



APPETIZERS

Matzoh ball soup with dill	7.00
Leberknödel Suppe	7.00
Consommé with chicken liver dumplings	
Gebackene Champignons	8.00
crisped mushrooms w/ house-made tartar sauce (V)	
Giant pretzel with liptauer cheese	9.00
house made Hungarian cheese w/ paprika (V)	
Chicken liver terrine	9.00
w/ port wine served w/ toasted country bread & bacon-onion marmalade	
P.E.I. Mussels	12.00
in a piquant Riesling, root vegetable and parsley broth	
Pan fried Brussels sprouts	9.00
w/ sweet & spicy chili peppers, smoked paprika & a lemon pepper aioli (V/GF)	
½ dz. Fisher Island Oysters*	16.00
with mignonette sauce & lemon	
Parmesan crusted quesadilla	12.00
with braised leeks, queso de Oaxaca, tomatillo salsa & avocados (V) – w/ rice & beans \$15.00	
Smoked white fish palatschinken	11.00
stuffed w/ smoked white fish, sauerkraut & served w/ a mushroom cream sauce	

MAINS

Tender Braised Beef Gyuylash w/ Spätzle	18.00
House made Bratwurst with country bread	13.00
w/ Rösti potatoes & sauerkraut	16.00
½ Rosemary Roasted Free-Range Chicken	17.00
w/ basmati rice and arugula (GF)	
Käse Spätzle	14.00
with caramelized onions, w/ or w/out bacon served w/ cucumber salad and pickled vegetables	
Werkstatt Burger* with Rösti potatoes	15.00
8 oz. Sterling Silver ground beef – Bacon-onion marmalade 1.50 Emmentaler 1.50 Blue cheese 1.50	
Schnitzels	
served w/ cucumber salad & potato salad	
Wiener	16.00
Sterling Silver pork loin	
Chicken	16.00
Cod filet w/ tartar sauce	17.00
Celery root w/ tartar sauce (V)	15.00
Tacos (corn tortilla, rice flour = GF) 3 tacos served w/ rice & beans and tomatillo & chili de arbol salsa and pico de gallo	
Cod fish	15.00
Grilled Avocado (V)	15.00
Carnitas w/ pork belly	15.00

SALADS

Boston Bibb Lettuce	9.00
w/ yogurt lemon & dill dressing and hard boiled egg	
Arugula with lemon garlic dressing	9.00
Gemischter salat	9.00
potato salad, cucumber salad, tomatoes and pickled vegetables	

SIDES

Rice & Beans	5.00
Pickled vegetables w/ dill & horseradish	5.00
Rösti potatoes	5.00

HEURIGEN TELLER - SMALL PLATES

trio for 12.00/quintet for 17.00

Liptauer cheese with paprika
Kaiser Fleisch – roasted pork belly
Chicken liver terrine
Emmentaler w/ truffle oil
Tiroli speck
Potato Salad & Cucumber Salad
Pickled Vegetables
Gorgonzola & Butter

*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

V - vegetarian/GF - gluten free

Cash and American Express Only

www.werkstattbrooklyn.com

DESSERTS

7.00

Orange Creme Caramel w/ Grand Marnier

Linzer Torte w/ whipped cream

hazelnut, almond & walnut torte w/ raspberry jam

Kaiserschmarrn w/ fruit compote

Palatschinken

w/ apricot jam OR chocolat and hazelnuts

Apple strudel w/ whipped cream

AFTER DINNER DRINKS

Schnapps = Eau de Vie

Hauser Tradition Williams - Birnen

Austrian Williams pear schnapps – 11.00

Hauser Tradition Marillen

Austrian apricot schnapps – 11.00

Reisetbauer Apfel

Austrian apple schnapps – 13.00

Steindorfer Beerenausläse

Seewinkle 2007 – 10.00

Freihof Himbeer

Austrian raspberry schnapps – 11.00

Underberg herbal digestive

5.00

ports, cognacs, cordials, ask server

www.werkstattbrooklyn.com
werkstattbrooklyn on instagram
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COFFEES & TEAS

Macchiato

5.00

Cappucino

3.50

Espresso

3.50

Double Espresso

5.00

Latte

3.50

Americano

2.50

Viennese Coffee

w/ Frangelico & whipped cream – 6.00

Tea

Earl Grey, Peppermint, Chamomile, Green or Red Zinger –

3.50

