

DESSERTS:

ALL HOMEMADE FROM SCRATCH!

Apple strudel with Vanilla Sauce and Ice cream	12
Black Forest Cake (Schwarzwälder Kirsch Torte)	10
“Ice and Hot” Vanilla Ice cream and hot Berries	9
Bavarian crème Brulé	9
Scoop Ice Cream by itself	2

DRAFT BEER: (BOTTLED BEER INCL. NA AVAILABLE)

½ Ltr. 17oz.	1 Ltr./34oz.	2 Ltr. Boot
8.5	16	31
(DRAFT BEER CHOICES, BASED ON AVAILABILITY)		

Hofbräuhaus Lager



Hofbräuhaus Dunkel

Paulaner Lager



Paulaner helles Hefeweizen

Hacker Pschorr Munich dark



Radeberger Pilsener



WINE:

		GLASS:	BOTTLE:
Cabernet Sauvignon	California	9	27
Merlot	California	9	27
Chardonnay	California	9	27
Pino Grigio	California	9	27
White Zinfandel	California	9	27
Riesling Dry	Germany	11	32
Riesling Mild/semi-dry	Germany	11	32
Sweet Red	Germany	10	32
Le Cello Spritz		9	

Italian lemon liqueur (24%)
mixed with bubbly Riesling on ice

GUTEN APPETIT

THANK YOU FOR CHOOSING RESTAURANT EDELWEISS

DENMARK



NON-ALCOHOLIC:

[free re-fills on soda and ice tea for dine in customers]	
Coke, Diet Coke, Sprite, Lemonade	4
Coke 0, Fanta Orange	4
Fresh brewed Ice Tea [sweet or unsweetened]	4
“Arnold Palmer”	5

COFFEE & TEA:

Gourmet Coffee or Decaf	4
Cappuccino	5
Hot Tea	4
German style Ice Coffee	7
Cold Coffee with vanilla ice cream and whipped cream	

GERMAN SANGRIA:

Champagne-Fruit Punch
light, crisp white wine,
Strawberries, Fruit Syrup,
Mango, Pineapple and peaches

10

Red Wine-Fruit Punch
sweet red wine, Orange Juice,
Strawberries, Blueberries,
Raspberries and Blackberries

10



RESTAURANT

EDELWEISS
AUTHENTIC GERMAN CUISINE



Schnitzel Life

Open Daily 12pm–8pm

611 Manatee Ave East
at corner of 7th St E
Bradenton, FL 34208
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