



## ..... MENU FOR PARTIES .....

**Each dish is prepared for 20 pax minimum. Price per portion.**

|   |             |
|---|-------------|
| <b>Gulash Stew</b> (Chef's special) .....   | 5.20        |
| <b>Beef Broth</b> with vegetables julienne and meat .....   | 5.10        |
| <b>Cream of Tomato Soup</b> with fresh basil .....  | 5.60        |
| <b>Herring in Cream</b> with apple, pickled cucumber and onions .....   | 12.10       |
| <b>Raw and Boiled Ham</b> with bread and butter .....   | 10.35       |
| <b>Warm Roast Pork</b> with homemade potato salad .....   | 17.80       |
| <b>Crispy Roast from the Suckling Pig</b><br>with coleslaw and our special spent yeast roll .....   | 17.50       |
| <b>Uerige Knuckle of Pork</b> with coleslaw and our special spent yeast roll .....  | 17.10       |
| <b>Crispy Chicken Drumsticks</b> with coleslaw and our special spent yeast roll ..  | 17.10       |
| <b>Soured Boiled Rump</b> with horseradish and savoy .....  | 18.10       |
| <b>Pork Goulash</b> , rich and spicy, with a rye roll .....   | 6.25        |
| <b>Smoked Salmon, Eel, and Fillet of Trout</b><br>with horseradish sauce and a dill-mustard dressing.....   | 25.10       |
| <b>Uerige's Selection of Cold Cuts:</b> blood sausage, liverwurst, chasseur<br>sausage and brawn, onion rings, pickled cucumber, bread and butter ..... | 9.25        |
| <b>Beef Tatar and Pork Mince</b> with chopped onions .....  | 12.50       |
| <b>Beef Salad</b> with bell peppers, pickled cucumber and onions .....  | 7.85        |
| <b>Uerige's Selection of Cheese:</b> Mainz cheese, Camembert,<br>Gouda cheese and Liptauer (spicy cream cheese), bread und butter .....                 | 10.40       |
| <b>Homemade Cooked Red Fruits</b> with bourbon vanilla and puréed fruit .....   | 6.90        |
| <b>Fresh Fruit Salad</b> with cream .....   | daily price |
| <b>Quark Dessert</b> with bourbon vanilla and puréed fruit .....  | 6.90        |
| <b>Warm Apple Strudel</b> with custard .....  | 7.30        |

*We welcome any comments and suggestions. Please talk to us.*