



Taste of Germany Menu



*Includes the Password to the 1920s Speakeasy, Cornbread with House
Adirondack Maple Butter, Nightly Old World Soup, Chef's Seasonal Accompaniments – \$50 pp*

FIRST COURSE

Old World Soup

*Chef Cathy's Adirondack Alps Bone Broth Soup. Nightly
Variations. Vegetarian Option Available By Prior Request.*

SECOND COURSE

Select One

Omi's Kohlroutaden

*Omi's Cabbage Roll: Seasonal Vegetables, Potatoes,
Leeks, Herbs, and Spices In Fresh Cabbage Leaves,
Paprika Cream Sauce, House Wild Rice Blend.*

Old World Beef Sauerbraten

*Bottom Round of Beef Marinated in Vinegar &
Wine with Vegetables for 72 Hours, Slow Roasted,
Red Wine Pan Sauce. Spaetzle Noodles.*

Ernst's Roast Duck

*Slow Roasted Naturally-raised Duck Hand-cut
Into Quarters & Crisped, Cranberry-Orange
Compote, House Wild Rice Blend.*

Adz Alps Smoked Pork Ribs

*In-house Wood Fire Smoked Pork Ribs, Adirondack
Alps Sweet & Tangy Mustard Glaze, Hohmeyer's
German Potato Salad.*

Hohmeyer's Signature Schnitzel

*Hand-pounded Chicken, Egg, Spices, Breadcrumbs,
Sautéed in Real Butter, Spaetzle Noodles.*

Substitute Veal +\$6 // Add Jäger Sauce +\$4

Please let us know in advance if you have any allergies.



Where Possible, We Proudly Source Ingredients From:

*Tucker Farms, Atlas Hoofed It Farm, Whitten Family Farm, Hastings Family
Farm, Meier's Artisan Cheeses, Lake Clear Sugar House, and more.*



*Substitutions may apply based on fresh deliveries. This menu is for sample purposes only.
Special requests, substitutions, and changes are subject to an additional charge. \$25 credit card minimum.
20% gratuity will be added to split checks and parties of six or more. We do not accept American Express.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

© Hohmeyer's Adirondack Alps Restaurant/Lake Clear Lodge & Resort 2025 | www.lakeclearlodge.com