

SAUSAGES

Served with choice of Red Cabbage, Sauerkraut,
Or German Potato Salad

BRATWURST	\$8.95
A delectable German pork sausage, coarse ground.	
KRACKAUER	\$8.50
Rich succulent smoked pork sausage originating from Krackau, Poland, guaranteed to satisfy the most discriminating diner. Coarse ground.	
KNACKWURST	\$8.50
A traditional German sausage - known for its "popping" sound Fine ground.	

SIDE ORDERS

Dumplings with gravy	\$2.50
Spaetzle with gravy	\$3.00
Sauerkraut	\$3.00
Red Cabbage	\$3.75
German Potato Salad	\$3.25

HOT SANDWICHES

Served with either German Potato
Salad or Chips

REUBEN	\$7.75
Made with Heide's famous sauerkraut, delicious corned beef, and topped with melted Swiss cheese. Served on toasted deli rye.	
FRENCH DIP	\$7.75
Our own mouth-watering oven-roasted beef, topped with Swiss cheese. Served with Chef's special recipe Au Jus.	
KIELBASA SANDWICH	\$7.25
Kielbasa sausage, sautéed with a vegetable medley and herbs in a Creole sauce. Served on a Hoagie bun and topped with Swiss cheese.	
HAMBURGER (6 oz. ground beef patty - Served w/all the trimmings)	\$5.95
CHEESEBURGER (6 oz. ground beef patty - Served w/all the trimmings)	\$6.45
HEIDE'S PATTY MELT (6 oz. ground beef)	\$6.75
Chef's own spiced meat patty with melted cheese on toasted bread w/all the trimmings.	

HEIDE'S CHOICE

SCHNITZEL	\$8.95
Lean pork sautéed in butter, lightly breaded and seasoned with lemon herb sauce. Served with choice of Sauerkraut or Red Cabbage & German rye bread. Includes cup of soup.	
CORDON BLEU	\$10.75
Lightly breaded pork fillet sautéed & topped w/ham & havarti cheese. Served with choice of Sauerkraut or Red Cabbage & German rye bread. Includes cup of soup.	
GERMAN GROUND BEEF STEAK	\$9.50
Served w/whipped Idaho potatoes & choice of Red Cabbage, Sauerkraut, or mixed vegetables. Includes cup of soup.	
SCHWEINE BRATEN	\$10.75
Oven-roasted pork served w/whipped Idaho potatoes & choice of Red Cabbage, Sauerkraut or mixed vegetables. Includes cup of soup.	
With German Potato Dumplings	\$11.50
ROAST BEEF	\$9.25
Oven-roasted & served w/whipped Idaho potatoes & choice of Red Cabbage, Sauerkraut or mixed vegetables. Includes cup of soup.	

FOR THE KIDS

(12 & Under)

Served with choice of chips or
German potato salad

CHOICE OF:

GRILLED CHEESE SANDWICH or HOT DOG	\$3.50
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FRESH AND LIGHT

Green Salad	\$4.25
Soup of the Day	\$3.00
(Cup)	
Served w/buttered German rye bread.	
(Bowl)	\$4.25

DESSERTS

Heide's Signature German Chocolate Cake (Slice)	\$3.00
Whole Cake	\$21.50
Creamy Cheese Cake	\$3.25
With Strawberry or Blueberry Topping	\$4.25
Bremer Apple Strudel	\$3.50
Vanilla, Strawberry, or Chocolate Ice Cream (Scoop)	\$1.25

BEVERAGES

Fresh Brewed Coffee (Treasure Valley's Best)	\$1.90
Milk (Refills Extra)	\$1.50
Soft Drinks (Canned)	\$1.25
Hot Chocolate	\$1.25
Orange Juice (Refills Extra)	\$1.75
Lemonade	\$1.75
Bottled Water	\$1.25
Iced and Regular Tea	\$1.75

ALCOHOLIC BEVERAGES

(Please ask waitress for Varieties and Prices)

Domestic and Imported Beer (Bottled)
Domestic and Imported Wine – Sold by the glass or bottle
Mixed Drinks Available in the Bar

ABOUT THE OWNERS

Executive Chef Henri Nippert was born and raised in Germany. He was a baker's apprentice at the age of 14 and mastered the art of fine pastries under Baker Seifert in Coburg, Germany. After his arrival in the United States Chef Henri trained under German, Swiss, Swedish and Scottish Master Chefs in the State of California. He worked for some of the finest Country Clubs in Utah and California as well as taught Culinary Arts at Idaho State University and several Utah institutions.

After Chef Henri moved to Utah he met and married his German speaking wife Heide. She was born in Northern Germany and came to the United States when she was quite young. Heide can't cook, but her claim to fame is that she has a fine palate and loves to eat. As you can imagine, it was a match made in heaven! He loved to cook and bake and she loved to eat. Perfect!

Heide and Henri believe in serving only the best and freshest of products to their customers. They use butter, olive oil and Canola oil – no imitation butter flavored oils of any kind. The blending of spices is also a talent Henri possesses which makes everything taste unique.

We strive to make your dining experience with us is a pleasant one. We want you to feel at home and hope you'll return again soon. We sincerely appreciate your patronage.

Henri and Heide Nippert