

From: Juergen Mahneke <bavarian@bavariangrill.com>

Subject: Wild Wolchen has begun!

Reply: bavarian@bavariangrill.com



Dear Juergen:

Celebrate the beginning of fall and the holiday season with our very popular "Wild Wochen, or Herbst Fest", our fall and Wild Game menu. This year we are featuring rabbit, elk, venison, and wild boar in our dishes. Our wild game is farm raised in Oklahoma.

Zum Nachtisch gibt es "Nymphenburger Mocca Torte", our Mocha-chocolate mousse layered with chocolate cake, topped with toasted almonds is an amazing treat for dessert. Seth has also created a new cheesecake, a chocolate swirl with lingonberries. One bite and you will be hooked!

You can enhance this feast with our authentic and traditional Bavarian Bier just as if you were in Munich.

Thanksgiving is Thursday, November 28, and we will be closed. We open at 11 am on Friday, the 29, so make your reservations soon. Our reservations are first come, first served, so call 972*881*0705 [or click here to visit our website to make a reservation!](#)



Bavarian Grill is proud to announce our partnership



Wildschwein Schnitzel "Schönau"

A new creation from Seth and our team! Wild boar schnitzel, topped with a wild mushroom-glühwein-lingonberry sauce! The flavor of the sauce with the wild boar is a delicate, unexpected treat!

with the Dallas Bach Society

The Dallas Bach Society is the Southwest's primary resource for Baroque music on original instruments. The Dallas Bach Society unites the finest vocalists and instrumentalists in lively and informed performances of Bach, Handel, Vivaldi, Purcell, Monteverdi, Couperin, and Schütz: all the great music from the seventeenth and eighteenth centuries, both masterpieces familiar to music lovers, and those awaiting their discovery.

[Visit the website for concert information.](#)

Chocolate Lingonberry Swirl cheesecake



Just what is needed to complete your dining experience with us.



Hasenpfeffer

Marinated rabbit hind legs braised, and served with fresh sautéed veggies and Spetzle. Tender and moist, with a hint of sour from the marinade. **You may choose your entree with one leg or two.**

Our **Bratfisch** is always popular and healthy!



Tilapia, dipped in lemon juice, floured and pan-seared, it guaranteed boneless filet.

Featured Bier:

Hofbrau Oktoberfest



This Hofbräu brews is a rich, full-bodied beer which goes down smoothly with traditional Bavarian cuisine. With its deliciously bitter taste and alcoholic content of 6.3% volume, Hofbräu Oktoberfestbier is as special as the Beer Festival itself.



Herbst Fest

During fall Bavarians enjoy treasures from the forests and streams. Here at Bavarian Grill we suggest our vegetable medley with most of these entrées.

Zünftige Bayerische Brotzeit aus dem Apfelrauch: Geräucherte Entenbrust

Applewood-smoked duck breast served rare

As an entrée with cheesy potato pancakes

Hasenpfeffer mit Bratkartoffeln und frischem Gemüse

our sour marinated, braised rabbit hind legs with sautéed potatoes and our fresh vegetables

1 leg

2 legs

Bratfisch mit Kartoffelbrei und frischem Gemüse

Sautéed and breaded filet of tilapia with a hint of lemon, served with mashed potatoes and our fresh vegetable medley

Spätzle mit würziger Wildschwein Bratwurst nach "Fürsterin Art" und gemischtem Salat

Grilled wild boar sausage atop tiny pasta dumplings with our wild mushroom, bacon and red wine sauce and our mixed salad

Geschmorte Rehkeule "Baden-Baden" mit Birne und Kroketten

Venison marinated in buttermilk, slow roasted, with the traditional red wine sauce, half of a poached pear, and Lingonberry Cumberland sauce and potato croquettes

Ramsauer Hirschragout mit frischem Gemüse und Kartoffeln

Elk stew braised with leeks, celery carrots, onions and potatoes



Spezialitätenteller "Wildschütz"

Our signature sampler plate with roasted Venison, grilled wild boar sausage, smoked duck breast, and a rabbit leg served with our fresh bread dumpling topped with Chanterelle sauce and half of a poached pear



Fränkisches Volksmarsch Schaschlik

Two skewers loaded with tender pork, smoked bratwurst, onions, paprika and champignons, braised in a lager beer marinade, topped with the spicy Zigeuner sauce, served with fresh vegetables and pommes frites

Wildschwein Schnitzel "Schönan mit Spätzle

Breaded wild boar Schnitzel topped with Glühwein, lingonberry and wild mushroom sauce.

Zum Nachtisch gibt es Nymphenburger Mokatorte

Mocha Torte layered with rich creamy Kahlua mousse, topped with toasted almonds.



Type: Bottom-fermented,
light festive beer

Come in and enjoy one soon! When it's gone for the year you will have to wait until next year to quench your thirst with this seasonal bier!

Musik im Restaurant

19 Nov	Alan Walling
20-Nov	Alan Walling
21-Nov	Matt Tolentino
22-Nov	Svetlana
23-Nov	Svetlana
24 Nov	closed
25-Nov	closed
26-Nov	Alan Walling
27-Nov	Alan Walling
28-Nov	closed
	Thanksgiving
29-Nov	Alan & Manfred
30-Nov	Alan & Manfred



Musik im Biergarten

Nov 25 Pat Brady



Geschmorte Rehkeule "Baden Baden"

Our venison is marinated in buttermilk then roasted, served with a red wine sauce, red cabbage and a bread dumpling. Half a pear with Lingonberry Cumberland sauce accents this dish.

Spezialitätenteller "Wildschütz"

Nov 26 Frohsinn Kapelle



Please click here to [Make your next reservation online.](#)

Save time and make confirmed reservations online now for all your dining needs. We'll have seasonal specials and more family style menus to help you celebrate with family and friends. You can also bookmark this link for future reservations.

Did you know?

Free wireless network service and access to the internet is available in the Biergarten

Bavarian Grill You can check your emails, while enjoying a great Bavarian Bier and a snack from our Biergarten Menu. Please ask your friendly team member for instructions - and enjoy the view. And

the best part:

IT'S FREE!



One delicious rabbit leg, buttermilk marinated venison, wild boar wurst, and smoked duck breast. This popular entree gives you the chance to try some of several of our specialties created for fall.

Happy Birthday!

Let us bake your next Birthday Cake - Celebrate at Bavarian Grill! Remember: we do not allow any outside food to be carried into Bavarian Grill.



A favorite: The fruity Waldbeeren Torte. Click on any cake and take a look at all the sweets our pastry chef can create for you and your friends. Order your Birthday Cake with us online....



Your choice? Our Schwarzwälder Kirschtorte or the



Prinzregententorte, a Bavarian dream of chocolate, or do you like



our Apfelstrudel to celebrate your day of honor? - Please click on the cakes to send us your order.

Zum Nachtisch gibt es Nymphenburger Mokkaorte



A moist mocha cake layered with a rich Kahlua mousse, topped with toasted almonds. Chocolate lovers rejoice! This cake is back for a limited time!



Stein Club Corner

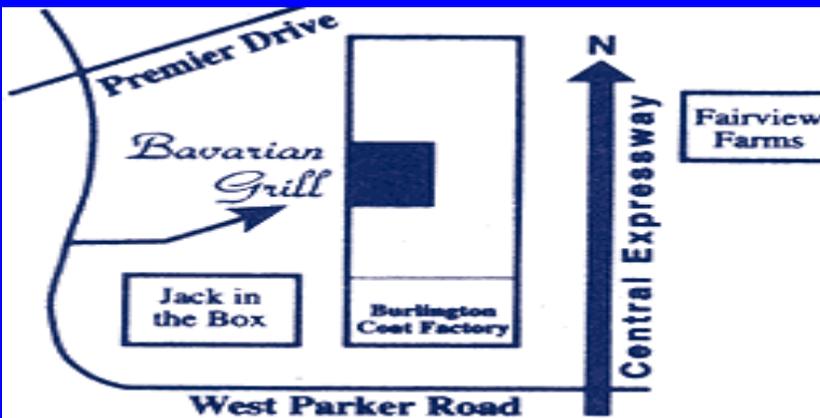
The November Officers' meeting is November 26.

Our Christmas Party will be at our December 11 meeting.

Your entry fee for the party is a stuffed Teddy Bear!

We are now accepting originally packed toys and non-perishable food items during our "Plano Christmas Cops" Toy drive benefiting needy Plano families. The items will be delivered no later than December 15. If you forget and would still like to help someone out, don't worry. We'll take cash donations and purchase food items for you. The donation box is located in the lobby of Bavarian Grill.

We will not share, sell or trade your email address with anyone - ever!



Directions to the Bavarian Grill in Plano, Texas... In the Northwest corner of US 75, Central Expressway, and West Parker Road in the Rousseau Village Shopping Center.

Have a great time:
Tuesday thru Saturday
Lunch: 11:00am - 4:00pm
Stein Hour: 4:00pm-7 00pm
Dinner: 4:00pm -10:00 pm

**Save
20%**

Dear Juergen: Join us for Lunch or Dinner and we will take 20% off your food bill. This offer is valid for every **Lunch and for Dinner Tuesday, Wednesday and Thursday only**. Not valid with any other promotions and for alcohol, tax or tip. One coupon per check please. Maximum value \$ 20.
Print this newsletter and bring it with you on your next visit.
BGNN 11/21/13

This Offer Expires: December 21st, 2013