

# Please order at counter

## *Breakfast Scrambles*

*Served with whole wheat toast*

### **Pork Schnitzel Breakfast**

A lightly breaded, golden brown pork cutlet topped with scrambled eggs and served with breakfast potatoes. \$18

### **Smoked Salmon Scramble\***

Tender scrambled eggs topped with savory smoked salmon and capers. \$15

### **Eggs Amadeus\***

Scrambled eggs with zucchini and Parmesan. \$13

### **Ratatouille with Scrambled Eggs\***

A bed of flavorful, house-made ratatouille topped with scrambled eggs and Parmesan. \$15

### **Tyrolean Special**

A hearty bed of breakfast potatoes with Black Forest ham, bacon, and sauteed onion topped with scrambled eggs. \$16

## *Breakfast Sandwiches*

*Served with fresh fruit salad*

### **Mozart's Breakfast Sandwich\***

Folded eggs stacked with Black Forest ham, bacon and melted cheddar on toasted whole wheat. \$15

### **Smoked Salmon Breakfast Sandwich\***

Tender folded eggs with smoked salmon and cream cheese on toasted baguette. \$15

### **Wolfgang's Breakfast Sandwich\***

Smoked turkey with folded eggs and melted Swiss on toasted baguette. \$14

### **Egg & Cheddar Breakfast Croissant\***

Scrambled eggs and melted cheddar served on a butter croissant. \$10 Add bacon +\$2

## *More Breakfast Favorites*

**Belgian Waffle** Served with whipped cream, powdered sugar and your choice of fresh fruit or warm berry sauce. \$11

**Muesli** Creamy yogurt blended with a medley of nuts, berries, oats and raisins. \$7

**Fruit Melody** A bowl of low-fat yogurt topped with house made granola and fresh fruit. \$10

**Fresh Fruit Salad\*** Bowl \$6, Cup \$4

**Breakfast Potatoes** with sauteed onion. \$4.50

## *Quiche*

*Served with whole wheat toast and fresh fruit salad.*

### **Quiche Lorraine**

Black Forest ham, hickory bacon and onion and topped with melted Swiss. \$15

### **Garden Vegetable Quiche**

Baked with seasonal vegetables and topped with melted cheddar. \$15

## *Soups*

*Served with house made focaccia. Bowl \$7.50 Cup \$5*

### **Hungarian Goulash**

A hearty stew of beef, potatoes & onions simmered with Hungary's world famous paprika.

### **Cream of Mushroom\***

A luscious cream soup with sliced mushrooms.

## *Salads*

*Fresh salad greens with tomato, onion and crisp cucumber with your favorite topping.*

*Served with a house made focaccia. Dressings: Balsamic Vinaigrette, Ranch, or Light Italian.*

### **Smoked Salmon\***

Served with a side of creamy horseradish sauce. \$14

### **Cranberry Almond Chicken Salad\* \$13**

### **Garden Salad\* \$9**

## *Sandwiches*

*Served with Romaine lettuce, tomato & onion with your choice of fresh fruit or potato chips.*

### **Mozart's Club Sandwich\***

Black Forest ham, turkey, Swiss and cheddar with bacon on toasted baguette. \$14

### **Pork Schnitzel**

A lightly breaded, golden brown cutlet served on toasted baguette. \$16

### **Cranberry Almond Chicken Salad\***

Served on a butter croissant. \$13

### **Smoked Salmon\***

Smoked Salmon with capers and cream cheese on toasted baguette. \$15

### **Croissant with Herbed Cream Cheese\***

Served with crisp cucumber, lettuce, tomato and onion.. \$12

## *Entrees*

*Served with house made buttered spatzle.*

### **Wiener Schnitzel**

A lightly breaded, golden brown pork cutlet served with a slice of lemon. \$17

### **Alpine Schnitzel**

Smoked Black Forest Ham and melted Swiss top a golden brown pork cutlet. \$19

### **Jäger Schnitzel**

A lightly breaded, golden brown pork cutlet served with a side of mushroom gravy. \$18

*\*Gluten Free option available. Substitute GF bread for \$1 per slice. Please inform us while ordering if you require a gluten free meal.*

## Signature Specialty Coffees

Espresso and milk blended with your favorite flavors and topped with whipped cream. Available hot or iced. \$5.49

**Mozart's Classic** ~ Rich Chocolate & Caramel

**Mozart's Symphony** ~ White Chocolate & Raspberry

**Mozart's Sonata** ~ Hazelnut & Chocolate

**Mozart's Minuet** ~ Sweet Almond & Chocolate

## Hot Beverages

House Brewed Coffee	\$2.89
Hot Tea	\$2.89
Cappuccino, Café Latte	\$3.49 \$4.49
Café au Lait	\$3.49 \$4.49
Café Mocha, Mocha Bianco	\$3.49 \$4.49
Rock Me Amadeus	\$3.49 \$4.49
Espresso	\$3.49
Chai Latte	\$3.49 \$4.49
Hot Chocolate	\$3.49 \$4.49

## Cold Beverages

Iced Tea	\$2.99
Pepsi Products	\$3.49
<i>Pepsi, Diet Pepsi, Starry, Lemonade</i>	
Bottled Water, Mineral Water	\$3.49
Milk (White or Chocolate)	\$2.99 \$3.99
Fruit Juices	\$2.99 \$3.99
<i>Apple, Cranberry, Orange or Tomato</i>	
Iced Cappuccino, Iced Latte	\$4.49
Iced Mocha, Iced Mocha Bianco	\$4.49
Iced Chai Latte	\$4.49
Iced Brewed Coffee	\$2.99

## White Wine

**Bruno Andreau, Zo'oc, Chardonnay** ~ France  
\$7/gl, \$28/btl

**Manos del Sur, Sauvignon Blanc** ~ Casablanca Valley, Chile \$28/btl

**Desire, Riesling** ~ Mosel, Germany \$28/btl

**Vento di Mare, Pinot Grigio** ~ Sicily, Italy \$28/btl  
**Terre di Mario, White Blend** ~ Italy \$28/btl

## Red Wine

**Bruno Andreau, Zo'oc, Cabernet Sauvignon** ~ France  
\$7/gl, \$28/btl

**Manos del Sur, Pinot Noir** ~ Colchagua, Chile  
\$28/btl

**Chevalier Famay, Malbec** ~ Cotes du Lot, France  
\$28/btl

**Bruno Andreau, Zo'oc Merlot** ~ Pays D'Oc, France  
\$28/btl

**Terre di Mario, Red Blend** ~ Italy \$7/gl, \$28/btl

## Sparkling Wine

**Bedin, Spumante Extra Dry** ~ Veneto, Italy  
\$7/gl, \$35/btl

**Bedin, Spumante Rose** ~ Veneto, Italy \$35/btl  
Mimosa \$7/gl  
Kir Royale \$7/gl  
Poinsettia \$7/gl

## Bottled Beer

Breckenridge Brewery Vanilla Porter \$7  
Budweiser or Bud Light \$5

Goose Island IPA \$7  
Stella Artois \$6  
Yuengling \$5