

Bayern Stube

Authentic German Cuisine



209 N. Sangamon | Gibson City, IL 60936



Bayern Stube

GIBSON CITY, ILLINOIS

AUTHENTIC GERMAN CUISINE

Herzlich Willkommen!

(Welcome!)

The Bayern Stube, when translated into English, means “Bavarian living room”.

The “Stube” has been a favorite of our guests, locals and visitors alike, from miles around, for many years. We proudly serve the finest of southern German cuisine.

We have transformed the restaurant into a sightseeing attraction for you. Over 500 steins can be found scattered throughout the dining area as well as animals, which are almost all from the Taunus mountain Region in nearby Frankfurt/Germany, where Erika’s father, Dietrich, was a game warden for many years.

Peter and Erika’s daughter, Jeanne, and her husband, Guenter, took over the restaurant in 2005 and enjoy carrying on the tradition of serving fine Bavarian cuisine and hope that you enjoy your time here!

If you have any questions or comments, please do let us know!

Guten Appetit
(Enjoy your meal!)

The Schnabel Family & Staff

Vorspeisen

Appetizers

Authentic Oktoberfest Pretzel

Served with herb butter and beer cheese dipping sauces (8)

Cream Cheese Pretzel

Filled with a sweet cream cheese topped with cinnamon sugar (6)

Breaded Calamari

Served with Stube remoulade (7)

Rollmops

Pickled herring with onions and a pickle (7)

Black Forest Ham Platter

Thinly sliced, smoked Westphalian ham and sliced Emmentaler cheese (9)

Fresh Nova Lox

Served over warm potato pancakes with honey dill dijon sauce (9)

Frog Legs

Sautéed in garlic-herb butter (9)

Cheese Spätzle

Our German egg noodles sautéed with Swiss cheese and onions (6)

Suppen & Salate

Soups & Salads

Tagessuppe

Soup of the day

Gulaschsuppe

Goulash soup

Cup (3) / Bowl (5)

House Salad

Spring mix served with mandarin vinaigrette, tomatoes, onions, carrots (4)

Leichte Gerichte und anderes

Light Fare and Such

Stube Salad

Fresh green lettuce, garnished with eggs, tomato, cucumbers, cheese, carrots, mushrooms, olives and a grilled, sliced chicken breast (13)

Käse Spätzle

A generous portion of our Spätzle sautéed in a cream sauce with onions, ham and melted Swiss cheese. A Munich favorite! (13)

Vegetarian Black Bean Patty

Topped with sautéed portabellas and gorgonzola cheese and served with mashed potatoes, spätzle, vegetables (12)

{ Light Fare items do not include choice of sides }

Beilagen

Side Orders

Red Cabbage (3)

Sauerkraut (3)

Bratkartoffeln (German fries) (3)

German Potato Salad (4)

Mashed Potatoes (3)

Potato Pancake (3)

Spätzle (German egg noodles) (4)

Vegetable Medley (3)

Demi Glace (brown sauce) (2)

Apple Sauce (2)

Hauptgerichte

Entrées

All entrees include choice of 2 side dishes: mashed potatoes, german fries, spätzle, potato pancake, potato salad, red cabbage, sauerkraut or vegetable medley

Rind

Beef

Filet Tips Dietrich

8 oz. choice filet tenderloin topped with sautéed Portabella mushrooms and melted Gorgonzola cheese on a bed of demi glace (27)

Beef Tenderloin a la München

8 oz. choice filet tenderloin topped with green asparagus, crabmeat and sauce Béarnaise (27)

Wiener Rostbraten

10 oz Ribeye Steak ~ boneless, marbled, choice cut topped with a haystack of hand breaded onions served on a bed of demi glace (24)

Steak Madagaskar

10 oz Ribeye Steak ~ boneless, marbled, choice cut topped with demi glace and green Madagascar peppercorns (24)

{ We serve our steaks cooked to rare, medium or well }

Schwein

Pork

Rahmschnitzel

Tender sautéed cutlets of pork topped with a creamy white wine and fresh mushroom sauce (16)

Schweinebraten

The all-time "Bayern Stube" favorite! Sliced roasted pork loin smothered with demi glace (16)

Schweinekoteletts Wilhelmina

2 pork chops, pan-seared, topped with fresh mushrooms, shredded Swiss cheese and demi glace (16)

Kassler Rippchen

2 delicately smoked center cut pork loins which are grilled. Made famous in the town of Kassel, Germany (16.5)

Geflügel

Fowl

Chicken Breast Oskar

Topped with green asparagus, crabmeat and Béarnaise sauce (16)

Chicken Cordon Bleu

Breaded chicken breast stuffed with Emmentaler Swiss cheese and ham (16)

Fisch

Fish

Almond Crusted Trout Filet

8 oz. freshwater boneless trout filet (17)

Hauptgerichte

Entrées

All entrees include choice of 2 side dishes: mashed potatoes, german fries, spätzle, potato pancake, potato salad, red cabbage, sauerkraut or vegetable medley

Schnitzel

Schnitzel

What is a Schnitzel?

A boneless meat cutlet, tenderized, coated with flour, egg and breadcrumbs then fried.

The Original Wiener Schnitzel ~ Vienna Schnitzel

Traditionally served with lemon, or have it truly Vienna Style with capers and anchovies (upon request)
Pork (15) or Veal (17)

Topped Schnitzels

Pork (16) ~ Veal (18)

Schnitzel a la Holstein

Topped with a fried egg, just like how German Diplomat Friedrich von Holstein always enjoyed his schnitzels over a century ago.

Schnitzel Ludwig

Topped with sautéed mushrooms, onions and shredded Swiss cheese

Schnitzel Dietrich

Topped with portabella mushrooms and Gorgonzola cheese served on a bed of demi glaze

Schnitzel Oskar

Topped with green asparagus, crabmeat and sauce Béarnaise

Bismarck Schnitzel

Topped with roasted apples and shredded Swiss cheese. Named for the first German Chancellor of 1871 as his favorite meal!

Jäger Schnitzel

Topped with our fresh mushroom sauce

Wurstliebhaber

Sausage Lovers

Himmel und Hölle

One Bavarian bratwurst, one Thüringer bratwurst, one Weisswurst, one smoky link topped with demi glaze, red cabbage and sauerkraut. Your choice of potatoes (21)

Schlachtplatte

A favorite since the start!

One smoked pork loin, one Bavarian bratwurst, Leberkäse (German meatloaf) topped with a fried egg, one smoky link, red cabbage and sauerkraut. Your choice of potatoes (22)

Prinz von Preussen

The Prussian Prince – Our Largest Sampler!
Three slices of Schweinebraten, a pork schnitzel topped with mushroom sauce, one Weisswurst, One Thüringer bratwurst, red cabbage and sauerkraut. Your choice of potatoes (28)

Swiss Cheese Knacker

A grilled pork and beef sausage filled with Swiss cheese (12)

~Bratwurst ~

one (11) or two (14)

Bavarian Bratwurst

A pork and veal sausage that is a centuries old south German classic, grilled to perfection

Thüringer Bratwurst

A grilled bratwurst born in the region of Thüringen, consisting of pork and beef complimented by a slight smokiness

Hungarian Bratwurst

A grilled pork and beef Bratwurst with a hint of paprika

Hunter's Feast

Last weekend in February – First weekend in March

Our own Bayern Stube tradition –
to give you a sampling of German Wild Game.
We serve Venison, Rabbit Legs, Wild Boar Schnitzel
and an assortment of Wild Game sausages.

Maifest

First and Second weekend in May

Brief History: Every year "Maifest" is celebrated throughout Germany, to welcome the arrival of spring.

Traditionally, a few days before the first of May, a group of young men go into the local forest to select a tree to bring back to the village. All the branches are removed and only the top (crown) is left. The crown symbolizes fertility and is an important part of the tree. The tree is then placed upright near the town square, where it is decorated by the local women. Wreaths, garlands, local crests and carvings will adorn the "Maibaum" to show off the history and craftsmanship of the village. During the early part, before the tree is decorated, local men have to guard the tree to prevent neighboring fellows from stealing it. On May 1st, people celebrate "Maifest", while singing and dancing around the "Maibaum".

Oktoberfest

First 4 weekends in October

Brief History: The Oktoberfest tradition started in 1810 to celebrate the October 12th marriage of Bavarian Crown Prince Ludwig to the Saxon-Hildburghausen Princess Therese. The citizens of Munich were invited to join in the festivities which were held over five days on the fields in front of the city gates. The main event of the original Oktoberfest was a horse race.

The original Oktoberfest, the world's largest beer festival, is held annually in Munich, Germany. The 16-day party attracts over 6 million people every year who consume 1.5 million gallons of beer, 200,000 pairs of pork sausage, and 480,000 spit-roasted chickens during the two-week extravaganza.

