



CONTINENTAL TREAT

FINE BISTRO

Vegetarian Lunch Menu

Soups

Pickle Soup - Helena's famous dill pickle soup.	Cup \$4.95 Bowl \$6.95
French Onion (Vegan option) - A mushroom based soup served baked with fresh bread and mozzarella cheese.	\$8.95
Red Barszcz - Delicious beet vegetable soup.	Cup \$4.95 Bowl \$6.95

Salads

Avocado Tomato Salad - Avocados and tomatoes on a bed of romaine lettuce, topped with sun-dried tomato vinaigrette and roasted almonds. Served with garlic toast.	\$12.95
Caesar Salad - Romaine lettuce tossed with caesar dressing and finished with fresh parmesan. Served with garlic toast.	\$11.95
Greek Salad - Bell peppers, cucumbers, tomatoes, and romaine lettuce served with balsamic vinaigrette, topped with goat's milk feta and kalamata olives.	\$13.95
Tomato Cocktail - Diced fresh tomatoes served in a Polish sour cream dressing. Served with garlic toast.	\$16.95
Tomato Salad - Diced fresh tomatoes served in a simple vinaigrette dressing. Served with garlic toast.	\$11.95
House Salad - Garden greens topped with sun-dried tomato vinaigrette dressing. Served with garlic toast.	\$10.95

Entrée

Vegetarian Reuben - Grilled rye bread with peppers, Edam cheese, sauerkraut and mustard. Accompanied by potato salad.	\$14.95
Baked Grilled Veggies and Cheese - On toasted ciabatta bread. Accompanied by potato salad.	\$17.95
Gebacken de Champignon - Breaded white mushrooms fried golden brown. Served with house-made tartar sauce, vegetable medley and potato salad.	\$17.95
Cheddar and Potato Pierogi - Served with sour cream and fried onion.	Small \$13.95 Large \$17.95
Wild Mushroom, Sauerkraut Pierogi - Served with sour cream and fried onion.	Small \$16.95 Large \$21.95
Spinach Mushroom Crepe - Crepe stuffed with a ragout of spinach and mushrooms. Topped with creamy dill sauce and garnished with vegetables.	\$18.95
Funghi and Spaetzle (Vegan option) - A blend of white and wild mushrooms served in herb and white wine reduction over a bed of linguini. Finished with fresh parmesan.	\$17.95
Fried Cheese - Sliced edam cheese fried golden. Served with tartar sauce, potato salad and garnished with vegetables.	\$17.95
Pasta Primavera (Vegan option) - Fresh vegetables sautéed in a garlic tomato sauce.	\$17.95

The Treat

Apple Strudel - Sweet apples, spiced with cinnamon and raisins, wrapped in pastry with fresh breadcrumbs and baked until golden and hot. Served with vanilla ice cream and whip cream.	\$9.95
Crème Caramel - This old delicious French dessert is a whipped combination of milk, eggs and sugar and oven baked. Served with whip cream.	\$8.95
Napoleon - This layered puff pastry lined with a contrasting butter cream filling, absolutely delicious and oh so satisfying. Served with vanilla ice cream and whip cream.	\$9.95
Fürst Pückler Torte - This delicious torte consists of two layers of moist white sponge cake, one layer of chocolate sponge, filled with one layer lemon filling, one layer strawberry buttercream, one layer marzipan and one layer enrobed with dark chocolate. Served with vanilla ice cream and whip cream.	\$9.95
Coffee Torte - This torte consists of moist sponge cake filled with layers of coffee butter cream. Served with vanilla ice cream and whip cream.	\$9.95
Cold Coffee - Vanilla ice cream, served with espresso coffee, whip cream, shaven chocolate and roasted almonds.	\$8.95
Mosselkaat - Vanilla ice cream, served with advocaat liqueur and whip cream.	\$9.95
Almondeus Coupe - Vanilla ice cream, caramel sauce and whip cream, topped with toasted almonds.	\$8.95