



**HELGA'S**  
HAUS & BIER GARDEN  
GERMAN RESTAURANT & BIER GARDEN & DELI

## About Helga's German Restaurant

Step into the romantic 'Old World' of the Rhineland river valley in Germany. Experience the enchantment of quaint small towns, vineyards, and farmlands as far as the eye can see, while majestic medieval castles stand grandly in the distance. Absorb the delicious aromas of hearty, savoury food being lovingly prepared in family kitchens wafting through open windows.

Welcome to Helga's German Restaurant and Deli. Experience authentic German home-style food and drinks, served with a side of "Old World" charm.

Helga's was created in 1989 as a mother-daughter venture with a small, four-table restaurant. After spending their childhood in Germany, Herbert and family have continued the tradition of their mother, Berta. Today, Helga's has expanded but has not departed from its humble beginnings and has continued gathering a large loyal following of wonderful customers. Herbert, and family maintain a warm and friendly environment where you can sit down to an authentic and delicious home-style German meal with family and friends.

In the true spirit of a family-owned restaurant, Herbert is directly involved in ensuring the satisfaction of each and every one of their customers. Please do not hesitate to ask for Herbert or approach him when you see him in the restaurant. He is happy to offer menu or deli suggestions, or even take a moment to just stop by and chat with you in German or English. Welcome and we look forward to seeing you again soon!



*Berta Huber, Founder*

*Herbert Huber, Executive Chef, Owner*

**"YOU ARE NEVER AN INTERRUPTION TO OUR WORK!**

**YOU ARE THE PURPOSE OF IT!"**

**"PROSIT"**

## What Is A Schnitzel?

A traditional schnitzel is a boneless meat usually made from pork, chicken or veal, thinned with a hammer (meat tenderizer), coated with flour, beaten eggs and bread crumbs, and then fried.

Since then the Germans have created many different styles of schnitzel, some breaded some not. Below you will have a choice of three styles popular in our family's region of Germany.

## Choose your Meat and Style

Pork or Chicken. 22.

Veal. 28.

Rahm or Jäger style add 3.

### \* Traditional Schnitzel

Your choice of Pork, Chicken or Veal, pounded thin then coated with flour, beaten eggs and our homemade bread crumbs. Fried until golden brown. Served with a side of brown sauce and lemon wedge. Add two slices of melted Swiss cheese for a real treat. Add 2.

**Recommended Sides:** red cabbage and spätzle.

### \* Rahm Schnitzel Add 3.

Your choice of Pork, Chicken or Veal, pounded thin then coated with flour, beaten eggs, and our homemade bread crumbs. Fried until golden brown, topped with our chef's made to order sauce, using rich cream, mushrooms and our brown sauce to create this creamy mushroom delicacy.

**Recommended Sides:** sautéed squash and fries.

### \* Jäger Schnitzel Add 3.

Your choice of Pork, Chicken, or Veal, breaded, fried golden brown and sided with the chef's signature Hunter's sauce made from our house brown sauce, diced sweet red peppers, and red wine. Your schnitzel is then topped with golden onions and sautéed mushrooms.

**Recommended Sides:** vegetable of the week and spätzle.

All entrées include a choice of two side dishes

Please ask your server about our fresh seasonal salads

Stewed Mushrooms

Potato Salad

Spätzle (Pan fried with butter and garlic or with brown sauce)

Vegetable of the Day

Grilled Tomato with Cheese

Rice

Fries

Sauerkraut

Sautéed Squash

Pan-Fried Potatoes

Kroketten (fried potato dumplings)

Red Cabbage

Soup of the day

\* = Smaller portions available



## Traditional Selections from our family's Rheinland Home

### \*Rouladen "Pfalzischer Art"

Certified Angus choice beef thinly sliced, traditionally seasoned, and wrapped around onions, bacon, and a pickle. Served braised in a brown sauce. 24

**Recommended Sides:** Pan fried spätzle and red cabbage.

### Berta's Pork Roast

Succulent all-natural boneless pork loin sprinkled with fresh garlic cloves, hand rubbed with ground caraway and then braised in our brown sauce. 22

**Recommended Sides:** Spätzle and sauerkraut.

### \*The Bratwurst Dinner

Smoked (with pork and beef) Veal (with pork and veal) Bier (with Paulaner beer, pork and black pepper) Your choice of two all-natural bratwurst charbroiled over live coals. 18

**Recommended Sides:** Potato salad and sauerkraut.

### Beef Sauerbraten

Marinated, certified Angus choice beef roast served in a sweet and sour brown sauce. 24

**Recommended Sides:** Kroketten and red cabbage.

### Vegetarian Plate

Choose any four side dish combinations to create your own vegetarian feast. One potato pancake and a side of applesauce are included. 17

### Chef's Catch

Please ask the wait staff for this month's selection. Market Price

**Recommended Sides:** Fries and salad of the week.

### Rheinland Platter

A sampler extraordinaire. Helga's pork Jäger schnitzel covered with our hunter's sauce, mushrooms and golden onions, a chicken schnitzel and a traditional Veal bratwurst. 26

**Recommended Sides:** Fried spätzle and sauerkraut.

All entrées include a choice of two side dishes

**Please ask your server about our fresh seasonal salads**

Stewed Mushrooms

Potato Salad

Spätzle (Pan fried with butter and garlic or with brown sauce)

Vegetable of the Day

Grilled Tomato with Cheese

Rice

Fries

Sauerkraut

Sautéed Squash

Pan-Fried Potatoes

Kroketten (fried potato dumplings)

Red Cabbage

Soup of the day

\* = Smaller portions available



## Charbroiled Over Live Coals

"Health department warning. Eating raw or undercooked foods may cause illness."

### Beef Steak Jäger Art "Please choose a cooking temperature."

Your choice of a Black Angus 12 oz. Rib Eye or New York strip steak served with a Hunter's sauce and topped with mushrooms and golden onions. 32.

### Smoked Buffalo Bratwurst

8 ounce all natural bison and pork smoked sausage char broiled over live coals. Served with our house spicy brown mustard. 20.

## Summer Main Course Options

All entrees include your choice of soup or salad.

### Steak Stroganoff

Tender sirloin steak in a creamy mushroom sauce served over a bed of spaetzle. Includes your choice of one side dish. 26.

**Recommended Side:** Seasonal veggie.

### Duck Confit

Duck legs are cured overnight before being submerged in duck fat and gently cooked until silky and tender. Served on a bed of butter and garlic spaetzle. 28

**Recommended Side:** Red cabbage.

### Pork Belly Jager style

(This dish is available "spicy hot" upon request)

Hickory smoked, cubed pork belly sauteed in our hunter's sauce with mushrooms and seasoned with Underberg herb bitters. Served on a bed of spaetzle. 24.

**Recommended Side:** Weekly veggies.

## New Summer Items

Black Forest Ice Cream Sunday --- Black Forest Tart  
Black Forest "Adult beverage" --- Fresh Mint Mojito

### \* Giant Pretzel Board With Smoked Fish \*

Our 10-ounce soft pretzel surrounded with hardwood smoked trout and salmon. Includes a sample of our summer salad, house mustard and cream cheese. 19