

Dinner Menu

(As of February 2016)

Appetizers

Crabcake and Sesame Seaweed Salad Served with Rémoulade Sauce 7

*Latvian "Pīrāgi" Baked Cardamom-scented Crescents,
filled with sautéed Bacon and Onion 5*

* *"Baklazhannaya Ikra" (translated from Russian it means "Poor Man's Caviar").
Spicy slow cooked medley of roasted Eggplant, Bell Peppers, Onion and Garlic.
Served cold, with Crostini 6*

"Pastete" Crêpe wrapped around ground Roast Beef, Breaded and fried golden brown 9

"Spanakopita" Traditional Greek Spinach and Feta Pie layered with flaky Dough 6

* *Seafood Medley Dip Flavored with Sherry. Served with Garlic Crostini 8*

*Vegetable Pancakes Made with Fennel and Baby Spinach; served with velvety
Spanish Saffron and Mustard Seed Sauce 8*

Entrées

Served with Garden Salad (choice of homemade Dressings)
or Cup of Soup, and freshly baked Bread

German "Sauerbraten"

*Beef marinated in a mixture of Red Wine and Vinegar, Onion, Herbs and Spices.
Slow-cooked and finished with a Ginger-flavored Sauce 27*

* **Russian "Bef Stroganov"**

*The original recipe, featuring strips of Beef Tenderloin,
Mushrooms and Onion in a Creamy Sauce 30*

Hungarian "Goulash"

*Cubed Beef simmered with Onion, Garlic, Herbs and imported
Hungarian Paprika (slightly spicy) 26*

* **Grilled Filet Mignon (8 oz.) OR * Filet Mignon (4 oz.) and Shrimp Combination**
Filet is grilled and served with Herb Butter; Shrimp is glazed with Port/Balsamic Reduction 32

*Gluten-free

*** French “Coq au Vin”**

Flavorful boneless Chicken Thighs cooked with Bacon, Onions, Mushrooms, dry Red Wine and a touch of Brandy 25

Austrian “Wiener Schnitzel”

Large Veal Cutlet pounded very thin, breaded and fried golden brown 33

Italian “Saltimbocca”

Chicken Cutlet with Prosciutto and Sage in a light Marsala Sauce 25

German “Jagerschnitzel”

Pork Cutlet cooked in Herb and Vegetable-flavored Broth and Red Wine. Finishing touch is provided by sautéed Mushrooms and Bacon 28

Czech “Vepřová Pečené na Smetaně”

Roast Pork Tenderloin with traditional Sour Cream and Root Vegetable-flavored Sauce 27

*** Polish “Goląbki”**

Ground Pork, Beef and Rice, seasoned with Onion and Spices, enveloped by a tender Cabbage leaf, baked in a Marjoram-flavored Tomato Sauce 23

Polish Savory “Pierogi”

Vegetarian. Homemade dough filled with Farmer’s Cheese/Potato OR Mushroom, boiled and then fried golden in Butter and sautéed Onion 22

Portuguese “Bolinhos de Bacalhau”

Traditional Codfish Cakes made with Garlic, Parsley, Coriander and Mint, topped with a poached Egg 24

House Specialties

*** “Abbey” Chicken**

Chicken Tenderloin flambéed with Gin and finished with a Cream Sauce laced with luscious dark Abbey Dubbel Ale (the original Brewery Ommegang brew) 26

Chicken “Jeannette”

Allspice and Paprika Chicken Medallions are sautéed and then baked with Dried Black Currants in a mixture of Broth, Sherry and Scotch 25

*** Citrus Glazed Salmon Filet and Sea Scallop Medallions**

Pan-seared and finished with a Dry Vermouth and Citrus Fruit Glaze 28

*** Grilled Farmers’ Feast “Bauernschmaus”**

Superior quality Sausages and Smoked Pork Chop (Kasseler Rippchen) 29

*** "Romanian Rhapsody"**

Lamb Ragout. Cubes of lean lamb are honey-kissed and simmered with Tomatoes, Bell Peppers, Olive Oil and Garlic. A pinch of Hot Paprika provides the finishing touch. 29

*** Greek "Moussaka"**

Vegetarian version of the Greek specialty. Sliced Eggplant layered with Legumes and Vegetables. Topped with Yogurt and Cheese and baked. 22

Seven Cheese White Lasagna

Vegetarian. Made with Spinach and Nutmeg-scented "Mornay" Sauce 21

**Gluten-free*

A Taste of Europe LLC

3630 State Route 145, Cobleskill, NY 12043
Telephone: (518) 296-8000 Fax: (518) 296-8003
www.atasteofeuropeny.com