



5 MARKET ST., ALEXANDRIA BAY, NY 13607

TEL: 315-482-2111

FAX: 315-482-2110

DAS VILLAGE HAUS

***INTERNATIONAL & AMERICAN CUISINE
RESTAURANT, BAR & SPECIAL EVENTS***



EXPERIENCE THE ALLURE OF INTERNATIONAL DINING

Enjoy Our European Blend Of International And American Cuisine in a Comfortable Environment with your Family and Friends. We Offer Fine Dining with Select Wines and Beverages Matching our Menu Plan

5 MARKET STREET & CHURCH STREET ENTRANCE

ALEXANDRIA BAY, NY 13607-1312

FOR RESERVATIONS CALL: 315-482-2111 OR 315-408-6937

SEE OUR MENU & SPECIAL EVENTS AT – www.dasvillagehaus.com

E-Mail : [info @ dasvillagehaus.com](mailto:info@dasvillagehaus.com)

STARTERS & APPETIZER'S

Bruschetta Pomodoro

Roma Tomato's mixed in a Northern Italian Style Herb Blend on Toasted Italian Bread with Herb Butter & Topped with Italian Cheese Blend - 10.-

Tortellini con Pesto

Italian Pasta Dumpling filled with Ricotta Cheese & Topped with Haus Spices in a Creamy Pesto Sauce - 11.-

Provincial Escargot

*Escargot Sautéed in Swiss Burgundy, Mushroom & Garlic Sauce Served on a Puff Pastry Shell
12.-*

Spanish Style Mussels

1 Pound of Mussels, Served in Haus Special Broth and Topped with Finely Chopped Tomato's & Parsley - 12.-

Tacchino Tonatto

Cooked White Turkey Breast, Thinly Sliced, Served in an Italian Tuna Flavored Cream Sauce with Capers, Onions, & Fine Herbs - 13.-

Soup Du Jour

*Chef's flair and selection of daily specialties from our Kitchen
\$ Please Ask for Today's Price
Available Cup or Bowl*

SALAD'S & "U" BURGERS

Haus Caesar Salad

*Crisp Romaine Greens with Creamy Caesar Dressing, Croutons, Topped with Haus Italian Cheese - 8.-
Add Grilled Chicken Strips - 3.-*

Caponatina Eggplant Salad

Caramelized Fresh Eggplant Slices in a Sweet – Sour Sauce with Olives, Celery, Tomato's, Onions, Capers, Mixed Greens & Berries - 10.-

Grilled ½ Pound Beef or 6 Oz Grilled Chicken Burgers

*Select Ground Beef Topped with Haus Honey Glaze or Chicken Breast Topped with a Light Rum Glaze Served on Lightly Toasted Roll Topped with Lettuce, Onion & Tomato – with Corn Tortilla Chips - Beef – 10. - Chicken - 9.-
Add American, Swiss or Blue Cheese - .75 Each*

TANTILIZING PASTA PLATES

Pasta Pontressina

*Italian Pasta Simmered in Bullion and Spices to Al – Dente
3 Spiral Spaghetti Portions, Individually served with Haus Pesto, Tomato &
Cheese Sauce Alongside Caramelized Apples & Sauce - 18.-*

*Haus Wine Recommendations:
Pinot Noir or Merlot*

Valendas Lasagna

*Swiss Haus Recipe, Layered with Ground
Beef, Herbs, Swiss Alp Cheese's, Béchamel
& Haus Tomato Sauce – 17.-*

*Haus Wine Recommendations:
Zinfandel or Cabernet Sauvignon*

Penna Teccino

*Northern Italian Penna Pasta Recipe,
Topped with Haus Tomato Ground Beef
Sauce & Blended Italian Cheeses – 16.-*

*Haus Wine Recommendations:
Merlot or Cabernet Sauvignon*

POULTRY CREATIONS

Village Haus Duck Breast

*Orange Herb Marinated Duck Breast, Wild Mushroom Mix, Cranberries &
Mandarin Cognac Sauce. Served with Roasted Parsley Potatoes
& Haus Vegetables - 28.-*

*Haus Wine Recommendations:
Merlot or Rioja*

Braised Chicken Pizzaiola

*2 Rolled Chicken Breast Cutlets
Filled with Classic Smoked Ham,
Gruyere Cheese, Julienne Vegis's &
Spices . Swiss Roesti Potatoes –
21.-*

*Haus Wine Recommendations:
Pinot Grigio or Chardonnay*

Chicken Francaise

*Haus Specially Prepared Chicken Breast
Lightly Battered in Egg & Flour with
Haus Herb Blends, Served with Wild
Rice & Haus Vegetables –
19.-*

*Haus Wine Recommendations:
Chardonnay or Riesling*

SEASIDE DELIGHTS

Grilled Northern Salmon

Wild Atlantic Salmon Seasoned with Rosemary, Garlic, Lemon Pepper & Paprika. Served on a Bed of Fresh Vegetables with Roasted Parsley Potatoes and Separate Mild Cream Wasabi Sauce . 24.-

*Haus Wine Recommendations:
Riesling or Chardonnay*

Sea Scallops Bouchée

Our Own Special Sauté of Scallops & Julienne Vegetable Strips Combined on Puff Pastry with Wild Rice Pilaf - 22.-

*Haus Wine Recommendations:
Pinot Grigio or Chardonnay*

Glazed Mahi in Parchment

Haus Special Marinade & Baked Mahi Served on Shiitake Mushrooms, Haus Sauce Topping with Wild Rice or Parsley Potato's - 23.-

*Haus Wine Recommendations:
Pinot Grigio or Riesling*

EUROPEAN VEAL SELECTIONS

Zurich Veal Geschnetzeltes

A True Swiss Tradition - Thinly Cut Veal in a Haus Creamy Mushroom Sauce & a Splash of Cognac. Served with Swiss Roesti Potatoes and Haus Vegetables – 25.-

*Haus Wine Recommendations:
Chardonnay or Cabernet Sauvignon*

Austrian Wiener Schnitzel

Select Top Veal Cut, Lightly Breaded in Our Own Special Made Mix , Sautéed in Austrian Tradition, Served with Haus Sauerkraut & Haus Steak Fries – 22.-

*Haus Wine Recommendations:
Pinot Grigio or Riesling*

SELECT USA BEEF & TENDER PORK

Medallions of Pork Filet

Select Pork Cut Filets Topped with Caramelized Brandy Apples & Sauce, Served with Haus Filled Polenta Stack & Seasonal Vegetables— 22.-

*Haus Wine Recommendations:
Pinot Noir or Merlot*

Village Haus Steak

10oz. Select Cut Sirloin, Haus Marinated & Grilled to Request. Side of Haus Peppercorn or Haus Horseradish Sauce & Served with Steak Fries & Seasonal Vegetables -

*Haus Wine Recommendations:
Pinot Noir or Rioja*

Vienna Beef Stroganoff

Select Cut Tenderloin Tips Sautéed in a Lightly Spiced Paprika Red Sauce with Peppers, Pearl Onions, & Mushrooms, Served with Wild Rice Pilaf & Haus Vegi's - 21.-

*Haus Wine Recommendations:
Cabernet Sauvignon or Merlot*

SIDE DISHES & DRESSINGS

Haus Green Side Salad – 5.-

Haus Steak Fries - 5.-

Roasted Parsley Potatoes - 4.-

Haus Filled Polenta – 5.-

Haus Swiss Roesti - 5.-

Seasonal Vegetables – 5.-

Haus Salad Dressings

Ranch, Thousand Islands, Haus Balsamic or Raspberry Vinaigrette

Haus Vegetable Entrée Choice

Ask for our Fresh Seasonal Vegetables of the Week

*All Meals - Additional
Plate Cost – 2.-*

MEALS FOR THE YOUNG

(All Children's Portions)

Basket of Steak Fries 5.-
Spaghetti & Tomato Sauce 7.-

Chicken Tenders
Served with Steak Fries 8.-

INTERNATIONAL DESSERTS

Mousse Chocolate Parfait 5.-
Chef's Day's Dessert 4.-

Edi's Mixed Berry Delight with
Vanilla Ice Cream 5.-

BEVERAGES & COFFEE

PEPSI & DIET PEPSI
SIERRA MIST, MUG ROOT BEER
SCHWEPPS GINGER ALE
TROPICANA PINK LEMONADE
LIPTON ICE TEA, ORANGE JUICE
CRANBERRY JUICE
12 OZ GLASS – 3.00 -

AMERICAN & EUROPEAN
COFFEE
AMERICAN BLEND 3.-
HAUS EXPRESSO 3.50-
HAUS CAPPUCINO 4.-
SWISS COFFEE CORETTO
(COFFEE WITH GRAPPA)
6.-

BUSINESS HOURS & CONDITIONS

May – Open Thursday to Sunday

June - Open Wednesday to Sunday

July & August – Closed Monday

September – Open Wed. to Sunday

October – Closing Day – Saturday, October 16

Cash or Credit

Serving Hours - May - October 2010:

Day's Open 5-10 PM, Sunday Open at 4PM-8 PM

Bar Hours :

Days Open – 4 PM – Close, Sunday 4PM - Close

Cards



No Separate Checks for Parties of 8 or more & an 18% Service Charge will automatically be added to the bill for 8 or more. No Personal checks accepted. All Prices Subject To Change Without Notice

FEATURED HAUS WINES

House Selections

Pinot Grigio, Calposaldo, Italy –
Glass - 4.50-

Merlot, Hacienda, California –
Glass – 4.-

Cabernet Sauvignon, Hacienda, California –
Glass 4.-

White Wines

Pinot Grigio

Calposaldo, Italy - Subtle Tropical Fruits,
Smooth & Silky

Glass – 4.50.- Bottle – 21.-

Chardonnay

Forrestville, California – Apple & Pear
Aroma's with a Smoky Oak Note

Glass – 4.- Bottle – 17.-

Riesling

Fünf (5), Germany – Sweet Taste of Ripe
Peach & Apricot Flavors

Glass – 5.- Bottle – 20.-

Prosecco

Italy – Sparkling Flavors of
& Sweet Citrus

Bottle – 24.-

Maschio,

Fresh Flowers

Glass – 6.-

Red Wines

Pinot Noir

Fetzer, California – Taste of Strawberries
& Raspberries Plus Fresh Herbs

Glass – 5.- Bottle – 21.-

Merlot

Glass Mountain California – Taste of Black
Cherry, Tasty Oak & Berries

Bottle Only – 18.-

Rioja

Martin Codax, Spain – Rich Aroma Tannins
of Black Currant & Cherry Flavors

Glass – 5.50- Bottle – 24.-

Cabernet Sauvignon

Hacienda, California – Full Bodied with Plum
& Blackberry Flavors, Balanced Spice & Oak

Notes Bottle – 18.-

Zinfandel

Dancing Bull, California – Fresh bright Berry
Fruits, Peppery Jams & Oak Notes

Glass – 5.- Bottle – 21.-

Visit our Website:
www.dasvillagehaus.com

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INTERNATIONAL
CUISINE

RESTAURANT, B
SPECIAL EVEN