

*ECOcafe' Presents...*

*"Oktoberfest*

*October 21 2017*

*To start...*

*A fresh blend of cheeses & Ale*

*Dip served with crudite and pretzel bread*

*Rich and Hearty*

*A rich and hearty potato, leek and sausage soup,  
topped with fresh snipped dill and chives*

*Crunchy Winter Salad*

*Crunchy winter salad, shredded select cabbages,  
sweet carrots and watermelon radish,  
blend with gala apples, in a sweet onion vinaigrette*

*Entrees*

*Please let us know your entrée choice at time of booking reservation.*

*Classic Pork schnitzel*

*Pork schnitzel, lightly breaded and pan fried crisp, served with a  
wild mushroom-boursin demi-glaze pickled red cabbage,  
warm potato salad*

*Stuffed Cabbage*

*Stuffed cabbage, tender Savory cabbage stuffed  
with a blend of ground pork,  
rice and brunoise of vegetable, oven braised in a fresh  
tomato sauce, Lyonnais potatoes, market vegetables*

*Bratwurst*

*Fire roasted fresh bratwurst with Yukon gold mashed,  
caramelized onions, grainy mustard demi-glaze  
and fresh market vegetables*

*To Finish...*

*Warm ginger spiced cake, served with caramelized  
apples, and candied walnuts, with  
just a dollop of fresh whipped cream*

*\$55 per person*

*580-586-2627*

*[www.ecocafepigeonlake.ca](http://www.ecocafepigeonlake.ca)*