



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 - 9.-

Tortellini con Pesto

Italian Pasta Dumpling filled with Ricotta Cheese & Topped with Haus Spices in a Creamy Pesto Sauce - 10.-

Provincial Escargot

*Our Haus Swiss Burgundy, Mushroom & Garlic Sauce Served on a Puff Pastry Shell
11.-*

Spanish Style Mussels & Clams

Steamed 6 Pcs Each, Served in Haus Special Broth and Topped with Finely Chopped Tomato's & Parsley - 12.-

Romandie Beef Carpaccio

All American Beef, Thinly Sliced, Topped with Haus Balsamic Vinaigrette, Capers, Onions, Herbs and Italian Parmesan Cheese 14.-

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 Haus Made Caesar Vinaigrette, Croutons & Grated Parmesan Cheese - 8.-
Add Chicken - 3.-*

Salad Caprese

Fresh Tomato Slices Topped with Mozzarella Cheese, Basil Leaves, A Splash of Balsamic Vinaigrette and Extra-Virgin Olive Oil - 10.-

Grilled ½ Pound Beef or Grilled 6 oz Chicken Burger

*Select Ground Beef Topped with Haus Honey Glaze or Sliced Chicken Breast Topped with a light Rum Glaze Served on Toasted Kaiser Roll Topped with Lettuce, Onion & Tomato – with Corn Tortilla Chips
Chicken 8.-, Beef 9.-*

Add Swiss, Cheddar or American Cheese - .75 Each

TANTILIZING PASTA PLATES

Pasta Pontressina

*Italian Duram Wheat Pasta Simmered in Bullion and Spices to Al – Dente
3 Spiral Spaghetti Portions, Individually served with Haus Pesto, Tomato &
Cheese Sauce alongside a Fruit – Almond Bouche - 18.-*

*Haus Wine Recommendations:
Pinot Noir or Merlot*

Penna Teccino

*Northern Italian Penna Pasta Recipe,
Topped with Haus Tomato Ground Beef
Sauce & Blended Italian Cheeses – 17.-*

*Haus Wine Recommendations:
Chianti or Shiraz*

Florentine Pasta Shells

*Super Stuffed Shells with Spiced Ground
Beef, Spinach & Ricotta Cheese Topped
with Tomato Sauce and Parmesan – 17.-*

*Haus Wine Recommendations:
Chianti or Cabernet Sauvignon*

POULTRY CREATIONS

Village Haus Duck Breast

*Orange Herb Marinated Duck Breast, Wild Mushroom Mix, Cranberries &
Mandarin Cognac Sauce. Served with Red Spring Potatoes &
Haus Vegetables - 27.-*

*Haus Wine Recommendations:
Merlot or Rioja*

Swiss Haus Chicken

*Thinly Cut Chicken Breast
Sautéed in a Haus Creamy
Mushroom Sauce & a Splash
of Cognac. Swiss Roesti
Potatoes & Haus Vegetables –*

*Haus Wine Recommendations:
Pinot Grigio or Chardonnay*

Monaco Chicken Supreme

*Marinated & Grilled Split Chicken Breast
w/ Leg - Stuffed with Caramelized Apples
& Asiago Cheese Topped with a Raspberry
Vinaigrette, Served with Wild Rice &
Haus Vegetables – 22.-*

*Haus Wine Recommendations:
Chardonnay or Riesling*

SEASIDE DELIGHTS

Sea Scallops Bouchée

Our Own Special Mix of Sauté & Julienne Vegetable Strips all Combined in an Open Puff Pastry Shell & Wild Rice Pilaf - 21.-

*Haus Wine Recommendations:
Pinot Grigio or Chardonnay*

Grilled Northern Salmon

Wild Atlantic Salmon Seasoned with Rosemary, Garlic, Lemon Pepper & Paprika. Served on a Bed of Fresh Vegetables with Spring Red Potatoes. 23.-

*Haus Wine Recommendations:
Riesling or Chardonnay*

Shrimp Diablo

Sautéed Shrimp with a Zesty Blend of Spices & Mixed with Crispy Sautéed Vegetables. Served on Top of Wild Rice Pilaf - 18.-

*Haus Wine Recommendations:
Chardonnay 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*

Toscana Veal Scaloppini

Tender Veal Cuts, Lightly Coated in Flour and Sautéed in an Italian Rosé Marsala Sauce. Served with Linguine & Haus Vegetables – 23.-

*Haus Wine Recommendations:
Chardonnay or Chianti*

Austrian Wiener Schnitzel

Select Veal Cut, Lightly Breaded in Haus Made Mix, sautéed to Austrian Tradition, Served with Haus Sauerkraut & French Fries – 21.-

*Haus Wine Recommendations:
Pinot Grigio or Riesling*

SELECT USA BEEF & TENDER PORK

Mediterranean Filet Mignon

6oz. Choice Center Cut Filet, Grilled to your Request, Topped with a Blend of Sautéed Mushrooms, Served with Linguine & Shrimp. Topped with a Fine Alfredo Sauce - 28.-

*Haus Wine Recommendations:
Zinfandel or Cabernet Sauvignon*

Medallions of Pork Filet

Select Cut Filets Topped with a Fine Mix of Herbs, Parmesan Cheese, Sun Dried Tomato's & Pine Nuts, Served with Potato Gratin & Sautéed String Beans - 21.-

*Haus Wine Recommendations:
Pinot Noir or Merlot*

Village Haus Steak

10oz. Select Cut Sirloin, Haus Marinated & Grilled to Requested Doneness. Topped with Haus Peppercorn Sauce & Served with French Fries & Haus Vegetables - 22.-

*Haus Wine Recommendations:
Pinot Noir or Rioja*

Vienna Beef Stroganoff

Select Cut Tenderloin Tips Sautéed then added to a Lightly Spiced Paprika Red Sauce with Peppers, Pearl Onions, & Mushrooms, Served with Wild Rice Pilaf - 20.-

*Haus Wine Recommendations:
Cabernet Sauvignon or Merlot*

SIDE DISHES & DRESSINGS

Haus Green Side Salad - 5.-

French Fries - 4.-

Spring Red Potatoes - 4.-

Potato Gratin - 5.-

Haus Swiss Roesti - 5.-

Haus Vegetables - 4.-

Haus Salad Dressings

Ranch, Thousand Islands, Haus Balsamic or Raspberry Vinaigrette

Haus Vegetable Entrée Choice

Fresh Green & Wax Beans with Carrots

Or

Ask for our Fresh Seasonal Vegetables of the Week

MEALS FOR THE YOUNG

(All Children's Portions)

Basket of Fries 5.-

Hamburger & Fries 8.-

Spaghetti & Tomato Sauce 7.-

Chicken Tenders

Served with French Fries 8.-

All Meals - Additional Plate

Cost - 2.-

INTERNATIONAL DESSERTS

Mousse Chocolate Parfait 5.-

Crème Brule 4.-

Chef's Day's Dessert 4.-

Edi's Mixed Berry Delight with

Vanilla Ice Cream 5.-

Orange or Lime Sorbet 4.-

BEVERAGES & COFFEE

PEPSI & DIET PEPSI

SIERRA MIST, MUG ROOT BEER

SCHWEPPS GINGER ALE

TROPICANA PINK LEMONADE

LIPTON ICE TEA, ORANGE JUICE

CRANBERRY JUICE

16 OZ GLASS - 2.-

*AMERICAN & EUROPEAN
COFFEE*

AMERICAN BLEND 3.-

HAUS EXPRESSO 3.-

HAUS CAPPUCINO 4.-

*SWISS COFFEE CORETTO
(COFFEE WITH GRAPPA)
6.-*

BUSINESS HOURS & CONDITIONS

May & June 2009 - Closed Monday & Tuesday

July & August - Closed Tuesday

September - Closed Monday and Tuesday after Labor Day

October - Closing Day - October 13th

Kitchen Hours May - October 2009:

Day's Open 5-10 PM, Sunday Open at 2-8 PM

Bar Hours :

Days Open - 4 PM - Close, Sunday 2 PM - Close

Cash or Credit 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.-

Merlot, Hacienda, California –
Glass – 4.-

Cabernet Sauvignon, Hacienda, California –
Glass 4.-

White Wines

Pinot Grigio

Calposaldo, Italy - Subtle Tropical Fruits,
Smooth & Silky
Glass - 4.- Bottle – 18.-

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 – 19.-

Spätlese

Schlink, Germany - Rare & Flagrant Sweet
Grape & Orchard Aroma's
Glass – 5.- Bottle – 21.-

Prosecco

Maschio,
Italy – Sparkling Flavors of Fresh Flowers
& Sweet Citrus Glass – 6.-

Bottle – 23.-

Red Wines

Pinot Noir

Fetzer, California – Taste of Strawberries
& Raspberries Plus Fresh Herbs
Glass – 5.- Bottle – 18.-

Chianti

Castello di Gabbiano, Italy – Fresh & Delicate
Fruit Character with Subtle Tannins
Glass – 5.- Bottle – 18.-

Merlot

Glass Mountain California – Taste of Black
Cherry, Tasty Oak & Berries
Bottle Only – 16.-

Shiraz

Hardy's, Australia – Medium Bodied with
Flavors of Plum & Generous Dark Berry
Glass – 4.- Bottle – 17.-

Rioja

Martin Codax, Spain – Rich Aroma Tannins
of Black Currant & Cherry Flavors
Bottle Only – 25.-

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:
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