Bratwurst (Veal & Pork) Mettwurst (Beef)
Knackwurst (Beef)

Three Sausages \$13.00 Two Sausages \$9.00 one Sausage \$7.95

Currywurst

originated in Berlin, eaten all over Germany with great joy, bratwurst slices in a brown sauce spiced with curry and tomato ketchup, served with fries L \$7.95 D \$9.00

Kassler Rippchen

Smoked pork chops, served with house-marinated sauerkraut
L \$8.00 D \$13.00

Verschiedene Schnitzel (Assorted Pork Schnitzel)

What is "Schnitzel" you ask. Well it's thinly pounded meat. Some bread it. Some leave it natural. We like it breaded. These are our most popular dishes - so popular, in fact, that we offer them for half price from 5-9 on Wednesdays.

* All Schnitzel served with red & white cabbage and your choice of German potato salad, bread dumplings or spätzle

Jägerschnitzel "Hochwald"

Breaded pork cutlet with button mushroom sauce L \$8.00 D \$13.00

Zigeunerschnitzel "Hunsrück"

Breaded pork cutlet Gypsy Style, strips of Black Forest ham, red and green peppers in a light cream sauce L \$8.00 D \$14.00

Cordon Bleu "Winzer Art"

Breaded pork cutlet stuffed with Black Forest ham and Edamer cheese \$14.00

Rahmschnitzel "Saarland"

Breaded pork cutlet topped with a light cream sauce L \$8.00 D \$13.00

Verschiedene Gerichte (Assorted Dishes)

Now here's a little bit of everything; small dishes, fish or fowl- some traditional German dishes and some not so German dishes. I hope we have something for you.

Leber "Berliner Art"

Beef liver topped with onions and apples, served with chive mashed potatoes, red cabbage and white cabbage L \$8.00 D \$13.00

Chicken with Hunter Sauce

Chicken breast topped with button mushroom sauce, served with chive mashed potatoes and choice of soup or salad L \$8.00 D \$13.00

Chicken with Cranberry Pecan Chutney

Chicken breast topped with cranberry pecan chutney, served with chive mashed potatoes and your choice of soup or salad
L \$8.00 D \$13.00

Half Duck with Apricot Merlot Sauce

Half duck topped with apricot sauce, served with chive mashed potatoes and your choice of soup or salad \$23.00



Lachs "Winzer Spezialität" mit Weinsosse

Atlantic salmon fillet topped with Riesling wine sauce, served with soup or salad and chive mashed potatoes \$18.00

Walleye with Chili-Lime Butter

walleye pan fried, topped with chili-lime butter, served with chive mashed potatoes and soup or salad \$22.00

Vegetarian Dishes

Krautfleckerl

Hungarian or Austrian, it's just plain good and simple. Shredded white cabbage sautéed with spätzle, butter and onions, topped with a little sour cream. With choice of soup or salad. \$8.95

Maultaschen (Wild Mushroom Ravioli)

Ravioli topped with roasted red pepper pesto, served with a house salad \$12.00

Käse Spätzle mit Salat

Spätzle sautéed with Parmesan cheese topped with caramelized onions, served with a salad \$7.95

Semmelknödel mit Sauce

Fried bread dumplings topped with mushroom sauce, served with a salad \$7.95

Suppe, Salat und Brot

Bowl of soup of your choice, salad and our own bread \$8.00

Salat mit Pilzen

Fresh greens topped with sautéed mushrooms and caramelized onions, beets, tomatoes, carrot & cucumber salad, and your choice of dressing \$9.00

Römerpfanne for 2

This feast can feed a family, roll up, smoked pork chop, Jägerschnitzel, mettwurst and bratwurst served with spätzle, potato salad, sauerkraut and red and white cabbages. \$34.00

Gerichte Vom Kalb (Veal Dishes)

Wienerschnitzel is one of the most well-known schnitzels in the world and it must be veal. It is just not the same with any other meat.

"Winzerpfanne" Geschneitzeltes vom Kalb

Veal strips sautéed with button mushrooms and onions in a light cream sauce, served with spätzle, red cabbage and Bavarian white cabbage \$18.00

Wienerschnitzel or Holsteiner Schnitzel

Lightly breaded veal cutlet, pan fried, garnished with capers and anchovies, served with spätzle, Bavarian white cabbage and red cabbage. Top it with a fried egg and call it Holsteiner Schnitzel \$18.00

Gerichte Vom Rind (Beef Dishes)

We only serve Black Angus steaks, rouladen are made by my mother's favorite recipe and the gulasch is beef and pork, very tasty and not too spicy. Our cabbages are hand cut and made daily in house and our sauces are made from scratch by our chefs.

Schlemmertopf "Weiskirchen"

Beef tenderloins served with spätzle and mushrooms in cream sauce, served in its own kettle with your choice of soup or salad \$24.00

Rinder Rouladen "Mutters Rezept"

Beef roll ups with mustard, pickle, bacon and onions, served with spätzle, red cabbage and Bavarian white cabbage L \$8.00 D \$15.00

Ungarischer Gulasch mit Spätzle

chunks of beef and pork in a rich brown sauce spiced with Hungarian paprika and caraway, served with spätzle L \$8.00 D \$14.00

Steak "Café de Paris"

Grilled black angus sirloin steak, topped with a slice of herb-garlic butter "let it melt over your steak" served with chive mashed potatoes and soup or salad \$24.00

Pfeffersteak

Grilled black angus steak topped with Asbach brandy and green peppercorn sauce, served with chive mashed potatoes and soup or salad \$24.00