



Restaurant, Bier & Wein Bar

organic – sustainable handmade fresh from scratch in our kitchen and bakery

VORSPEISE

Salad Baby Spring Mix lightly dressed with homemade orange-honey dressing
5

Arugula Salad Goat Cheese from Sonoma honey-orange dressing and served with carrot-thyme salad
10

Smoked Salmon on Mixed Greens (top quality from the Monterey Fish Market), toasted almonds
10

Gaumenkitzel Whole Wheat Bread & Butter 2 slices of house baked bread
(with real active yeast and 24 hours pre-fermented), fresh unsalted butter
(alternatively flaxseed bread from Germany, no wheat, made with rye)
1

KQED Check Please! Assorted Bread Platter 2 slices Gaumenkitzel bread, 2 slices flaxseed bread from Germany, 2 housemade Brezel, fresh unsalted butter
9

Brezel with fresh butter and German hot mustard
original Bavarian style crunchy outside and soft inside - this German Brezel is neither warm nor soft but hard!
4

Brezel with Weißwurst (Bavarian Bockwurst), fresh butter, sweet German mustard
8

Brezel with North German Butter Cheese (medium strong, sliced), fresh butter, hot German mustard
8

Brezel with Smoked Salmon (top quality from the Monterey Fish Market), fresh butter
9

Platter of Liver Sausage, or North German Butter Cheese
2 slices of liver sausage, or medium strong cheese, German hot mustard, baby spring greens, crisp carrot-thyme salad, German pickles, Gaumenkitzel whole wheat bread and butter
10

Rosemary-Cannellini Bean Soup with whole black pepper and shaved Swiss Gruyere cheese on top
5

Light Tomato Soup Hamburg Style fully ripe fresh tomatoes, fresh basil, homemade yogurt sprinkled with Wisconsin Mozzarella cubes
6

HAUPTSPEISE

Spätzle Herbs herbed walnut sauce on Spätzle, baby arugula, shaved Swiss Gruyere cheese
15

Käsespätzle “Spätzle Onion” a classic Swabia dish handmade German egg noodles, caramelized onions, au gratin Swiss Gruyere, fresh parsley, small refreshing carrot-thyme salad
15

Spätzle Mushroom creamy ragout of mushrooms with red wine, au gratin Swiss Gruyere cheese, fresh parsley
15

Crispy pan fried Veggie Cake (fresh carrot and parsnip, fresh flaked oats and real eggs, following a Hamburg recipe from 1914), baby arugula, honey-orange dressing, carrot-thyme salad pan fried fingerling potatoes, homemade garlic crème
18

Sausage & Kraut 3 Nürnberger Bratwürste with hot German mustard, 1 Weißwurst (Bavarian Bockwurst) with sweet German mustard, Sauerkraut, mashed potatoes
18

100% Grass Fed Beef Goulash on Spätzle, gently braised with onion, bell pepper, Crimini mushrooms no additives and made from scratch
18

Schnitzel crispy Gaumenkitzel Schnitzel of Homestead Pork Loin (outdoor raised legacy Hampshire pork, non-GMO fed), braised red cabbage, Spätzle (or mashed potatoes)
18

Smoked Pork Loin (Kasseler) top quality from Schaller & Weber, NJ, pork chop on the bone
Kasseler is a popular German preparation of pork that has been cured, smoked and cooked.
served with Sauerkraut and mashed potatoes
21

Jägerschnitzel “Cutlet Hunter’s Style” the leaner and gluten free version of a breaded Schnitzel, tender 7oz plus pork loin, mushroom ragout with red wine, braised red cabbage, Spätzle (or mashed potatoes)
22

Large Abendbrot Platter (*Abendbrot is the traditional dinner in Germany*)
Cold Cuts & Cheeses: beef and pork salami, liver sausage, hunter’s sausage, sliced North German butter cheese, wedge of Président brie (mild), spring salad mix, carrot salad, pickles, German hot and sweet mustard, Gaumenkitzel whole wheat bread, Brezel, unsalted butter
23

The Beautiful Rainbow Trout (US sustainable from Monterey Fish Market) deboned and gently pan fried baby spring mix mixed, homey-orange dressing, refreshing carrot-thyme salad, mashed potatoes
25

www.Gaumenkitzel.net - handcrafted organic German Slow Food

Largest German Bier & Wein selection in the East Bay. Tue-Fr 5pm-10pm, Sat/Sun 11.30am-10pm
2121 San Pablo Ave., Berkeley, CA 94702, (2 blocks South of University), 510 - 647 5016