

HOT STUFF/HIEISS

WE PROUDLY SERVE MR. ESPRESSO COFFEE

COFFEE, TEA, ESPRESSO \$3

CAPPUCCINO, LATTE, AMERICANO, HOT CHOCOLATE \$4

CAFE MOCHA OR WHITE CHOCOLATE MOCHA \$5

COLD DRINKS/NON ALCOHOLIC

PEPSI, DIET PEPSI, SIERRA MIST, DR PEPPER,
ORANGE CRUSH, MUG ROOT BEER, ICE TEA \$3

MEXICAN COKE IN BOTTLE \$4

HANK'S VANILLA CREAM SODA \$4

BUNDEBERG GINGER BEER \$4

AUSTRIAN ELDERFLOWER SYRUP & CRANBERRY SODA \$6.5

LEMONADE, APPLE JUICE OR ORANGE JUICE \$5

APFELSHORLE-APPLE JUICE W/ SODA \$5

NON-ALCOHOLIC BEER \$5

BITTBURGER DRIVE NA PILSNER

ERDINGER NA HEFEWEIZEN

NON-ALCOHOLIC RADLER

D = DAIRY FREE | G = GLUTEN FREE | V = VEGETARIAN

Limited Substitutions.

WE CATER PRIVATE EVENTS
EMAIL: GLORIA@SPEISEKAMMER.COM FOR INFO

SPEISEKAMMER:

Schp-eyese-comma, (noun) means pantry



SPEISEKAMMER

Est. 2002
A GERMAN TAKE ON ALAMEDA

2424 LINCOLN AVE, ALAMEDA, CA 94501
510-522-1300

LUNCH SERVED TUESDAY - SUNDAY 11:30AM - 3PM
DINNER SERVED: TUESDAY 5-9PM,
WEDNESDAY - SATURDAY 5-10PM,
SUNDAY 4-9PM
BAR OPEN ALL DAY

BIERGARTEN MENU AVAILABLE BETWEEN LUNCH AND DINNER
CLOSED MONDAYS

WWW.SPEISEKAMMER.COM

APPETIZERS

- REIBEKUCHEN \$9.5 SMALL \$6 G VD**
Four crispy Potato Pancakes served w/ haus-made Apple Compote
- GROSSER SALAT \$12 G V**
Mixed Field Greens, Apple Slices, Goat Cheese, Roasted Walnuts, Heirloom Cherry Tomatoes & Haus Vinaigrette (add 1 Shrimp Skewer for \$5)
- KÄSEBRETT MIT FRÜCHTEN \$15.5 (ADD PRETZEL FOR \$2) G V**
A variety of European Cheeses served w/ seasonal Fruits & dried Figs
- KLEINE NÜRNBERGER BRATWÜRSTCHEN \$10.5 D G**
Grilled petit Nürnberger Sausages served over haus-made Sauerkraut
- AUFSCHNITT-PLATTE \$16 SMALL \$11**
Charcuterie Platter w/ Toscana Salami, Mortadella, Genoa Salami, Black Forest Ham & Chicken Liver Pâté served w/ Pickles, Mustard and Radishes
- GERÄUCHERTE FORELLE \$13.5 G**
Smoked Trout w/ Horseradish Sauce, Radish & Red Onion on a Bed of Mixed Greens
- GEBEITZTER LACHS \$15 (ADD TWO POTATO PANCAKES FOR \$2) D G**
Thinly sliced haus-cured Gravlax with Capers, served w/ Dill-Mustard Sauce
- FISCH-PLATTE \$18.5 SMALL \$12**
Seafood Antipasta Platter with grilled Shrimp, haus-cured Gravlax, pickled Herring and Smoked Rainbow Trout
- SEMMELKNÖDEL MIT PILZRAHMSSOSSE THREE \$15.5 TWO \$12**
Bread & Bacon Dumpling served in our savory Mushroom Sauce
- POMMES MIT 3 SOSSEN \$9.5 V**
German Fries served w/ Curry Ketchup, Red Bell Pepper Aioli and Remoulade Sauce
- PRETZEL MIT BIER-KÄSESSOSSE \$7 V**
German Pretzel with Beer--Cheese Sauce

ENTREES

- SCHWEINEBRATEN \$18 SMALL \$12**
Roasted Pork in Beer Sauce served w/ haus-made Sauerkraut & Mashed Potatoes
- WIENER SCHNITZEL VOM SCHWEIN \$18.5 (W/SALAD) D**
SMALL \$12 (W/O SALAD)
Two Pork Cutlets, breaded & pan-fried served w/ roasted Potatoes (as Veal add \$3)
- JÄGER SCHNITZEL VOM SCHWEIN \$18.5 (W/SALAD) D**
SMALL \$12 (W/O SALAD)
Two sautéed Pork Cutlets, served w/ Spätzle & Mushroom Sauce (as Veal add \$3)
- GEGRILLTE FLEISCHPLATTE \$27.5 D G**
Family style grilled Meat Platter w/ Nürnberger, Bock, petit Nürnberger Sausages, Leberkäse & Smoked Pork Chop served over Sauerkraut. Serves 2 to 3 People
Add side dishes to create full meal
- BRATWURST, GEGRILLT \$16.5 SMALL \$11 G**
Two grilled Rustic Pork Sausages w/ cracked Spices served over Sauerkraut & Mashed Potatoes
- SAUERBRATEN \$23.5**
Braised Beef Tri-Tip, aged & marinated in Red Wine & secret Spices, served w/ Red Cabbage & Spätzle
- FALSCHER HASE MIT ZWIEBELSSOSSE \$17.5 G**
Bacon wrapped Beef & Pork Meatloaf served w/ Mashed Potatoes & Onion Sauce
- PAPRIKA SCHNITZEL \$18**
Pan-seared Turkey Breast topped w/ sautéed Red Peppers & served with Spätzle
- ROTTISERIE HÜHNCHEN \$19.5 G**
Organic half rotisserie roasted Chicken basted in Herb Butter served w/ grilled Broccoliini & Mashed Potatoes
- GEGRILLTES LACHSFILET \$21.5 G**
Grilled Salmon Filet served over a bed of sautéed Spinach w/ Cucumber-Dill Sauce & Mashed Potatoes

VEGETARIAN ENTREES

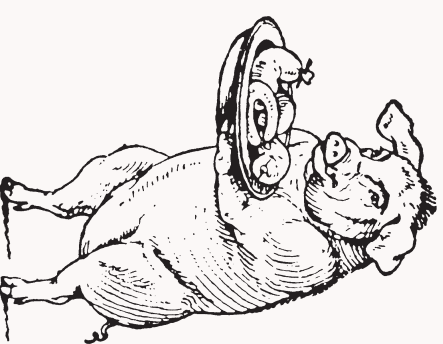
- PILZSTRUDEL 3 SLICES \$16.5 2 SLICES \$13 V**
Strudel stuffed with Mushrooms, Italian Cheeses & Spinach served over roasted Red Bell Pepper Sauce
- GRATINIERTE KÄSESPÄTZLE \$15.5 (W/SALAD) D**
SMALL \$8 (W/O SALAD)
Creamy Spätzle baked with caramelized Onions & European Cheeses (w/ Black Forest Ham or Bacon add \$2)

GERMAN SALADS

Shredded Cabbage | Dill-Cucumber | Pickled Red Beet | Marinated Carrots
side \$4 small \$6 large \$9 (each or in combination)

ADDITIONAL SIDES \$5

- ROASTED POTATOES W/BACON GD | FRIES V D**
MASHED POTATOES GV | SAUERKRAUT GD RED CABBAGE GV D
PLAIN SPÄTZLE V | POTATO SALAD W/BACON
- BEER CHEESE SAUCE \$3 V**
GERMAN PRETZEL \$4 V



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