



# Boerne Restaurant Week

**Locally Sourced × Crafted with Love**

## **Tier 1 Menu**

**lunch \$15.00**

James Beard Blended Burger  
Mushroom lamb schnitzel burger, cucumber dressing, fresh  
cucumber, tomatoes, red onions and Gretel's fritz

## **Three Course dinner \$35**

Choice of:  
soup or salad

Pork Schnitzel  
mashed potato and sauerkraut

Medovnik  
layered honey cake

Created by Chef Denise Mazal

\*portion of proceeds donated to Culinaria

