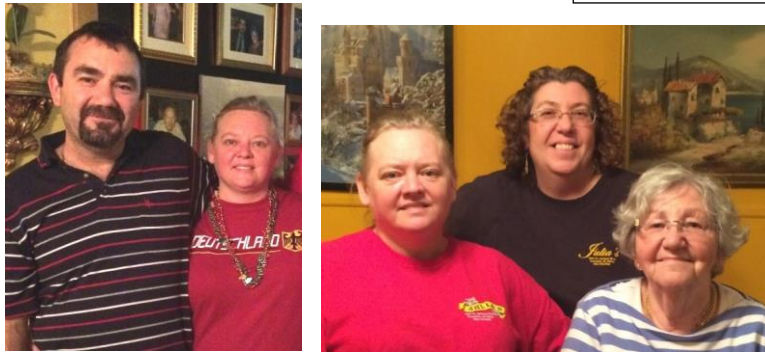


Auf Wiedersehen!

Goodbye!
Come back soon!



Julia's Staff

Hours of Operation

Lunch

11:00am to 2:00pm
Tuesday - Friday

Dinner

5:00pm to 9:00pm
Tuesday - Saturday

Closed Sunday, and Monday

Sorry, but we do not accept credit or debit cards.

There will be an 18% gratuity added to parties of 6 or more.

Julia's German Stammtisch is available for private parties. Catering available for groups of twenty or more. (Please note: There will be a \$.75 charge to all take-out orders.)



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Victoria Rosas

Julia's German Stammtisch Food & Spirits

Crest of Oberursel
Taunus



Welcome to Julia's German Stammtisch. I am Julia, chief cook and bottle washer. I was born in Bad Homburg, Germany but grew up in Oberursel Taunus, Germany. I have been in the United States for about 40 years. This is currently my third restaurant. My first restaurant was when my husband and I were stationed in Texas. My second restaurant, "The German Gasthaus", which was operated by myself and business partner and friend, Helga for 17 years. So now I am back again with my newest restaurant, Julia's German Stammtisch which is operated by myself and my son, Jerry. I really hope you like our new place. We really appreciate your business through the years and hope to continue the tradition.

Julia

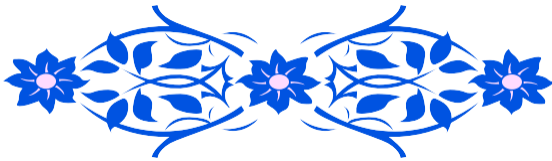


Crest of Bad
Homburg





Women's attire, the *dirndl*, consists of a closefitting bodice combined with an apron in a different color. Sometimes its sleeveless and worn with a cotton and lace blouse, sometimes it features sleeves and a high neck. Hats are often costly and elaborate. They vary according to occasion and region: 'Goldhauben' (Upper Austria) and 'Bollenhut' (Black Forest Region, Germany) are only worn on festive occasions.



A man's traditional clothing is made from leather, linen and wool. The '*Lederhosen*', knee-length trousers or short-pants made from leather are worn with rustic shoes and wool socks. Again, jacket and hats vary according to region and occasion.



Julia's
toy!!

Mercedes-Benz is a German manufacturer of automobiles, buses, coaches, and trucks. It is currently a division of the parent company, Daimler AG (formerly DaimlerChrysler AG), after previously being owned by Daimler-Benz. Mercedes-Benz has its origins in Karl Benz's creation of the first gasoline-powered automobile in January 1886,^[1] and by Gottlieb Daimler and engineer Wilhelm Maybach's conversion of a carriage by the addition of a petrol engine the same year. The Mercedes automobile was first marketed in 1901 by Daimler Motoren Gesellschaft. The first Mercedes-Benz brand name vehicles were produced in 1926, following the merger of Karl Benz's and Gottlieb Daimler's companies into the Daimler-Benz company.^[1] Mercedes-Benz has introduced many technological and safety innovations that have become common in other vehicles several years later.



Edelweiss (*Leontopodium alpinum*) is one of the best known European mountain flowers. The name comes from German *edel* (meaning *noble*) and *weiß* (meaning *white*). The scientific name, *Leontopodium* means "Lion's paw", being derived from Greek words *leon* and *podion*. Flowering stalks of edelweiss can grow to a size of 3-20 cm (in cultivation, up to 40cm). The leaves appear woolly because of the covering of white hairs. The flowers are felted and woolly with white hairs, with characteristic bloom consisting of five to six small yellow flower head (5mm) surrounded by leaflets in star form. The flowers are in bloom between July and September. It is unequally distributed and prefers rocky limestone places at 2000-2900m altitude. It is not toxic, but has been used traditionally in folk medicine as a remedy against abdominal and respiratory diseases.

(continue from previous page)

- Wiener (Kalb) Double Decker (Veal) ■ \$26.95**
Two tender veal schnitzels, hand breaded, layered around lean ham, and topped with rich mushroom gravy and Julia's cheese sauce.
- Julia's Double Decker ■ \$21.95**
Two hand breaded pork schnitzel layered around lean ham, Julia's cheese sauce, and rich mushroom gravy.
- Beef Rouladen (when available) \$17.95**
Tender, lightly spiced rolled beef that is filled with onions, smoked bacon and a tart pickle wedge. Also served with red cabbage
- (■) denote sauces that are REQUESTED to be on the side will be charged as a side item.**

SEITLICHE TELLER
(Side Dishes)

- Red cabbage, German potato salad, home fries, spätzle (no sauce), sauerkraut, sour cream, Schnitzel finger sauce
\$3.00 per side
- Mushroom brown gravy or cheese sauce.
\$3.00 per side
- Hard roll with pat of butter
\$.65 each



*DESSERT UND
KUCHEN
(Desserts & Cakes)*

Ask for daily dessert selections
\$6.00 per slice.

Due to the overwhelming response to Julia's desserts, we do apologize if there is no dessert available at the time of your visit.



Sorry, but we do not accept credit or debit cards.
There will be an 18% gratuity added to parties of 6 or more.

HAUPTZUTRIFFE
(Main Entrées)

Dinners include your choice of **German Potato Salad, Home Fries or home made Spätzle (pasta)**. Also, served with a small German-style salad and roll with butter. (Upgrade to a large salad for \$1.50 more).
(Sorry, no substitutions).
(Please note there will be a \$1 charge for sharing.)

<i>Schwein Schnitzel (Pork)</i>	\$15.95
A center cut pork loin, hand breaded, cooked until golden brown, and served with a slice of lemon.	
<i>Wiener (Kalb) Schnitzel (Veal)</i>	\$17.50
Tender veal, hand breaded and cooked until golden brown and served with a slice of lemon.	
<i>Schnitzel Holstein</i>	\$16.50
Traditional hand breaded pork schnitzel topped with a fried egg.	
<i>Cheese Schnitzel</i> ■	\$16.50
Our delicious hand breaded pork schnitzel topped with Julia's homemade cheese sauce.	
<i>Cheese Schnitzel (Veal)</i> ■	\$18.50
Our delicious hand breaded veal schnitzel topped with Julia's homemade cheese sauce.	
<i>Cheesy-Jagerschnitzel</i> ■	\$17.50
Our traditional, hand breaded pork schnitzel topped with Julia's cheese sauce and mushroom gravy.	
<i>Jagerschnitzel</i> ■	\$16.50
Traditional pork schnitzel hand breaded and topped with homemade mushroom gravy.	
<i>Jagerschnitzel (Veal)</i> ■	\$18.50
Tender veal, hand breaded and topped with a rich, homemade mushroom gravy.	
<i>Wiener (Kalb) Cheesy Jager Schnitzel (Veal)</i> ■	\$19.00
Tender veal, hand breaded and topped with a rich mushroom gravy and Julia's cheese sauce.	
<i>White Jagerschnitzel (when available)</i> ■	\$17.00
A center cut pork loin that is breaded and topped with a sour cream sauce with mushrooms and onions.	
<i>Rahm Schnitzel (when available)</i> ■	\$17.00
A center cut pork loin that is breaded and topped with a delicious, homemade sour cream sauce.	



Lunch
Entrees



All lunch specials are served with a small German salad, a hard roll, and your choice of German potato salad, homes fries or spätzle.

****Lunches served between the hours of 11:00AM to 2:00PM on Tuesday - Friday. ****

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<i>Pork Schnitzel</i>	\$11.50
Center cut Pork Loin, hand breaded and cooked until golden brown and served with a slice of lemon.	
<i>Jagerschnitzel</i> ■	\$12.50
Hand breaded Pork Schnitzel topped with mushrooms in a rich brown gravy.	
<i>Schnitzel Holstein</i>	\$12.50
Hand breaded Pork schnitzel topped with a fried egg.	



SUPPE (Soup)

(Soups served during the fall & winter months.)



Kartoffelsuppe (potato soup) cup \$6.00 bowl \$8.00

A delicious blend of potatoes, carrots, herbs and spices.

Gulaschsuppe (goulash soup) cup \$6.00 bowl \$8.00

A spicy beef and spätzle soup, slow cooked to perfection.

APERITIFS (Appetizers)

Schnitzel Fingers \$8.50

Hand breaded pork tenders served with our own special sauce.

Reibkuchen mit Apfelmus (potato pancakes w/ applesauce) \$8.50

Made from scratch, delicious, golden brown potato pancakes served with applesauce. ***This dish takes time to cook.***

SALATE (Salads)



German Style Salad small \$4.00 large \$6.00

Marinated string beans, slaw and beets, nested in a bed of lettuce and topped with a tomato. Served chilled with bread.

Herring Salad large \$8.95

Savory chunks of herring served chilled in a sour cream sauce with tomatoes, eggs, onions. (when available)



GETRÄNKE (Beverages)

Coke * Diet Coke * Orange * Mr. Pibb * Ginger Ale *
Sprite Spezi (coke & orange) (when available)

\$2.50

Hot Tea * Coffee

\$2.50

Iced Tea (Sweetened or Unsweetened)

\$2.50

KLEINE ZUTRIFFE (Small Entrée)

Sorry, but we do not accept credit or debit cards.
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Knackwurst \$10.50

Two plump beef Knackwurst served with potato salad, spicy brown mustard (on the side), and roll.

Bratwurst \$10.50

Two traditional Bratwurst sausages (pork) served with spicy mustard (on the side) and your choice of side.

Schnitzel Sandwich \$10.50

A smaller version of our traditional, hand breaded pork schnitzel served on whole grain or rye bread (when available) with spicy mustard (on the side) and German potato salad.

Julia's Ruben Sandwich \$10.50

Deli-style lean corned beef served on whole grain or rye bread (when available) with sauerkraut, Julia's cheese sauce and side of German potato salad.

KINDTELLER (Children Dishes) 12 and younger



Schnitzel Fingers \$7.50

Hand breaded pork tenders, cooked until golden Brown, and your choice of home fries, German potato salad, or spätzle.

Kinder Schnitzel \$7.50

A child's version of our traditional hand breaded pork schnitzel, with your choice of home fries, German potato salad, or spätzle.