



# Host DINNER MENU

3/4/25 - 4/5/25

## ABOUT DEUTSCHTROIT

DeutschTroit has established itself as a notable presence in Metro Detroit's culinary scene, specializing in regional German cuisine. Originating as a pop-up restaurant in 2018, the venture is the product of a partnership between Jana, a baker from Berlin, Germany, and Shawn, a Detroit-based chef. Their collaborative effort is focused on the presentation of traditional and contemporary German dishes. @deutschtroit

## SHAREABLES

**ALLES WURST** 14  
smoked bratwurst, knackwurst, spicy hungarian w/  
rotkohl, kraut, curry ketchup, dusseldorf mustard (gf\*)

**OBATZDA** 13  
bier cheese pub dip, tomato mostarda, landjager,  
crudite, pretzel (vg\*)

**KARTOFFELPUFFER** 15  
potato pancakes, cambozola cream, nusschinken, fruit  
compote, basil oil (vg\*)

**KARTOFFEL RACLETTE** 16  
baby potatoes, swiss raclette, pearl onion, gluhwein  
poached pear (vg)

**GRUNKOHL SALAT** 12  
chopped kale, blue cheese dressing, black forest  
bacon, dried apricot, red onion, tomato (gf), pretzel  
croutons (vg\*)



## ENTREES

**RAHMSCHNITZEL** 27  
dusted pork tenderloin cutlets, german cream sauce,  
Brussel sprouts, bacon, onion, spatzle

**HOLSTEINER SCHNITZEL** 34  
viennese style veal cutlet, sunny egg, asparagus, lemon  
caper butter, fried baby potato, white anchovies

**SCHNITZEL CLASSIC** 30/23  
veal or chicken cutlet, swabian potato salad, kraut,  
lemon mustard aioli, fresh parsley

**SALMON SPARGEL** 27  
butter roasted atlantic salmon medallions, asparagus,  
baby potatoes, herb wine reduction,  
tomato mostarda (gf\*)

**RINDER ROULADEN** 29  
classic beef, bacon, pickle rolls braised in cabernet wine,  
rotkohl, spatzle, carrot crisps

## DESSERTS

**KASEKUCHEN** 10  
chocolate cheesecake, nutella drizzle, pistachio  
crumble, strawberry

**APFELSTRUDEL** 8  
german apple and raisin wrapped in puff pastry, vanilla  
cream sauce

v- vegan, v\*- vegan available, vg- vegetarian,  
vg\*- vegetarian available, gf- gluten free, gf\*- gluten free available

parties of 5 or more, we add 20% gratuity - credit card processing fee of 3% applied

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.

