



# OKTOBERFEST AT RISE

In collaboration with guest chef Erich Sollböck

19 SEP – 1 OCT



Image is for illustration purposes only.

# SALADS, COLD CUTS & CHEESE

German Potato Salad

Krautsalat  
*(German Cabbage Slaw)*

Cucumber Salad

Weißwurst Salad  
*(White Sausage Salad)*

German Noodle Salad

Apple, Fennel & Walnut Salad

Bierbeisser  
*(Smoked Sausage)*

Cooked Ham with Horseradish

Appenzeller

Tilsiter

Comté

Emmentaler

Obatzda  
*(Bavarian Cheese Spread)*

# BREADS

Bretzel with Cumin and Rock Salt

Bretzel with Emmental and Black Pepper

Mauricette with Salami and Cornichons

Vinschgerl  
*(Spiced Bread with Anise, Fennel, Coriander, Cardamom)*

# CARVING STATION

Crispy Roasted Pork Knuckle

Whole Roasted 'Ochsenbein' Wagyu Beef Leg  
*(Available Friday dinner and Saturday, all day)*

Beef Prime Rib

Brathendl  
*(Bavarian Roast Chicken)*

German Sausage Selection

Sauerbraten Beef "Thor's Hammer"

Roasted Pork with Dark Beer Sauce

# HOT DELIGHTS

Leberkäse  
*(Bavarian Meatloaf)*

Bratkartoffeln  
*(Pan-Fried Potatoes)*

Cheese Spätzle with Fried Onions

Trio of Knödel  
*(Bacon, Spinach and Cheese Dumplings)*

Sauerkraut

Braised German Red Cabbage

# DESSERTS

Apple Strudel with Whipped Cream

Käsekuchen  
*(Speculaas and Coconut Cheesecake)*

Bee Sting Cake  
*(Honey and Almond)*

Black Forest Cake

Rote Grütze  
*(Red Berry Dessert with Fresh Cream)*

Bayerische Crème  
*(Bavarian Custard with Raspberry)*

"Beer Mug" Pudding  
*(Apple Jelly)*

Strawberry Choux Pastries

Chocolate Fudge Tart

Roasted Almond Cupcakes

Lebkuchenherz  
*(Gingerbread Heart)*

Oktoberfest Cakesicles

Assorted Chocolate Bonbons

Pretzel-Infused Macarons

# LIVE STATION

Pretzel-Infused Soft Serve with Wafer Biscuits

## **CONDIMENTS:**

Cinnamon Sugar Soft Pretzels

Apple Compote

Mixed Berry Compote

German Dark Chocolate Sauce

Vanilla Sauce