



Vorspeisen/Appetizers

Potato Pancakes or Rosti 4 Potato Pancakes served with our home made Applesauce	\$6
Brat on a Stick Smoked & Weisswurst on a stick with Bob's Sauerkraut Pancakes and home made Applesauce	\$8
Cheese Quesadilla 4 large wedges of Cheddar cheese melted on a Flour Tortilla Served with Salsa & Sour Cream. Add Chicken for just \$3	\$7
Shrimp Scampi 6 Shrimp Sautéed in Garlic and topped with Asiago Cheese	\$9
Fleischkase 5 slices of Baked Fleischkase with Crackers & German Mustard This Bavarian Favorite is made from Lean Beef and Pork, almost like a pate, mildly spiced and baked to perfection!	\$8
Landjäger & Pepper Landjäger or Pfefferjäger Made of very lean beef and served with Bob's house-made mustard Pfefferjäger is an exceptionally flavored Landjäger made with Brazilian red and green peppers - spicy, but not hot!	\$7
German Brew Cheese for 2 A delicious combination of melted Gruyere and Cheddar Cheeses, Mixed with German Beer served warm with Bread & apples	\$9

Suppe und Salat/Soup & Salad

Heute Tag Suppe/Soup of the Day	Bowl \$5
Swiss Onion Soup with Gruyere Cheese	Bowl \$6
Our oven Baked version of French Onion Soup takes a little longer to make.	
Caesar Salad	small \$5 large \$7
Romaine Lettuce with Home made Croutons and Asiago Cheese	
Small House Salad \$3.50	Large House Salad \$6
Fresh Mixed Greens, Grated Carrots, Grape tomatoes, Bell Peppers and Red Onions, with choice of Dressing. Home made Vinaigrette Ranch, Balsamic Vinegar & Olive Oil. You can add the following items: Chicken \$5, Garlic Sautéed Shrimp \$7 or Anchovies \$3	
Side of Spaetzle, Potato Salad, Red Cabbage or Sauerkraut	\$3
Side of Cranberry Sauce	\$2

Vegetarian Dishes can be made upon request.

All Entrées include home made bread and butter

All our Meals are individually cooked to order, our dining style is a lot like in Europe, Relaxed! If you are in a hurry please tell server.

Think of us for your next private function here or catering at your home.

Hauptspeisen/Entrees

Wiener Schnitzel, the original one! \$18

Here at Alphorn Bistro we would like to give you a choice of meat for the beloved Wiener Schnitzel. We make this wonderful, famous dish from 3 kinds of meat. Read story on back of menu.

Tender Veal, the original Vienna Style. Pork Loin or Chicken Breast.

Your next choice is what to eat with your meat we offer:

Austrian or German Style sides:

German Style is: Red Cabbage & Spaetzle

(A small German style dumpling/noodle)

Austrian Style is: Warm Potato Salad & Homemade Cranberry sauce

Schnitzel A La Holstein \$21

Tender breaded veal topped with a Sunny Side up Egg, Anchovies & Capers

Jäger Schnitzel (Hunter Schnitzel) \$18

Cutlets of Pork Loin flattened and braised in a Red Wine, Mushroom & Bacon reduction, served with red cabbage and Spaetzle

Choices of Wurst may vary check daily availability with server

Your Choice of 2 Wursts \$15

Your choice of 3 Wursts \$19

Bier, Traditional, Nurenberger, Curry Brat, Knockwurst,

Smoked Brat, Munich Weisswurst -Bockwurst

Boiled in Beer then Grilled to perfection, served with Spaetzle and Kraut.

Our Brats are from the Bavaria Sausage Company in Madison, Wisconsin

Kase Schnitzel (Cheese Schnitzel) \$19

Pork Cutlets, flattened and crusted with Asiago cheese and bread crumbs pan sautéed topped with Asiago cheese Served with Spaetzle and red cabbage

SchnitzelTopf Rauber art (Robbers style) \$18

Chicken Breast, flattened and cut in strips, sautéed with bell peppers & mushrooms in a white wine, tomato, paprika sauce served on Spaetzle

Kaseschintzel Uberbacken (Au Gratin Schnitzel) \$21

Pork Cutlets, flattened, sautéed with onions & mushrooms Baked in oven with Fontina Cheese

This dish takes a little longer to make.

Served with Spaetzle and vegetable of the day

Natur Schnitzel (Natural Schnitzel) \$18

This is for the purist in you. Choice of Pork, Chicken or Veal Cutlet, sautéed in butter with no bread crumbs. Served with Spaetzle and red cabbage

Rattsherren Pfanne (Selectmen's dish) \$19

Oven Baked Noisettes of Pork with Fontina Cheese & Spaetzle in a Mushroom sauce. With a side of red cabbage.

This dish takes a little longer to make.

We discovered this dish in Austria and is one of our favorites

King Ludwig Platter \$22
1 Wiener Schnitzel & 1 Wurst of choice served with Spaetzle & Kraut

Shrimp Scampi Dinner \$19
Garlic sautéed Shrimp on noodles or Spaetzle with vegetable of the day

Grilled Chicken Breast \$15
Grilled Breast of Chicken on noodles or Spaetzle with vegetable of the day

Hungarian Beef Goulash \$16
Tender Braised Beef with Onions & Hungarian Paprika in a Rich Tomato sauce, seasoned with fresh Thyme, Marjoram and Caraway Seeds served on Spaetzle with vegetable of the day

The Wiener Schnitzel Story

Wien is the German name for the town Vienna, Austria. No single cut of meat is more beloved in Germany and Austria than the Wiener Schnitzel, literally a slice of cutlet, ALWAYS from the veal leg. It is the same long, flat palm-shaped cut that the Italians call Scaloppini & the French, Escalope. The meat is cut with the long grain, so that it does not fall apart when it is pounded. It is this pounding, done with a wooden mallet, this gives the Schnitzel its tenderness and delicacy. The original Wiener Schnitzel is a standard on menus all over the world and is just as popular in Germany, as in its Homeland, Austria. It was the forerunner of the Northern Italy's great specialty, veal Cutlet Milanese. Over the years many other meats have appeared on the menu in "Schnitzel" style, meaning it has been pounded out. We hope that you will enjoy your international food journey here at Alphorn Bistro tonight. Guten Apetit, Smakelijk Eten, enjoy your meal. **THE GRAF FAMILY**

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**All food and beverages subject to 8% NH Meals tax
20% gratuity added for parties of 6 or more**