

WELCOME TO

OLD HEIDELBERG GERMAN RESTAURANT

My staff and I would like to welcome you to our “gemuetlich” authentic German Restaurant where you will feel as if you were really dining in Germany!

We hope you will enjoy the many German dishes we have to offer among the large variety of fine German beers and wines.

If there is something that you do not see on the menu, please don't hesitate to ask your server about it. Our chefs, Uwe and Daniel, always try their utmost to accommodate you, even if you have special dietary needs and requests.

Sit back and relax in one of our dining rooms or enjoy sitting under the majestic maple tree in our beergarten.

We wish you a memorable time here with us and “Guten Appetit”!

Warmest Regards
Alexander Tucker



203-797-1860 | OLDHEIDELBERGCT.COM
STONY HILL ROAD (RT.6) | BETHEL, CT 06801

SOUP & SALAD

Tagessuppe \$6.50

Soup of the day - please ask for our specials!

Gruener Salat \$6

Mixed Greens with our House Dressing

Kartoffelsalat \$7.50

German Potato Salad with seared Black Forest Ham

Gurkensalat \$7.50

Cucumber Salad with Cream & Fromage Blanc Sauce, fresh Dill and a splash of White Wine Vinegar

Krautsalat \$7.50

The German version of Cole Slaw. Soft blanched Cabbage, a splash of Bavarian Beer Vinegar and Oil. Crisp seared bacon is added to round out the taste

Karottensalat \$7.50

Finely shredded Carrots with Honey & Cream dressing

POTATO PANCAKES & APPETIZERS

Kartoffel Pfannkuchen mit Apfelmus \$8.50

Pan fried Potato Pancakes [4] over Apple Sauce

Party Wiener & Nuernberger \$6.50

Small Vienna & Nuremberg - Style Sausages with Mustard

Curry Wurst \$6.50

THE Appetizer from Berlin! A sausage cut into pieces and cooked in German-Style Curry-Sauce

Kaesepaetzle \$7.50

Our famous Spätzle smothered in a variety of melted Cheeses and topped with caramelized Onion

Gebratene Knoedelscheiben \$6.50

Sliced Dumplings sautéed in Butter

WURST, RIPPCHEN & SPECIAL SALADS

Bratwurstplatte \$19.50

Wurst Platter served with mashed Potato and Sauerkraut. You have the choice of 3 different or 3 of the same sausages on the platter:

Weisswurst Veal Sausage

Krainer Wurst Beef Sausage in Eastern Europe Style

Huehnerbratwurst Chicken Sausage

Wiener Wurst THE German Hot Dog

Nuernberger Wurst Nuremberg-Style Pork Sausage

Grobe Rindswurst Smoked Beef Sausage

Kassler Rippchen \$20.50

The traditional Smoked Pork Chop - Bone-In. With mashed Potato and Sauerkraut

Muench'ner Vesper Platte \$20.50

A Platter with Pork Chop and Bratwurst. With Sauerkraut and mashed Potato

SPECIALTY SALADS

Backhaendlsalat "Oktoberfest" \$ 18.50

A mixed platter with Salads from above. With pan fried pieces of Chicken Breast

Heidelberger Chefsalat mit Schweinefilet \$20.50

A mixed platter with Salads from above Topped with tender Pork Medallions and sautéed Mushroom

ROAST & TRADITION

Sauerbraten \$22.50

Beef Round marinated in Red Wine, Raspberry Vinegar and Spices With Spätzle and Red Cabbage

Rouladen \$22.50

Thinly sliced Beef Round roll stuffed with imported Westphalian Ham, Pickles, diced Shallots and Mustard. Spätzle and Red Cabbage

Schweinebraten \$22.50

Bavarian Pork Roast - juicy and tender. Spätzle and Red Cabbage

Chef Uwe's Krautwickel \$22

Stuffed Cabbage. A soft blanched leaf of Cabbage stuffed with ground meat. With Mashed Potatoes

Gulasch \$22

Slow cooked cubes of Beef served with Mashed Potatoes

Medaillons vom Schweinefilet \$24

Medallions of Pork Tenderloin in a creamy Mushroom White Wine Sauce. With Spätzle and mixed Vegetables

Huehnerbrust in Paprika-Rahm \$19.50

Boneless Chicken Breast in a Bell Pepper & Paprika Cream Sauce. With Spätzle and Red Cabbage

SPAETZLE & PASTA

Kaesepaetzle \$19

Our famous Spätzle smothered in a variety of melted Cheeses and topped with caramelized Onion

Krainer Wurst mit Nudel \$19

Krainer Sausage (Eastern Europe Style) in a Tomato Cream Sauce over Egg- Pasta

SCHNITZEL & PORK SHANK

Schnitzel “Wiener Art” \$22.50

A lean, boneless piece of meat (pork) dipped in egg-wash, covered with Bread Crumbs and pan fried to perfection. With Spaetzle and Red Cabbage

Jaegerschnitzel \$22.50

With Mushroom and brown Gravy

Holsteiner Schnitzel \$22.50

With a fried Egg on top

Zigeuner Schnitzel \$22.50

With caramelized Bell Pepper and Onion

Schweizer Schnitzel \$23.50

Swiss Style: with slices of Tomato and a variety of melted Swiss Cheeses

Rahm Schnitzel \$ 21.00

not breaded, Gravy with extra cream and mushroom

Kraeuter Schnitzel \$ 22.50

Not breaded, with herb butter

Dunja’s Cordon Bleu \$24.00

Wiener Schnitzel filled with cheese and a slice of ham

Bayerische Schweinshaxe \$26.50

Volker’s favorite Bavarian Pork Shank Golden baked skin. Juicy and tender inside.
With Sauerkraut and Mashed Potato

Nackensteak \$22.00

Pork Steak with roasted onions, mashed potatoes and mixed vegetables or a side salad. Suggested Beer: Ayinger Altbairisch Dunkel. A typical dark brown Bavarian! A satisfying malty taste with coffee-ish tones and a hint of fruitiness. For the Fearless: Ayinger Celebrator Doppelbock with 6.7% ABV

DESSERT & COFFEE

Apfelstrudel mit Schlagsahne \$7
Fresh baked Apple Strudel with Vanilla Ice Cream

Bienenstich \$7
Bee Hive Cake. Light colored cake with thin sliced and caramelized Almonds on top. Filled with Bavarian Custard

Schwarzwaelder Kirschtorte \$7.50
ORIGINAL Black Forest Cake. Layers of chocolate cake filled with Morello Cherries and whipped Cream.

Vanilleeis mit heissen Himbeeren \$7
Vanilla Ice Cream with hot Raspberries

Palacsinta (Palatschinken) \$7.50
One of Austria's favorite sweet dishes. A fresh baked Crepe filled with Vanilla Ice Cream

Different Varieties of Individual Desserts \$6.50
Lemon Mousse, Chocolate Boule, Raspberry Linzer and more

Melitta Kaffee \$2.50
Reg. or Decaf

NON ALCOHOLIC DRINKS

Gerolsteiner Mineralwasser \$3
Gerolsteiner Sparkling Water 0.5L Bottle

Applejuice or Apple Schorle \$2.50
Coke, Sprite, Iced Tea, Lemonade, Ginger Ale \$2.50

BEER MENU

House Brews: Draft

Radeberger Pilsner

Our most popular beer. Light and refreshing for everyone to enjoy. % 4.8

Hofbräu Dunkel

A traditional Bavarian Dark Lager with a nice full flavor. % 5.5

Hofbräu Hefe Weizen

A light and distinctively refreshing Wheat beer with slight hints of fruit. % 5.1

BOTTLES:

Aecht Schlenkerla Rauchbier: Marzen Bamberg, Germany

Aecht Schlenkerla Rauchbier: Urbock Bamberg, Germany

Augustiner Bräu Munich, Bavaria

Aventinus Kelheim, Germany

Ayinger Jahrhundert Aying, Bavaria

Ayinger Celabrator Aying, Bavaria

Berliner Weisse 1809 Friesing, Germany

Bischoff Donners Berger Winnweiler, Germany

Bitburger Bitburg, Germany

Einbecker Mai Urbock – seasonal Einbecker, Germany

Erdinger Pikantus Weizenbock Erding, Germany

Erdinger Hefeweizen Dark Erding, Germany

Erdinger Hefeweizen Erding, Germany

Ettaler Kloster Dunkel (Dark) Ettal, Germany

Ettaler Kloster Edel Hell (Light) Ettal, Germany

Gaffel Kölsch Cologne, Germany

Jever Pilsner Jever, Germany

Köstritzer Schwarzbier Bad Köstritz, Germany

Reissdorf Kölsch Cologne, Germany

Schneider Weisse Kelheim, Germany

Schlenkerla Lagerbier Hell Bamberg, Germany

Spaten Premium Pilsner Munich, Bavaria

Uerige Alt Düsseldorf, Germany

Warsteiner Pilsner Warstein, Germany

Weihenstephaner Original Premium Freising, Germany

Weihenstephaner Hefe Weissbier Freising, Germany

Weihenstephaner Hefe Weissbier Dark Freising, Germany

Weihenstephaner Kristall Weissbier Freising, Germany

Weltenburger Kloster Asam Bock Kelheim, Germany

Weltenburger Barock Hell Kelheim, Germany

CRAFT BREWS: BOTTLES

Apostelbräu Dinkel

Bock Bavarian Wheat bock brewed with Spelt % 6.6

Apostelbräu First Bavarian Pale Ale

A rare and full bodied hybrid German/English Pale Ale % 5.4

Erdinger Urweisse

A tasty and uncommon Weisse strong in Malt and Yeast % 4.9

Hofstettner Heller Bock Saphir

A crisp Heller Bock hopped with Saphir hops % 7.4



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