



Essen Haus

German Restaurant



GOOD TIMES, GOOD FOOD AND DRINK... WE SERVE BIER.

514 E. Wilson St. • Madison, WI 53703 • 608-255-4674 • www.essen-haus.com

Appetizers

KARTOFFELPUFFER \$9.00
3 fresh potato pancakes made with goat cheese, served golden brown with applesauce.

PRETZEL & CHEESE \$8.00
6 freshly baked German-style pretzels served with cheese sauce, mustards & kraut dip.

RADISHES (GFP*) \$7.00
Fresh white daikons, spiral sliced, fresh pumpernickel bread.

ARTICHOKE DIP. \$11.00
Haus-made artichoke, cream cheese & spinach dip in a bread bowl with fresh assorted vegetables.

STUFFED MUSHROOMS (GFP*). \$11.00
Fresh mushrooms stuffed with crabmeat, cream cheese & spicy Wisconsin cheddar, coated with fine bread crumbs.

OBATZDA CHEESE BOARD. \$9.00
Homemade cheese spread with brie cheese, German ale, green onions and garlic, served with pumpernickel bread & pretzel. Add a variety of smoked & deli meats for \$5.00.

ELLSWORTH CHEESE CURDS \$9.00
Wisconsin-made breaded cheese curds served with chipotle ranch.

JUMBO ONION RINGS. \$9.00
Freshly cut onion rings, hand breaded & served with chipotle ranch.

STUFFED WHOLE JALAPEÑOS (GFP*) . \$10.00
Fresh stuffed homemade jalapeños with a cream cheese, served with homemade ranch.

FLAMMKUCHEN. \$13.00
Fresh made German rolled 10" dough, topped with creamy white sauce, caramelized onions, fresh herbs, corned beef & German cheese.

FRENCH FRIES. \$7.00
Batter-dipped & golden brown. Choice of plain, Cajun or parmesan.

CHICKEN WINGS (GFP*). \$9.00
Traditional bone-in wings, fresh breaded & fried. Plain, BBQ sauce or Buffalo flavored. Served with ranch.

Main Entrees

*Served with choice of baked potato, German potato salad, German fried potatoes or spinach spätzle; choice of sauerkraut or veggie of the day.
Add soup or salad \$3.00.*

WIENERSCHNITZEL \$18.00
Hand tenderized Wisconsin pork tenderloin, breaded & pan fried. Served with our haus-made sauerkraut. Add fried egg & capers a la Holstein for \$3.00.

JAGERSCHNITZEL (GFP*) \$18.00
Hand tenderized Wisconsin pork tenderloin, pan fried topped with onions, button mushrooms in a wine & sour cream gravy. Served with sauerkraut & spinach spätzle.

KASE SPÄTZLE \$16.00
Our own spinach spätzle baked with mushrooms, tomatoes, broccoli, onions & a blend of cheeses with ham or vegetarian.

SAUERBRATEN (GFP*) \$17.00
Grass fed beef aged in a red wine vinegar marinade & topped with a sweet & sour gravy. Served with our own sauerkraut.

ROULADEN \$19.00
Fresh sliced choice beef wrapped around ground pork & beef, bacon, onion & a sliced dill pickle spear, flavored with Dijon mustard, topped with its own gravy. Served with sauerkraut.

DEUTSCH SAMPLER. \$18.00
Smaller cuts of our popular Jagerschnitzel, Sauerbraten & a smoked Thuringer on a bed of sauerkraut. Served with bread dumpling.

BAVARIAN COMBO \$18.00
Half of a Beef Rouladen, a smaller Wienerschnitzel & a Weisswurst on a bed of sauerkraut with a bread dumpling.

BIER STEAK (GFP*) \$20.00
12 oz. fresh ribeye prepared to order & topped with our haus-made bier, mushrooms & onion gravy. Served with choice of potato & vegetable.

CITRUS-CRANBERRY SALMON (GFP*) . \$18.00
Broiled 5 oz. salmon topped with our zesty citrus-cranberry sauce. Served with choice of potato & vegetable.

BBQ PORK BACK RIBS (GFP*) . . . \$17.00
Meaty pork back ribs, smoked in our kitchen & topped with our own St. Louis-style BBQ sauce. Choice of potato & vegetable.

Sausage Specialties from Wisconsin

WURST TELLER (GFP*) \$17.00
A trio of sausages served on a bed of sauerkraut with German fried potatoes. Choose from the selections listed below. Add a fourth sausage for \$3.75. Add soup or salad \$3.00.

WEISSWURST – Rose’s finely ground Bavarian-style veal & pork blend white bratwurst

KNACKWURST – Klements finely ground pork & beef blend bratwurst, lightly seasoned & smoked

THURINGER – Klements coarse-ground pork & beef blend brat, smoked & seasoned Sheboygan-style

NÜRNBERGER – Bavarian Kitchen spicy pork & beef, a blend of garlic & onion bratwurst

GLUTEN-FREE ITALIAN SAUSAGE – Gluten-free, mildly spiced coarse-ground pork & beef blend sausage

GLUTEN-FREE CHICKEN BRATWURST – Gluten-free, mildly spiced chicken bratwurst

*GFP Gluten-Free Possible — Ask your wait person

Note: Steaks, hamburgers, seafood and eggs served rare or medium rare may be undercooked and will only be served upon customer request. Consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness.

Sandwiches

Served with French fries (plain, Cajun or parmesan) or pan fried potatoes; replace potato with a house salad \$1.50.
Add soup or salad \$3.00. Gluten-free bun add \$1.50.

BACON CHEESEBURGER \$11.00

½ lb. hand-patted fresh beef, thick hickory bacon, 2-year cheddar, lettuce, tomato & red onions on a pretzel roll.

SAUERBRATEN SANDWICH. \$12.00

Marinated roast beef, sliced with special gravy, topped with Swiss cheese on a sourdough hoagie.

REUBEN. \$11.00

Fresh cooked brisket, sliced thick, baby Swiss cheese, our own homemade sauerkraut on marble rye bread, Thousand Island dressing served on the side. Choice of German potato salad or French fries. Vegetarian option.

FRENCH DIP \$11.00

Thin-sliced prime rib, topped with fried mushrooms & onions & baby Swiss cheese served on fresh baked hoagie.

GYPSY SANDWICH \$10.00

Breaded pork cutlet topped with our own marinara sauce, fried green peppers & onions & melted baby Swiss cheese on a sourdough hoagie.

VEGETARIAN BLACK BEAN BURGER . \$10.00

Topped with stuffed jalapeños & baby Swiss cheese, side of homemade chipotle ranch. Served on a ciabatta bun.

BREMEN BRATWURST \$9.00

Wisconsin ¼ lb. Weisswurst, grilled & topped with haus-made sauerkraut & baby Swiss cheese served on a Milwaukee-made pretzel roll.

FISH SANDWICH. \$10.00

6 oz. of flavorful breaded Icelandic cod topped with 2-year cheddar, served with haus-made tartar sauce, lettuce & tomato. Served on a ciabatta bun.

SMOTHERED STEAK SANDWICH . . . \$14.00

8 oz. fresh ribeye topped with sautéed onions & mushrooms & baby Swiss cheese. Served on a hoagie.

ESSEN HAUS BURGER \$11.00

¼ lb. hand-patted burger with a spicy sausage patty topped with thick bacon & pepper jack cheese on a pretzel bun.

VEGGIE BBQ JACKFRUIT \$11.00

Fresh pulled jackfruit with BBQ sauce, topped with red onions, side of haus-made cole slaw on a pretzel bun.

Add toppings for 50¢ each: green peppers, mushrooms, fried onions, bacon, Swiss, pepper jack, cheddar, gouda.

Salads

Served with choice of dressing: House Ranch, Blue Cheese, French, Thousand Island, Raspberry, Balsamic Vinaigrette, Italian, or oil & vinegar.

SIDE SALAD (GFP*). \$4.50

Bed of spring mixture & leaf lettuce topped with cucumber, grape tomato, grated parmesan & croutons. Choice of dressing.

DEUTCH SALAD (GFP*) \$4.50

Assorted marinated salads & vegetables circled around a bed of spring mix.

COBB SALAD (GFP*) \$13.00

Choice of seafood, Cajun chicken or roquefort steak, tomatoes, diced egg, red onions, mushrooms, bacon pieces, shredded Wisconsin cheese served on a bed of mixed greens.

STRAWBERRY SALAD (GFP*) \$11.00

Mixed greens with strawberries, dried cranberries, glazed pecans, red onions & feta cheese. Served with raspberry dressing. Add chicken \$4.00.

Desserts

APFEL OR KIRSCH STRUDEL \$5.00

Flakey buttered & crusted pastry dough filled with warm apples or cherry filling, baked & topped with haus-made vanilla sauce & your choice of ice cream or whipped cream.

GERMAN CHOCOLATE CAKE. \$6.00

Chocolate cake layered with pecan & coconut frosting, finished with a drizzle of chocolate sauce & whipped cream.

BREAD PUDDING \$5.00

Sweet dark cherries & kirsch liqueur bread pudding infused with cinnamon & cloves, topped with haus-made vanilla sauce.

BLACK FOREST \$6.00

Layered cherries, cream & lots of chocolate.

Daily Food & Drink Specials

Choice of baked potato, spätzle, pan fried potato or French fries. Add soup or salad \$3.00.

FISH FRIDAY

Served with choice of potato & cole slaw.

BIER-BATTERED DEEP FRIED COD

3 piece – \$10.00 / All you can eat – \$12.00

BROILED COD \$12.00

FRIED LAKE PERCH

with Veggie of the Day \$15.00

SATURDAY

SMOKED PRIME RIB \$23.00

Smoked 16 oz. boneless prime rib prepared to temperature and served with vegetable of the day & choice of potato.

LATE NIGHT FRIDAY & SATURDAY

AFTER 10PM TO 1AM

1/4 LB. BURGERS & FRIES. \$3.50

12" PIZZA \$10.00

SUNDAY

ALL DAY HAPPY HOUR

Essen Haus Banquets are Festive and Fun!

REHEARSAL DINNERS

- BIRTHDAYS • HOLIDAY PARTIES
- RETIREMENT PARTIES

Essen Haus will open exclusively for your banquet during non-business hours for groups of 35 or more. Ask about our German Pig Roasting Parties for groups of 100 or more.

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