

Das Village Haus opens in Bay

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A must-do entrée for us was Zurich Geschnetzeltes (\$24). Small strips of tender veal were sautéed with a creamy mushroom sauce and a splash of Cognac. Potato "roesti" (similar to a potato pancake) was good, but could have used a little more seasoning. Crinkle cut vegetables were a letdown (previously frozen variety), and the portion of veal was a little light, we thought.

On the other hand, there were two ample duck breasts in the Village Haus duck entrée (\$24) along with cranberries, reconstituted wild mushrooms (mostly wood ear), herbed potatoes and the same unremarkable vegetables.

Our waitress, Theresa, didn't ask us for a doneness on the duck, so the kitchen cooked it to well. Personally, I would have liked it medium, which would have kept it a little juicier.

Sea scallops (\$18) in puff pastry was enjoyable. For some reason the scallops were cut into small pieces. They were sautéed in a light sauce with excellent sun-dried tomatoes and served with the same vegetables as the other dishes.

Desserts were all good. They were out of crème brûlée, so we got to try the three other dessert offerings.

Swiss nut torte (\$5) was full of nuts, buttery but not too sweet, served with chocolate ice cream

and whipped topping.

"Dessert of the day" (\$3) was pudding-like chocolate mousse, piped into a martini glass and finished with whipped topping.

"Edi's berry delight" (\$5) was delightful — warmed mixed berries served with strawberry ice cream. Berries and ice cream just seem to go together perfectly in the summertime.

Coffee (\$3), espresso (\$3) and cappuccino (\$4) are available as well as Swiss coffee coretto (coffee with grappa) for \$6.

Dinner for three came to \$124 before tip.

Service was excellent. The very personable Theresa took care of the entire dining room on her own and never skipped a beat.

There's a nice wine list with a good selection by the glass and bottle. Wine recommendations appear on the menu with each entrée. We would have liked more beer choices — maybe some European beers to go with the food?

Feel free to bring the family. There's a children's menu with burgers, spaghetti and chicken tenders to keep them occupied.

For being open just two weeks when we visited, Das Village Haus is off to a surprisingly good start.

You can contact Walter E. Siebel via e-mail: wsiebel@wdt.net.



Das Village Haus

5 Market Street
Alexandria Bay, NY

482-2111

An eclectic mix of European, American and Asian cuisine, with emphasis on the European part

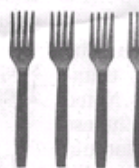
DINNER HOURS: 5 to 10 p.m. Tuesday through Sunday

BAR HOURS: 4 to 11 p.m. Monday through Sunday

APPETIZER PICKS: Escargot in puff pastry, beef carpaccio

ENTRÉE PICK: Village Haus duck (duck breast, wild mushrooms, cranberries)

DESSERT PICK: Swiss nut torte



5 — Fabulous — don't miss it!

4 — Excellent

3 — Good

2 — Fair

1 — Not worth it

The "fork" ratings are based primarily on food quality and preparation, with service and atmosphere factored into the final decision. Reviews are based on one unsolicited, unannounced visit to the restaurant.