



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

Starters

KARTOFFELPUFFER \$9.00

3 fresh potato pancakes made with goat cheese & green onions, served golden brown with applesauce.

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 & pretzels. 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 jalapeños stuffed with cream cheese, served with homemade chipotle ranch.

FLAMMKUCHEN. \$13.00

Fresh made German dough rolled to 10" & 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.

SIDE SALAD (GFP*). \$4.50

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

HOT SAUSAGES AND SAUERKRAUT . \$9.00

Three types of sausages grilled, sliced and served on a bed of sauerkraut with Düsseldorf mustard.

Main Entrees

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

WIENERSCHNITZEL \$18.00

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

JÄGERSCHNITZEL (GFP*) \$18.00

Hand tenderized Wisconsin pork tenderloin, pan fried & topped with onions & button mushrooms in a wine & sour cream gravy. Served with sauerkraut & choice of potato.

KÄSE 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 choice of potato & vegetable.

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 choice of potato & vegetable.

DEUTSCH SAMPLER. \$18.00

Smaller cuts of our popular Jägerschnitzel, Sauerbraten & a smoked Thüringer on a bed of sauerkraut with choice of potato.

BAVARIAN COMBO \$18.00

Beef Rouladen, a smaller Wienerschnitzel & a Weisswurst on a bed of sauerkraut with choice of potato.

BIER STEAK (GFP*) \$20.00

12 oz. fresh ribeye prepared to order & topped with our haus-made bier, mushroom & onion gravy. Served with choice of potato & vegetable.

BLACKENED WALLEYE (GFP*) \$14.00

Pan-fried Cajun blackened walleye served with fresh sautéed vegetables & pan-fried potatoes.

BBQ PORK BACK RIBS (GFP*) . . . \$17.00

Meaty pork back ribs, smoked in our kitchen & topped with our own St. Louis-style BBQ sauce. Served with choice of potato & vegetable.

COBB SALAD (GFP*) \$13.00

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

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.

WURST TELLER (GFP*) \$17.00

A trio of sausages served on a bed of sauerkraut with choice of potato. 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
- **THÜRINGER** – 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 choice of French fries (plain, Cajun or parmesan), pan fried potatoes or German potato salad; 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-pattied fresh beef, thick hickory bacon, 2-year cheddar, lettuce, tomato & red onions on a pretzel roll.

SAUERBRATEN SANDWICH \$12.00
Marinated roast beef, sliced & topped with special gravy & Swiss cheese on a sourdough hoagie.

REUBEN \$11.00
Fresh cooked brisket, sliced thick with baby Swiss cheese & our own homemade sauerkraut on marble rye bread. Thousand Island dressing served on the side. Vegetarian option available.

FRENCH DIP \$11.00
Thin-sliced prime rib, topped with fried mushrooms & onions & baby Swiss cheese on a fresh baked hoagie.

SMOTHERED CHICKEN SANDWICH . . . \$10.00
Grilled onions & green peppers with Swiss cheese over a chicken breast. Served on a pretzel 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.

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.*

Desserts

APFEL OR KIRSCH STRUDEL \$5.00
Flakey, buttery 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.

KIRSCHENMICHEL \$5.00
Sweet dark cherries & kirsch liqueur bread pudding infused with cinnamon & cloves, topped with haus-made vanilla sauce.

BLACK FOREST CAKE \$6.00
Layered cherries, white ganache filling & lots of chocolate.

Daily Food & Drink Specials

Choice of baked potato, spinach spätzle, pan fried potatoes 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 \$15.00
with veggie of the day.

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

10PM TO 1AM

1/4 LB. BURGERS & FRIES \$3.50

12" PIZZA \$10.00
with choice of three toppings.

SUNDAY

ALL DAY HAPPY HOUR

SUNDAY, TUESDAY, WEDNESDAY, THURSDAY

BOB'S NASHVILLE FRIED CHICKEN DINNER
2-piece – \$12 / 4-piece – \$15
Chicken marinated Nashville style and then pan fried with our own breading, served with choice of potato & cole slaw.

DAS BOOT GAME RULES:

TRADITION 1: Once served, Das Boot can NEVER touch the table.

TRADITION 2: Das Boot should be drank with the toe pointed UP ... but watch out for that air bubble.

TRADITION 3: Das Boot must be passed around the table for everyone to share.

TRADITION 4: Das Boot must be flicked once before drinking and once before passing it to the next person... This symbolizes "good luck" for you and for the person next to you.

TRADITION 5: The last person to NOT finish Das Boot (a.k.a. the person who drinks immediately before the person who finishes it) loses the game.

TRADITION 6: Once the bier in Das Boot is low enough for someone to finish in one turn, everyone at the table must initiate the ceremonial table pounding for encouragement. Other Essen Haus patrons will follow suit in solidarity.

(UNOFFICIAL) TRADITION 7: Once the bier is gone, order another BOOT! Three boots will earn you a FREE T-Shirt!



Essen Haus Banquets are Festive and Fun!

- REHEARSAL DINNERS
- BIRTHDAYS • HOLIDAY PARTIES
- RETIREMENT PARTIES • AND MORE!

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.

*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.