

SAMPLE

small variations possible & special menus at larger events



RDC-KÜCHE

ANNO 1958

MENU

STARTERS | MAINS | DESSERTS

OPEN

WEDNESDAY TO
FRIDAY 6-9PM

SATURDAY 6.00-10PM

SUNDAY 4-8PM

FÜR DEN KLEINEN HUNGER - STARTERS

Classic Dutch Beef Croquettes - \$18

Golden crumbed beef croquettes, mustard, crisp salad.

Salt and Pepper Squid, crisp salad, aioli. - \$22

Soup of the Day, bread, butter - \$12

THE SCHNITZEL KITCHEN

Alpine Chicken Schnitzel — \$36

Golden chicken schnitzel layered with Black Forest ham and melted Swiss cheese. Served with chips and salad.

Hühnerschnitzel — \$32

Chicken Schnitzel, aioli, chips and salad.

Schweineschnitzel — \$32

Pork Schnitzel, aioli, chips and salad.

Jägerschnitzel — \$34

Pork Schnitzel, creamy mushroom sauce, chips and salad.

Paprikaschnitzel — \$34

Pork Schnitzel, spicy paprikash sauce, chips and salad.

Schnitzel mit Pfeffersosse — \$34

Pork Schnitzel, peppercorn sauce, chips and salad.

Schnitzel à la Holstein — \$38

Golden crispy schnitzel topped with a fried egg, crispy capers and RDC Kitchen's homemade Holstein butter. Served with creamy mash and buttered beans.

GF- Gluten Free, V-Vegan, VG- Vegetarian, *please preorder



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RDC CLASSICS

RDC's Famous Beef Goulash — \$32 **GF, DF**

Slow-braised beef, paprika, tomato sauce. Roast potatoes, red cabbage

Grilled Bratwurst — \$30 **GF**

Sauerkraut, Roast potatoes, German mustard (can be DF)

Whiting and Chips — \$30 Crisp salad, aioli

Roasted Sweet Potato, Mushroom & Chickpea Curry — \$32 **V**

Roasted sweet potato, mushroom & chickpea curry served with steamed rice, tamarind chutney and pickled cabbage slaw.

Slow-Braised Osso Buco — \$36 **GF**

Rich tomato, red wine, thyme jus, creamy mash, buttered green beans, gremolata (can be DF)

RDC's Famous Schweinshaxe — \$56 **GF**

Crispy pork knuckle. Roast potatoes, sauerkraut, German mustard

EXTRAS AND SIDES

Peppercorn sauce, Jäger mushroom sauce, paprikash sauce, fried egg — \$3
Cranberry sauce, Aioli, Curry Ketchup, Crushed Chilli oil

CHIPS small — \$7, large — \$10

Creamy mash, buttered beans, sauerkraut, red cabbage \$7
garden salad small - \$7, large - \$12

ETWAS SÜSSES- SOMETHING SWEET

Apple Strudel, Custard, whipped cream — \$13

Sticky Date Pudding, Butterscotch sauce, whipped cream — \$12.5 **GF**

Black Forest Cake, Raspberry coulis— \$8.5

Vegan Chocolate Mud Cake, Rich warm vegan chocolate mud cake, dark **V**
chocolate glaze, roasted rhubarb compote, freeze-dried raspberry dust. - \$14

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KINDER

Max und Moritz: Chicken Nuggets and chips — \$12

Hänsel und Gretel: Kids Bratwurst and chips — \$12

Struwwelpeter: Kids Bratwurst with Roast potato - \$12 ^{GF}

Butje, Butje inne See: Kids Fish and chips — \$15

Rotkäppchen Teller: Kids Chicken Schnitzel and chips — \$15

Kindereis- Kids Ice Cream — \$5



HOT DRINKS- FROM KITCHEN ONLY

Short Macchiato / Espresso	\$4.00
Flat White / Latte / Cappuccino / Long Black	\$5.00
Mocha / Hot Chocolate	\$6.00
Tea: Peppermint / Chamomile / English BF / Earl Grey	\$5.00

WINTER WARMERS- 18+

Kahlúa Coffee — \$16.5

Kahlúa, espresso, warm milk, whipped cream, chocolate shavings.

Alpine Coffee — \$18

Cherry liqueur, Frangelico, espresso, milk, whipped cream, nutmeg, chocolate shavings.

DAILY SPECIALS

PLEASE REFER TO THE KITCHEN BOARD