



Strudel | strodl | strudl | strud(ə)| | strud-|
noun-a confection of thin pastry rolled up
around a fruit filling and baked.

ORIGIN from German *Strudel*,

literally 'whirlpool'

"Now You Can Take the Love Home"

Sweet Strudels Serves 5-8

Using a locally made puff pastry, these amazing Strudels are made from scratch, using the freshest and finest ingredients available.

Sprechen sie Deutsch? Each strudel is approximately 15" long.

Apple Strudel 15.00
Made with Haralson Apples from Pepin Heights Orchard in Lake City, our strudel is perfectly matched with the right balance of cinnamon and sugar

Strawberry-Rhubarb Strudel 15.00
Made from locally grown rhubarb and strawberries combined with the perfect balance of sugar, cinnamon and nutmeg

Raspberry-Rhubarb Strudel 15.00
Made from locally grown rhubarb and raspberries combined with the perfect balance of sugar, cinnamon and nutmeg

Chocolate-Banana Walnut Strudel 15.00
The delicious combination of fresh bananas, brown sugar, walnuts and premium-quality chocolate baked inside a perfect puff pastry shell

Blueberry-Lemon Strudel 15.00
A perfect balance of wild blueberry and lemon this also provides necessary antioxidants

Cranberry-Cherry Cheese Strudel 15.00
Tart cranberries and pie cherries combined with a cream cheese filling creates a wonderful balance of sweet sour. This is a lovely finish to any dinner, as a stand alone dessert or breakfast pastry

Pear-Ginger Strudel 15.00
A wonderful combination of sweet Bartlett pears, brown sugar and ginger wrapped in a flakey puff pastry

Poppy Seed Strudel 15.00
Ground poppy seeds, cream, honey, sugar, currants and raisins hearken back to the taste of the Old Country

Spinach, Feta, Artichoke Heart and Roasted Red Pepper Strudel 20.00

Mozzarella, ricotta, parmesan, lemon, mint and garlic round off this wonderful and hearty strudel

Chicken Marinara Mozzarella Strudel 20.00
Chicken, mozzarella, parmesan, marinara sauce and spices baked to perfection inside puff pastry

Chicken Primavera Strudel 20.00
Chicken, mozzarella, parmesan, marinara sauce and spices, combined with diced zucchini, red and green peppers, onions, artichoke hearts and grape tomatoes

Brat "n" Kraut Strudel 20.00
Bratwurst, sauerkraut, onions and spices sautéed and mixed with Muenster cheese and baked in puff pastry. Serve with whole-grain mustard

Corned Beef and Cabbage Strudel 20.00
Corned beef slices, sautéed cabbage and onions mixed with stone ground mustard and Swiss cheese rolled in a puff pastry

Reuben Strudel 20.00
Corned Beef, sauerkraut, Swiss cheese and Thousand Island dressing make this a new favorite of many

Strudel Lorraine 20.00
Breakfast never tasted so good. Eggs, cream, spinach, bacon and Swiss cheese are skillfully combined to create this unique and delicious strudel

Salmon Duxelles Strudel 25.00
We take the freshest salmon seasonally available and add a sauté of diced mushroom and shallot teamed with chardonnay and cream and finish them with roasted red pepper and wrap in a delicate puff pastry

We Make  You Bake

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Savory Strudels Serves 5-8

Not just for dessert anymore, our Savory Strudels are a perfect match for the hearty appetite. Each strudel is approximately 15" long.

