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# DIVERSIONS

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**Watertown Daily Times**

## Newcomer brings European flair to Bay

ALEXANDRIA BAY — You've got to be crazy to open a restaurant in the middle of the summer in Alex Bay.

But that's exactly what the owner of Das Village Haus did.

Yvonne Bauman, schooled in Switzerland in restaurant management, has opened a restaurant on Market Street in the village, the location formerly occupied by Coleman's Smokehouse.

The cooking is executed by a chef who worked at Bonnie Castle Resort in its heyday.

The menu is an eclectic mix of European, American and Asian cuisine, with emphasis on the European part, for sure.

The building was most likely a home at one time. You climb several steps to a porch, then enter past the bar to several small dining rooms with clean lines and neutral colors.

First impressions mean a lot — real tablecloths, hefty flatware (not your average restaurant quality), fresh wildflowers on the tables.

It took a while for our waitress to get to us, but we understood.

The room was full, and the restaurant had been only for just two weeks. And we were in no hurry — it gave us a chance to look over the menu.



**WALTER  
SIEBEL**  
FOOD FORTHOUGHT

"Asian Wok Specialties" didn't seem to go with "Das Village Haus," so we skipped over spicy shrimp, beef teriyaki and sweet and sour chicken.

We were tantalized by Swiss Haus chicken (creamy mushroom sauce and Cognac), French veal paillard (sautéed in herbs and almond oil), Village Haus steak (marinated sirloin with peppercorn sauce), Atlantic salmon (seasoned with rosemary, garlic and lemon-pepper) and Village Haus pasta (imported pasta simmered in bouillon and spices, choice of tomato sauce or beef sauce).

But how many things could three people try?

Appetizers were wonderful, the most impressive being escargot (\$10), served in a puff pastry shell. A goodly amount of plump snails was lightly sautéed with red wine, mushrooms, onion and garlic, impressively exploding from the volcano-shaped pasty.

Beef carpaccio (\$12) is a favorite of mine, but you have to appreciate raw beef. This appeared to be slightly seared, but traditionally thin-sliced and topped with capers, onions (large dice), sliced black olives (never saw that before) and a light vinaigrette (usually just olive oil). Beef tenderloin is most often used for carpaccio, but the sinew visible in the meat indicated it might have been a lesser cut.

Haus gnocchi (\$8) was another impressive presentation, Italian dumplings (sometimes potato, in this case pasta) covered with a salty tomato sauce infused with pancetta (cured bacon) and topped with grated cheese.

Salads do not come with the meals. You can choose a side salad for \$4, or make a salad your entrée by ordering the "Chef's Salad Bowl" (greens, cherry tomatoes, onions, olives and mozzarella) or a grilled chicken or beef salad (greens, spinach, onions and almonds), \$10 for the chicken; \$11 for the beef.

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