



DAS MENU



Issue No. 7

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**German Beer
Selection on
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March 30-31

Hours

Willow Tree Café

Sun-Thu 11 am - 9 pm
Fri & Sat 11 am - 10 pm

Magnolia Square Market

A True German Deli
Sun - Thu 10 am - 7 pm
Fri & Sat 10 am - 8 pm

Hollerbach's Outfitters

Trachten and Jewelry
Wed, Thu, Sun 12 pm - 5 pm
Fri & Sat 12 pm - 7 pm

Entertainment

Schunkelabend
with Jimmy & Eckhard
Thurs & Sun 6 pm-9 pm
Fri & Sat 7 pm-10 pm

Folk Music on the Patio
with Nash Rambler
Sat & Sun 1 pm - 4 pm

Thanks to you, our dreams have come true. We have been striving for over **16 years** to bring you, our Guest, a high-quality meal with a lot of **Gemütlichkeit**. We pride ourselves on having an attentive and well-trained staff who prepare, sell, and serve our high-quality products. Our specialty is German cuisine featuring sausages, cold cuts, Schnitzels, breads and desserts based on Hollerbach family recipes.

Back in 1981, Linda and I first started thinking about opening our own restaurant. We opened the Willow Tree Café in August 2001 and thanks to our loyal guests and our great staff, we have been growing ever since. We have expanded the restaurant from the initial 75 seats to our current capacity of over 275, which includes a full service bar.

In 2011 we opened Magnolia Square Market, a true German Delikatessen, where you can find your favorite German products including gluten-free items, wine, beer, and fresh-baked goods.

Then in 2015, we opened Hollerbach's Outfitters, which features imported German Trachtenwear for women, men and children, along with Linda's jewelry and art-making skills.

We want to thank the residents of Downtown Sanford and our Business Neighbors for letting us be a contributing partner in making our town great. We encourage you to enjoy our food and hospitality, and we welcome you into our family.

VielenDank!

Linda, Theo, and Christina Hollerbach and our dedicated staff



Follow us on Social Media



/WillowTreeCafe
/TrueGermanDeli
/HollerbachsOutfitters



Willow Tree Cafe



WillowTreeCafeSanford



@TheoHollerbach

205 E 1st Street Sanford, FL 32771 (407) 321-2204 www.Hollerbachs.com

Draft Beer ~ Fassbier

Draft Sizes

.3l \$4.75



.5l \$6.75



1l \$11.00



Das Boot!

2 Liter \$22 3 Liter \$33

(choose from any of our draft or non-alcoholic beers)

Haus Rules

1. There must be at least 4 friends for the 2-Liter Boot and 5 friends for the 3 Liter Boot.
2. Everyone must remain standing until *das Boot* is finished!
3. *Das Boot* should NOT touch the table while it has Bier in it- it's BAD LUCK.
4. Please do not toast *das Boot* with other glasses - it's very fragile.
5. Most importantly, always point the toe towards heaven!

Remember, *das Boot* is for celebrating and having fun - but always responsibly!



WILLOW TEES 17.99

AT MAGNOLIA SQUARE MARKET
AND HOLLERBACH'S OUTFITTERS

Bitburger Pils

A best-seller in *Deutschland*, this light pilsner with a hoppy aroma and dry, crisp finish is brewed near Theo's hometown in the Eifel. Just say ***Bitte ein Bit!***

Radler

A refreshing beer spritzer made with 2/3 Bitburger, 1/3 Sprite and a splash of sour mix.

Hacker-Pschorr Munich Gold

A classic *Helles* - full-bodied yet mild golden Bavarian lager - from one of Munich's venerable traditional breweries.

Tucher Hefeweizen

The famous light-colored wheat beer from Nürnberg!

HDO

High-Definition Orange

Tucher Hefeweizen with a turbo shot of Deep Eddy Orange Vodka

(add \$3)

Schöffelhofer Grapefruit

A sparkling, crisp mixture of wheat beer and grapefruit soda with just 2.5% ABV - but you can turn it up a notch with a *Schuss* of Deep Eddy Ruby Red Vodka or Bacardi Dragonberry Rum (add \$3).

Erdinger Dark Hefeweizen

Dark wheat beer gets its sweeter finish and dark color from the process of lightly roasting the barley.

Hacker-Pschorr Oktoberfest

The hops presence of this **amber lager** hits at the beginning and end, but is subdued by the rich, full-bodied malty profile the *Märzen* style is famous for.

Köstritzer Schwarzbier

This Thuringian **black lager** get its smooth flavors from the roasted and aromatic malts used in brewing.

Seasonal/Rotating Drafts

Ask your server or bartender about our current "secret tap" beers! Available styles may include Kölsch, Doppelbock, Festbier, Altbier, Kellerbier, and more!

Bottled Beer
and More on
the Next Page!



Wine-Spirits-Schnapps



Hollerbachs and Selbachs at Selbach Winery and vineyard in the Mosel region of Germany

Wine *featuring Mosel Rieslings from Weingut Selbach*

WHITE *Deutschland*

SELBACH Kabinett *medium* 7.50/28

SELBACH Spätlese *semi-sweet* 7.50/28

SELBACH Auslese *sweet* 9.50/30

Undone Dry Riesling 6/20

Kallstadt Gewürztraminer 7/24

Liebfraumilch 6/20

WHITE *Domestic*

Chardonnay 5.25/18

Sauvignon Blanc 5.25/18

White Zinfandel 5.25/18

Pinot Grigio 5.25/18

RED *Deutschland*

Undone Pinot Noir 6/20

Valckenberg Dornfelder 6/19

Starling Castle Sweet 6.75/22

RED *Domestic*

Cabernet Sauv 5.25/18

J Lohr Cabernet *(bottle only)* 30

Merlot 5.25/18

Pinot Noir 5.25/18

Bottled Beer

Flaschenbier

Pilsner

Warsteiner

Radeberger

Light Ale

Reissdorf Kölsch

Lager

Weihenstephaner Original

Hofbräu Original

Hacker-Pschorr Oktoberfest

Weissbier (wheat)

Weihenstephaner

Weihenstephaner Dunkel

Weihenstephaner Kristall

Franziskaner

Hofbräu

Tucher Kristall

Erdinger

Erdinger Dunkel

Doppelbock

Weihenstephaner Korbinian

Weihenstephaner Vitus *(wheat)*

Erdinger Pikantus *(dark wheat)*

Schneider Aventinus *(dark wheat)*

Cider

Possman Apple

Glutenfrei

Estrella Damm Daura

Alkoholfrei

Clausthaler Pilsner

Clausthaler Amber

Erdinger Weiss NA

Schnapps *imported German Schnapps by Schladerer, Berentzen & more!*

Clear & Strong

Obstler (apple/pear) 6.50

Slivovitz (plum) 6.50

Williams (pear) 6.50

Himbeergeist (raspberry) 6.50

Kirschwasser (cherry) 6.50

Herbal

Jägermeister 6

Underberg 5

Schwartzhog 4

Jägertee 5

Killepitsch 6.50

Fruity & Sweet

Apple, Cherry, Pear or Peach 5

Kroatzbeere (Blackberry) 5

Kleiner Feigling (Fig) 4

Bärenjäger Honey 6

Other

Goldschläger 6

Goldwasser 6

Eismint 6.50

Verpoorten (Egg) 5

Haus Specialty Drinks

Munich Mule



Munich Mule Figenza German fig vodka, Fever Tree ginger beer and lime 9

Gummitini Citrus vodka, sour apple schnapps, pineapple juice and Gummi bears 8

Asbachwards Asbach German brandy and Coke 7

Austrian Hunter Jägermeister and Red Bull 8

Gin und Tonic w/ **Steinhäger** German gin 6

Über Kaffee Irish Cream, Amaretto and coffee 6

German Iced Tea Ginger Peach Tea with lemon and Bärenjäger *Honig* Schnapps 7.50

Soft Beverages

Ginger Peach Iced Tea 2.75

Coca-Cola~Sprite~Diet Coke~Root Beer~Ginger Ale 2.75

Cranberry, pineapple, apple or orange juice 2.95 *(single serving)*

Coffee 2.75

Gerolsteiner 0,5l bottle of German sparkling water 2.75

Mezzo Mix Cola Küsst Orange! 2.95

Ask your server about our hot tea selection 2.95



Ein Prosit der Gemütlichkeit!

Appetizers ~ Vorspeisen

Riesenbreze

Hollerbach's most popular appetizer! Our **GIGANTIC BAVARIAN PRETZEL** is served with sweet mustard and *Obazda*, a savory spread of cream cheese, sour cream, beer, diced onions, salt, pepper and sweet paprika.

10.79



Bread Basket

Unlimited refills of Fresh-baked baguette, German farmer's bread, butter **1.99** per 4 guests

Potato Pancakes

Shredded potatoes, onion, egg and parsley - served with applesauce and sour cream

5.79



Aufschnitt Teller*

Chef's selection of cold cuts and cheeses **10.59**



Gourmet Potato Pancakes

Two *Kartoffelpuffer* with sour cream, applewood smoked bacon and melted cheddar cheese **6.59**



Käse Teller*

Chef's selection of cheeses and fruit, served with walnuts **9.29**



Spargel mit Schinken*

Chilled white asparagus wrapped in Black Forest ham on a bed of spring mix and melon **9.39**



Helgoland Shrimp

Seasoned shrimp served with your choice of Thousand Island dressing or cocktail sauce **9.99**



* - includes bread basket

Wurst - Kassler - Leberkäse

Sausage Platters ~ *Wurstteller*

Bavarian Wurst Teller

ONE sausage of your choice with **two** side dishes **8.99**

Oktoberfest Wurst Teller

TWO sausages of your choice with **two** side dishes **11.79**

Kaiser Wurst Teller

THREE sausages of your choice with **three** side dishes **16.49**

Wurst Liebhaber Teller - *The Sausage Lover's Plate!*

FOUR sausages and **three** side dishes **18.59**

(Side dishes located on page 7)

Schlachthaus Platte Für Zwei

Butchershop Platter for Two

This plentiful platter includes Bratwurst, Weisswurst, Knockwurst, Leberkäse (thick-sliced Bavarian baked bologna loaf), and Kassler (boneless smoked pork loin) with Heaven and Earth potatoes, Sauerkraut, and sweet red cabbage **28.89**

King's Feast

An Über-platter for four to six Royal Guests

Our King's Feast will make you feel like a monarch! Eisbein, Bratwurst, Weisswurst, Leberkäse, Nürnberger, Knockwurst, Kassler, our signature Heaven and Earth potatoes, Käse Spätzle, Sauerkraut, and sweet Rotkohl

Guten Appetit zusammen - und Viel Glück! 59.79



Wurst Menu

Bratwurst The classic mildly-seasoned grilled sausage

Weisswurst Lightly-seasoned grilled veal sausage w/parsley

Mettwurst Applewood smoked Bratwurst

Nürnberger Pair of well-seasoned grilled Franconian Brats

Knockwurst Plump finely-ground casing *Würstchen*

Cajun Wurst Grilled Brat with a kick

All sausages contain pork and beef



Currywurst

Two *Weisswürste* grilled, sliced and served with curry ketchup, baguette slices and our warm German potato salad **11.49**

Sausage Sliders

Your choice of two sausages served on baguette, accompanied by a side of Sauerkraut and dijon mustard **9.79**

Cajun Wurst Special

A **spicy Cajun** Wurst smothered with *Zigeuner* peppers and onions, served on baguette - with warm German potato salad and cucumber salad **11.49**

Kassler Lende

Tender medallions of boneless smoked pork loin, accompanied by our Heaven & Earth potatoes and Sauerkraut **11.79**

Der Wanderer

Our flavorful grilled *Leberkäse* - thick-sliced Bavarian baked bologna loaf - topped with two sunny-side-up eggs and served with two potato pancakes and apple sauce **10.79**

Consumption of animal foods that are raw, undercooked or not otherwise processed to eliminate pathogens, such as steak ordered rare or eggs, may increase the consumer's risk of foodborne illness.

Gasthaus Specialties

Sauerbraten

Our chefs cover Haus-marinated roasted beef in a rich brown sauce made with red wine and ginger snaps to give our Sauerbraten the tangy sweet-and-sour flavor this beloved German *Traditionsgericht* is known for. Served with homemade Spätzle and sweet red cabbage. **17.84**



Zwiebel Rumpsteak

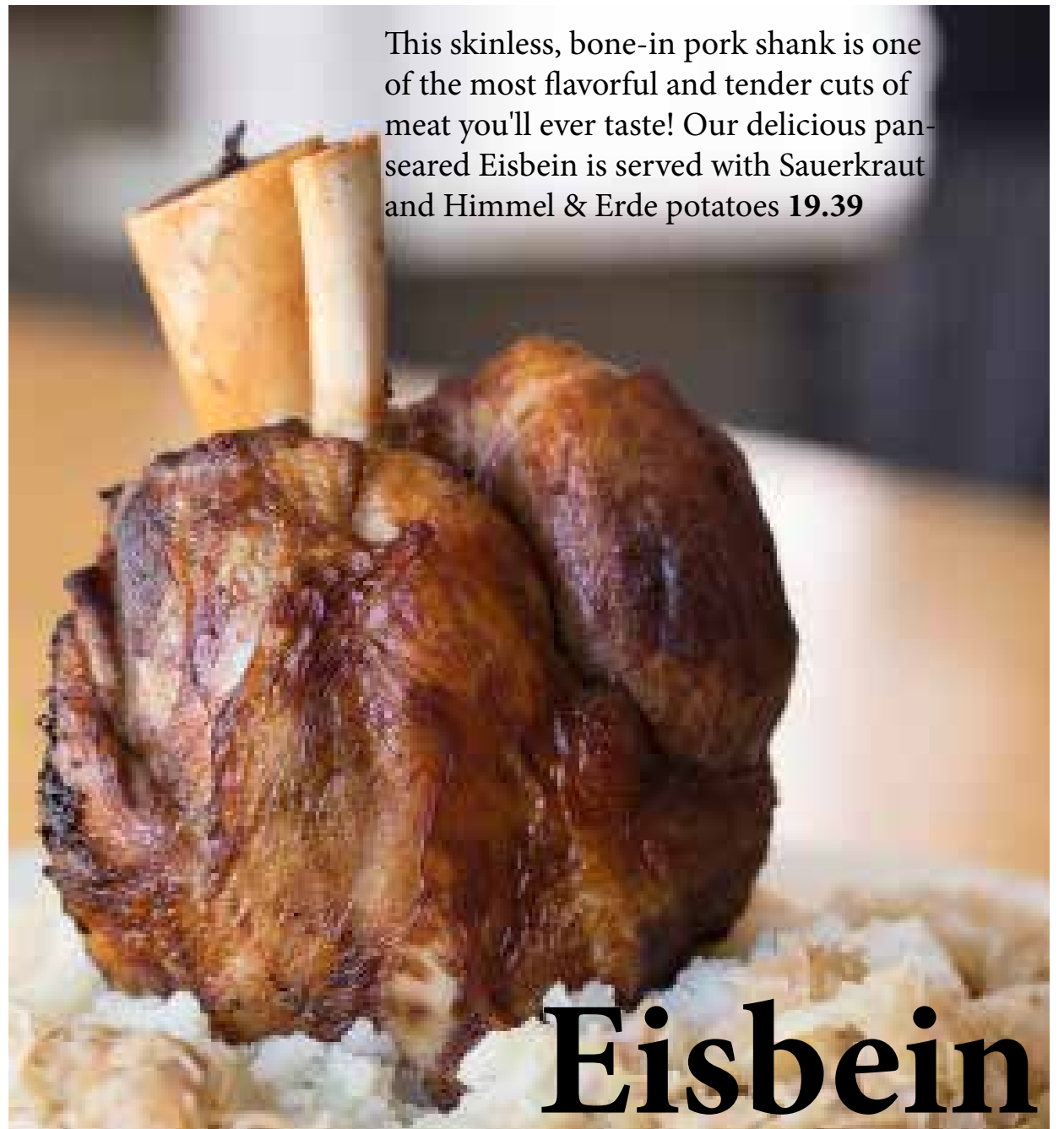
An 8-ounce top sirloin steak, seared and served on *Schmorzwiebeln* (braised onions), with Kräuter butter, two potato pancakes and a *Gasthaus Salat* **16.79**



Goulash

Beef, sautéed onions, garlic, potatoes and bell pepper enhanced with a freshly-prepared paprika blend for an astonishing flavor **12.89**

Served with sour cream and German farmer's bread



This skinless, bone-in pork shank is one of the most flavorful and tender cuts of meat you'll ever taste! Our delicious pan-seared Eisbein is served with Sauerkraut and Himmel & Erde potatoes **19.39**

Eisbein

Vegetarian Spätzle Toss

Made-from-scratch Spätzle, vine-ripened tomatoes, onions, bell peppers, garlic, artichoke hearts, mushrooms and fresh leaf spinach, tossed with a touch of olive oil, white wine, a dash of kosher salt and cracked black pepper **11.79**

Add Chicken 5 Add Shrimp 6

Zigeuner Shrimp

A generous dish of pan-sautéed shrimp, bow-tie pasta, tomatoes, bell peppers and onions, with wine, Opa's *Zigeuner* spices, butter and Parmesan cheese **17.89**

Vienna Sole

Hand-breaded, pan-fried filet of sole with lemon, Haus-made tartar sauce, and two potato pancakes **15.89**

Schnitzel Bank und Sides

Wiener Schnitzel (Vienna Cutlet) is the true speciality of the Haus here at Hollerbach's! We're proud to serve Schnitzels prepared in the style of the famous *Eifeler-Hof* Hotel in Kyllburg, the town where our family originates. Hand-trimmed, cut and pounded in the manner taught to me by my *Opa*, a Master Butcher, our Schnitzels are then lightly breaded* and pan fried in the classic *Wiener Art* style. *Guten Appetit!* - Theo *Natur Art (unbreaded) or gluten-free breading available on request

Choose your Schnitzel below ~ Select **Pork, Chicken or Veal** (+\$5 for veal) ~ Pick any two sides

Wiener Schnitzel

The Hollerbach classic!
With lemon (pork/veal) or honey mustard dressing (chicken) **15.99** add *Rahm* gravy for \$3

Paprika Schnitzel

Red and green bell peppers, onions and garlic simmered in a rich tomato and paprika sauce with Opa's secret spices **17.99**

Schnitzel Holländer Art

Spargel (white asparagus) and oven-browned homemade Buttermilk Ranch dressing **19.49**

Jäger Schnitzel

A rich Hunter's pan sauce of brown gravy, wine and sautéed mushrooms and onions **18.99**

Champignon-Rahm Schnitzel

Mushrooms sautéed with herbs, reduced with white wine and sweet cream **18.99**

Schnitzel Cordon Bleu

Stuffed with Emmenthaler Swiss cheese and smoked ham **18.99**

Schnitzel Holsteiner Art

A northern German topping of capers, anchovies, and a sunny-side-up egg **17.99**



Paprika Schnitzel



Jäger Schnitzel



Champignon-Rahm Schnitzel

Side Dishes ~ Beilagen

add an additional side to your meal for \$3.25



Heaven & Earth

Our special recipe of mashed potatoes with sautéed onions, bacon & apples



Potato Pancakes

Two potato *Reibekuchen* with onion, egg, and parsley - served hot off the griddle *mit Apfelmus*



Potato Salad

Warm *Kartoffelsalat* of red potatoes, applewood smoked bacon, onions, pickles and vinegar



Käse Spätzle

Homemade Swabian egg noodles sautéed with onions, butter and Swiss cheese



Spätzle mit Gravy

Our egg noodles topped with *Rahmsauce* (brown gravy with sour cream)



Potato Dumplings

Two dumplings with crouton centers, covered in *Rahm* gravy



Sauerkraut

With smoked bacon, onions, apples, juniper berries and *Weißwein*



Sweet Red Cabbage

Cooked with tart Granny Smith apples



Gurkensalat

Fresh-sliced cucumbers tossed in *Kräuter* dressing

Seasonal Vegetables
Chef Patrick's choice of fresh vegetables cooked in white wine and seasoned with salt and pepper

Ask your server for today's selection



Fresh Green Salad

Romaine, cucumbers, tomatoes, onions and homemade croutons
See p. 10 for dressings!



Gasthaus Salat

Mixed greens tossed in a tangy herb dressing, with *Karottensalat*, *Gurken*, *Tomaten*

Consumption of animal foods that are raw, undercooked or not otherwise processed to eliminate pathogens, such as steak ordered rare or eggs, may increase the consumer's risk of foodborne illness.

For reservations, please call (407) 321-2204 Mon-Fri 11 am - 4 pm

Salate und Suppen

All salads served with Brot

Cobb Salat

Fresh leaf spinach, onions, chopped hardboiled egg, Bleu Cheese crumbles, applewood smoked bacon crumbles, tomatoes and our homemade Bleu Cheese dressing on the side **9.79**

Turkey Club Salat

Romaine lettuce, Haus Zigeuner Turkey, Swiss cheese, applewood smoked bacon crumbles, tomatoes and our special recipe Buttermilk Ranch dressing on the side **9.59**

St. Johns Shrimp

Bow tie pasta with seasoned shrimp, romaine, tomatoes, cucumbers and onions, tossed in our Greek Vinaigrette and topped with feta cheese **13.29**

Honey Pecan Chicken Pasta

Romaine, grilled chicken breast, tomatoes, cucumbers and bow tie pasta tossed with Honey Mustard Pecan dressing **9.59**



Spinach and Swiss Quiche

Deep-dish style quiche with spinach and Swiss cheese in a pastry crust, served with fresh fruit or a side Salat **8.59**



**St. Johns
Shrimp Salad**

First Street Salat

The Willow Tree's signature apple pecan chicken salad, served with fresh seasonal fruit and tomato **8.79**

Southern Chicken Pecan Salat

Grilled chicken breast atop fresh leaf spinach, tomatoes, mushrooms, golden raisins, hard-boiled egg and pecans, with our Greek Vinaigrette on the side **9.79**

Fruited Chicken Salat

Spring mix, grilled chicken breast, seasonal fruit, tomatoes, walnuts, feta cheese and Raspberry Vinaigrette on the side **11.79**

Magnolia Square Special

Egg salad, tuna salad and chicken salad on a bed of romaine lettuce with tomatoes, cucumbers and crackers **10.79**

Buffalo Schnitzel Salat

Hand-trimmed, lightly-breaded chicken breast strips tossed in our Secret Buffalo Sauce and served over romaine lettuce with tomatoes, cucumbers, red onions, cheddar cheese, homemade croutons and Bleu Cheese dressing **9.59**

Homemade Dressings

- Kräuter
- Gasthaus
- Buttermilk Ranch
- Honey Mustard Pecan
- Thousand Island
- Bleu Cheese
- Raspberry Vinaigrette
- Greek Vinaigrette
- Oil & Vinegar
- Balsamic Vinegar
- Balsamic Glaze

Hausgemachte Suppen

Soup of the Day (Choice of Two)

\$4 Bowl \$3 Cup

Soup and Salad \$6

Cup of soup and fresh green Salat with homemade dressing

½ Turkey Sandwich and Soup \$7

Cup of soup, Haus Zigeuner turkey from our deli on multi-grain, mit lettuce, tomato and mayo

Grilled Cheese and Soup \$6

Cup of soup, Havarti and cheddar on gourmet white bread

Sandwiches

Sandwiches include **The Sanford Medley**: celery, carrots and pickles, our homemade Buttermilk Ranch dip, and chips - or substitute your choice of warm German potato salad, cucumber salad, Käse Spätzle or fresh fruit instead of chips for \$1.50.

Willow Tree Chicken Salad Croissant

Apples, celery, pecans, shredded white meat chicken and mayo, on a croissant with lettuce and tomato **8.59**



Grilled Turkey Buttermilk BLT Haus Zigeuner Turkey, Swiss cheese, bacon, lettuce, tomato, and our special-recipe Buttermilk Ranch dressing on grilled multi-grain bread **9.79**

Western Grill Haus Roast Beef, grilled onions, chipotle mayo and provolone on a pretzel bun **9.29**

The Gobbler Hot sliced Haus Zigeuner Turkey from our deli stacked on a grilled pretzel bun with Swiss cheese, Honey Mustard Pecan dressing, lettuce and tomato **9.79**

Leberkäse Melt Grilled thick-sliced Bavarian bologna topped with melted provolone and served open-face on baguette with lettuce and tomato **8.18**

The Cordon Bleu Haus Zigeuner Turkey, deli ham, Swiss, lettuce, tomato and mayo on a croissant **9.49**

Red Baron Triple Decker Corned beef, turkey, Swiss, Thousand Island, mayo, lettuce and tomato on marble rye **11.79**

Leberwurst Liverwurst from our deli on open-face Haus German farmer's bread with dijon mustard, pickles, onion, lettuce and tomato **8.59**

Bavarian Sub Chef's choice of gourmet cold cut, sliced and stacked on a pretzel bun with havarti cheese, dijon mustard, lettuce and tomato **10.79**

Garlic Pork Haus-roasted, thin-sliced garlic pork loin served on a pretzel bun with sweet mustard, onions, pickles, and havarti cheese **9.79**

American in Paris Haus Roast Beef, havarti cheese, horseradish sauce, lettuce and tomato on French bread **8.79**

Custom Deli Sandwich

Tell us what you want on a sandwich and if we have it in the kitchen or deli, we will make it happen. Cold or grilled, starting at **8.79**

The Reubenstein

Hollerbach's version of the deli classic! Hot lean corned beef, melted Swiss cheese, Sauerkraut and homemade Thousand Island dressing stacked on grilled marble rye **9.79**

Reubenstein Upgrades & Options

Try our famous **Red Reubenstein** with sweet red cabbage!

Extra hungry today? Ask for **Double Meat** (add \$3)

Try it Bavarian-style on a **Pretzel Bun** (add 1\$)

Also available with **Haus Zigeuner Turkey** from our deli



Schnitzel Sandwich

Your choice of **pork or chicken** Schnitzel on a grilled pretzel bun with cheddar cheese, lettuce and tomato **9.99**

*Add our **Secret Buffalo Sauce** and **homemade Bleu Cheese dressing** to your Schnitzel sandwich for just \$1 extra!

Schnitzel and Sauerbraten for Lunch

Kleines Wiener Schnitzel

Hollerbach's signature dish, lunch-sized! Lightly-breaded, pan-fried **pork or chicken**, with your choice of two sides (page 7) **9.99**

add *Rahm gravy* for \$3

Kleiner Sauerbraten

We cover Haus-marinated, roasted beef in a rich brown sauce made with red wine and ginger snaps to give our *Sauerbraten* the tangy sweet-and-sour flavor this beloved German dish is known for. Served with homemade Spätzle and sweet red cabbage **13.84**

Desserts ~ *Nachspeisen*



Apfel Strudel with Vanilla Sauce 4.79



Bienenstich
(Bee Sting Cake) 5.59



German
Chocolate Cake 5.79



Black Forest Cake*
5.99



Triple Chocolate
Cheesecake 5.79



Coconut
Raspberry Cake 5.79



Coconut Rum
Cream Pie* 4.79



Schnappsberry
Cheesecake 5.79



Mini Mousse Cup 1.89

* Contains Alcohol

205 E 1st Street Sanford, FL 32771 (407) 321-2204 www.Hollerbachs.com