



Taste of Germany Menu



*Includes the Password to the 1920s Speakeasy, Fresh-baked Bread,
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

Harvest Vegetable Strudel

*Local Seasonal Vegetables, Fresh Herbs, Spices,
Baked In Puff Pastry Until Flaky & Golden,
Havarti Cheese 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, Homemade Spaetzle Noodles.*

Signature Chicken Schnitzel

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

Adk Alps Smoked Pork Ribs

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

Ernst's Roast Duck

*One Quarter Slow Roasted Naturally-raised Duck
Hand-cut & Crisped, Cranberry-Orange Compote.
+\$6 Surcharge*

Hohmeyer's Veal Schnitzel

*Hand-pounded Veal, Egg, Spices, Breadcrumbs,
Sautéed in Real Butter, Spaetzle Noodles.
+\$6 Surcharge*

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.

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