

Entrees

Schweinebraten Full order 18 Small 12
Roasted Pork in Beer Sauce served with Sauerkraut Mashed Potatoes

Wiener Schnitzel vom Schwein 18.5 (2 cutlets with salad)
Small 12 (1 cutlet without salad) **Đ**
2 Pork Cutlets, breaded & pan-fried served with roasted potatoes
(as Veal add \$3)

Jägerschnitzel vom Schwein 18.5 (2 cutlets with salad)
Small 12 (1 cutlet without salad)
2 Pork Cutlets in Mushroom Sauce served with Spätzle (as Veal add \$3)

Sauerbraten 23.5 **Đ g**
Beef Tri Tip marinated in Red Wine and Spices, braised
served with Red Cabbage and Spätzle

Gegrilltes Lachsfilet 21.5 **g**
Grilled Salmon on a bed of Spinach w/Cucumber-Dill Sauce
& Mashed Potatoes

Rotisserie Huhnchen 19.5
Organic Half rotisserie roasted Chicken basted in Herb Butter with
grilled Broccolini and Mashed Potatoes

Falscher Hase Mit Zwiebelsosse 17.5
Bacon wrapped Beef & Pork Meatloaf
with Mashed Potatoes & Onion Sauce

Bratwurst Gegrillt Full order 16.5 Small (1 sausage) 11 **g**
2 Grilled Rustic Pork Sausages grilled w/ Sauerkraut & Mashed Potatoes

Gegrillte Fleischplatte 27.5 **Đ g serves 2-3 people**
Family Style Grilled Meat Platter w/ Nürnberger, Bock, petit
Nürnbergers, Leberkäse, Smoked Pork Chop over Sauerkraut

Pilzstrudel mit Ziegenkäse 3 slices 16.5 2 slices 13 **V**
Strudel stuffed with Mushrooms, Italian Cheeses, Spinach & served over
roasted Red Bell Pepper Sauce

Gratinierte Kasespätzle Full 15.5 (with salad) Small 8 (w/o salad) **V**
Spätzle baked with Cheddar-Parmesan Cheese Caramelized Onions
with Black Forest Ham add \$2

Fries **V Đ** **Sides \$5** Roasted Potatoes w/ bacon **g Đ**
Sauerkraut **g Đ** Mashed Potatoes **g V**
Plain Spätzle **V** Red Cabbage **g V Đ**
Beer Cheese Sauce (\$3) **V** Potato Salad w/ bacon **g Đ**

Appetizers

Reibekuchen Full 9.5 Half 6 **Đ V g**
Potato Pancakes Served with House-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 **g V** (add Pretzel \$2)
A variety of European Cheese served with seasonal Fruit & dried Figs

Kleine Nürnberger Bratwürstchen 10.5 **Đ g**
Grilled Petit Nürnberger Sausages served over haus-made Sauerkraut

Aufschitt-Platte Full 16 Small 11
Charcuterie Platter w/ Toscana Salami, Mortadella, Genoa Salami, Black Forest
Ham & Chicken Live Paté served w/ Pickles, Mustard & Radish

Geräucherte Forelle 13.5 **g**
Smoked Trout with Spinach Salad and Horseradish Sauce

Gebeitzter Lachs 15 (add 2 Potato Pancakes \$2) **Đ g**
House Cured Gravlox and Capers served with Dill Mustard Sauce

Fisch-Platte Full 18.5 Small 12 **g**
Seafood Antipasti: Shrimp, Gravlox, pickled Herring, smoked Rainbow Trout

Semmelknödel mit Pilzrahmsoße Three 15.5 Two 12
Bread & Bacon Dumpling served in savory Mushroom Sauce

Pommes mit 3 Sossen 7.75
Fries with 3 Sauces - Curry Ketchup, Aioli, and reg. Ketchup

Pretzel mit Bier-Käsesosse 7 **V**
German Pretzel with Beer-Cheese Sauce

Đ-Dairy Free

g-Gluten Free

V-Vegetarian



SPEISEKAMMER

German Restaurant / Full Bar

2424 Lincoln Ave, Alameda, CA 94501

510-522-1300

Closed Mondays

Lunch Served

Tuesday - Sunday - 11.30am to 3pm

Dinner Served

Tuesday 5pm to 9pm

Wednesday - Saturday 5pm to 10pm

Sunday 4pm to 9pm

Bar Stays open Between Lunch and Dinner
serving Biergarten Menu

Music Friday and Saturday nights 8:30pm & some Thursdays

speisekammer.com for Music Listings

We Cater Private Events

email cindy@speisekammer.com for info