THE OLD EUROPEAN RESTAURANT

BREAKFAST & LUNCH

We believe dining out should be a wonderful experience, not just a place to eat. With the economic trends of today, most breakfast and lunch restaurants have to accomodate a fast pace society by being quick, efficient, and inexpensive. In doing so, the art of real home cooking gets lost, because quality requires time and raw ingredients. Few establishments take the risk of scratch batters, fearing the risk of inconsistency and the demand of constant training. Even fewer are set up to create products which are different and difficult to produce.

As our name connotes, our menu features many traditional "Old European" recipes. Recipes that not only take time, but also the "raw ingredients" make our foods noticeably better. We hope that from the time you walk in our door until you finish with your meal you will experience this special pleasure.

Our welcome to you is...

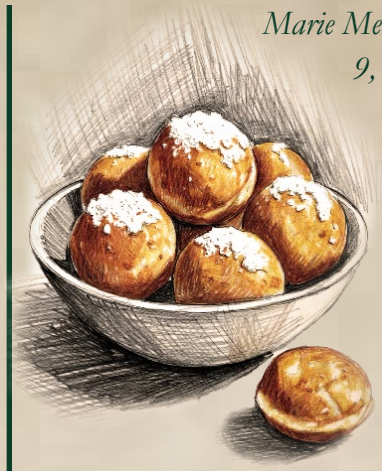
"Gosc w Dom, Bog w Dom"

"Guest in the house, God in the house!"

-a Polish attitude.



Our Family Story About Aebelskivers



Marie Mekkelsen was born into a poor family of 11, in Lander, Denmark in 1888. At the young age of 9, she was hired out as a housekeeper. At age 15 she cleaned for a lawyer's family. One-half year's wages paid enough for her to buy a pair of shoes. In the year 1906, 18 years old, Marie came to America. Her brother, who had managed to borrow $50, had come ahead of her and paid her fare. The farewell meal prepared by her mother was her favorite, Danish Aebelskivers. We use the original recipe which Marie's mother used in Denmark.

Danish Aebelskivers

Original (served with blackberry brandy syrup)

Stuffed (w/ seasoned sausage & Havarti cheese)

**Wheat flour used in our homemade bread, batters and dough is Organic non-GMO*

Swedish Crepes

Served with fruit and engulfed with pure whipped cream. Swedish Crepes are thicker and softer than French Crepes. Our recipe is made with fresh orange juice and many eggs.

Plate of 3 Strawberry Crepes filled with Sweet Cream Filling

Plate of 3 Lingenberry Swedish Crepes filled with Sweet Cream Filling

Plate of 3 Banana Crepes filled with our Sweet Cream Filling
topped with bananas, caramel, pecans and lots of whipped cream.

German Potato Pancakes

Devoured in all regions of Germany by rich and poor alike. Potatoes were easy to grow, serving as a staple in the diet of the rich and peasants alike. Recipes vary depending upon which community your family was from. We put bits of spicy German sausage in the batter and serve them hot off the skillet with applesauce and sour cream.

Plate of 3*

***Potato Pancakes contain meat.*

Buckwheat Hot Cakes

Buckwheat is not wheat at all. It is an herb related to rhubarb. The flour is made from grinding the seeds. Russia produces the greatest amount of buckwheat worldwide. We are pleased to serve them plain, with chocolate chips, or with bananas and whipped cream.

Stack of three Buckwheat Hot Cakes

Short Stack of two Buckwheat Hot Cakes with chocolate chips
or bananas topped with Pure Whipped Cream

May contain trace amounts of wheat as they are prepared in the same kitchen with gluten products.

Buttermilk Hot Cakes

...particularly Scandinavian, but enjoyed all the way to Wales when they are made from scratch with real buttermilk and eggs.

Stack of Three Buttermilk Hot Cakes

Bananas or Strawberries topped with Real Whipped Cream

Chocolate Chip Hot Cakes with Real Whipped Cream

In Jesus' name we come to the table, to eat and drink upon thy word. To Thee the honor and us the gain, we shall then have food in Jesus' name. -Danish Prayer

Hungarian Goulash

Hungarians stand out as the colorful people of Europe. They are people who love to dance. A favorite meal of theirs is to combine all of the ingredients into one dish. We recommend our homemade Country Sausage Gravy and Peri Peri Hot Sauce.



Traditional Goulash:

Potatoes mixed with peppers, onions, ham, sausage, bacon &
4 eggs topped with cheddar cheese and fresh tomatoes.

Meat Only Goulash:

Potatoes mixed with ham, sausage, bacon &
4 eggs topped with cheddar cheese

Hungarian Goulash is served with one of the following selections:
Cream Cheese Cinnamon Roll or Side of Sourdough or Rye Toast

Or choose one from these selections

2 Buttermilk Hot Cakes - French Toast - 2 Buckwheat Hot Cakes - Biscuits & Gravy - German Potato Pancakes**

**An extra charge will be added for substitutions.*

Bacon Avocado & Spinach Omelet

A traditional favorite at the Old European. Includes bacon, avocado, spinach, tomato, and Swiss cheese.

Served with one of the following: Potatoes & Toast or Cream Cheese Cinnamon Roll

Or choose one from these selections

2 Buttermilk Hot Cakes - French Toast - 2 Buckwheat Hot Cakes - Biscuits & Gravy - German Potato Pancakes**

Omelets

Omelets resulted from the availability of eggs. Woe to the man who owned neither a laying hen nor a milking cow. In France it is an art to make them light and fluffy with a grand variety of ingredients. In Germany, Poland, and Slovakia you may expect eggs, cheese, and perhaps some sausage mixed in.

Omelet Stew Three scrambled eggs, ham, bacon, & sausage, cheese, peppers, onions & tomatoes

Vegetable & Cheddar Three scrambled eggs, broccoli, zucchini, peppers, onions, tomatoes, & mushrooms

All 3 egg omelets are served with one of the following choices: Potatoes & Toast or Cream Cheese Cinnamon Roll

Or choose one from these selections

2 Buttermilk Hot Cakes - French Toast - 2 Buckwheat Hot Cakes - Biscuits & Gravy - German Potato Pancakes**

European Breakfast Sandwich

Versatile enough to take on the go, or eat in house. Our choice breakfast meats stacked on a fried egg, American cheese and our special sauce between an English muffin makes this a favorite among comfort foods.

Breakfast Sandwich with Sausage or Bacon

Breakfast Sandwich with Sausage and Bacon

Add Avocado

Add Grilled Potatoes

Biscuits & Gravy

Our biscuits are made in our kitchen from beginning to end. Buttery, soft and covered with our homemade country sausage gravy.

Two Biscuits and Gravy

Two Biscuits and Gravy with two eggs

Notice: Consuming raw or under cooked meats or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

Stuffed French Toast

The French Theory concerning food is... "Why make it do, when you can make it delightful?"

Stack of French Toast stuffed with 2 Scrambled eggs mixed with ham, bacon and sausage.

Stack of French Toast stuffed with Strawberries and Pure Whipped Cream.

Stack of French Toast stuffed with Bananas & Pure Whipped Cream drizzled with a rich caramel sauce.

Stack of thick-sliced French Toast, extravagantly powdered with sugar.

Sourdough French Toast

Freshly baked from our oven, sourdough bread leavened with our cultured starter makes this French toast moist and tangy. Try it with maple syrup or better yet, rich marscapone topping.

Stack of homemade *Sourdough French Toast extravagantly powdered with sugar.

Stack of homemade *Sourdough French Toast served with marscapone topping alongside homemade jam preserves.



Sourdough Bread

Old techniques of baking bread with a traditional "starter" used the slower, yet pure method of developing a cultured "starter" as your bread leavener. A cultered starter was grown in the farm wife's kitchen. Using "good" microorganisms from open air, it slowly grew on the flour and water it was fed each day. This was indeed the case with our great grandmother, Marie. She kept hers in the cellar and used a dollop in all her baking. Each starter took on its own "personality", depending on how it was grown. Some a little more sour, others a little sweeter, and still others more dense. But the one thing you could count on was it's ability to break down the gluten in the flour.

In the early part of the 20th century, leavener took an enterprising turn in bakeries. Instead of the long culturing time the starters required, a few companies discovered select strands of yeast could leaven bread with much less hassle. Hense, our modern day use of yeast in baking products. There is much speculation that this may be one of the reasons we have so many cases of gluten intolerances. Could it be that yeast just isn't able to break down the gluten that a traditional starter, with a diverse group of microorganisms, can? Well, we haven't put it through studies, but we certainly have tested it on our friends and family. Across the board, everyone tells us the same story: "I don't get a heavy feeling after eating your bread" "I feel good after eating this". In the case of baking sourdough bread, we are with the old way of thinking: Use a traditional starter, forget the yeast leavener.

Fresh Baked *Sourdough Toast & Jam Loaf of Fresh Baked *Sourdough Bread

Cinnamon Rolls

Cinnamon rolls originated as Finnish and Norwegian coffee cakes, usually made of raised sweet bread, formed into a braid or a roll with dried fruits and nuts and sweet gooey toppings. If you were to attend a Finnish Tea, you would be expected to eat servings of at least 7 different sweet cakes and rolls. We can't compare to a Finnish housewife, but we do offer several delicious breads, rolls and biscuits prepared in our kitchen. We serve them fresh and warm.

Cream Cheese Cinnamon Roll Bakers Half Dozen

Homemade Jam

The Parker family, descendants of John Knox, immigrated from Wales in the early 1800s. They settled in Iowa, then Henry Parker moved his family by covered wagon to homestead in Montana's Flathead Valley in the mid-1800s. Starting in a one-room cabin, their children became pioneers—first in the valley to own a Model T, generate electricity, and have a telephone. What does this have to do with Jam? They brought raspberry bushes from Iowa. Aunts Ida and Vera kept the patch alive for generations, teaching the family gardening and preserving. Today, as their descendants, we continue the tradition by serving homemade jam made from seasonal fruits: spring rhubarb, early summer berries, and late summer stone fruits.

**All our flour used in our homemade bread, batters and dough is Organic non-GMO*

Jars available for purchase

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European Breakfasts

Large, simple breakfasts with meats, eggs, potatoes and warm breads or cakes. The English like to eat in this manner. Country folk in Scotland, England and Wales enjoyed this hearty fare, washed down with plenty of tea and sometimes coffee. The Scandinavian countries, however, would gladly exchange toast for pastries, but also enjoyed meat and eggs.

#1. First, choose how you would like your 2 eggs cooked (no substitutions)
Scrambled, Over Easy or Over Medium
#2. Next, choose your favorite meat:
2 Slices of Bacon or 2 Sausage Patties
4 slices of Bacon or Ham Steak
#3. Now pick one of the following selections:
Potatoes & Toast or Cream Cheese Cinnamon Roll
Or choose one from these selections
2 Buttermilk Hot Cakes - French Toast - 2 Buckwheat Hot Cakes
Biscuits & Gravy - German Potato Pancakes**

Proudly serving eggs and meats from farmers with happy, healthy animals.



PRIMAL ACRES EST. 2024

HILL'S PREMIUM MEATS SINCE 1947 MIDDLETON OREGON A FAMILY OWNED & OPERATED COMPANY

**contain meat.

The Old European Fried Steak

Our version of the traditional Chicken Fried Steak. We bread each patty using our own spices, then once grilled we top it with our homemade Country Sausage Gravy.

Served with two eggs and a choice of the following: Potatoes & Toast or Cream Cheese Cinnamon Roll
Or choose one from these selections ..... add 4.25
2 Buttermilk Hot Cakes - French Toast - 2 Buckwheat Hot Cakes - Biscuits & Gravy - German Potato Pancakes**

The Ol' Fried Egg Sandwich

Did your grandma or great grandma ever make you one? Try it with horseradish sauce.

Patty Sausage, Bacon strips or Ham w/cheddar cheese & two fried eggs
between thick slices of homemade Sourdough, Rye or White bread.
Traditional Breakfast Sandwich with one fried egg, Sausage or Bacon
and cheese on an English muffin.



*An extra charge will be added for substitutions.

Eggs Benedict *Served with Potatoes*

Traditional:	French Hollandaise sauce over ham, eggs and a muffin
Sausage:	French Hollandaise sauce over sausage, eggs and a muffin
Veggie:	French Hollandaise sauce over tomato, artichokes, eggs and English muffin

In Yugoslavia, a delight is to swallow hot peppers one after another without batting an eye. Ask us about our very own Peri Peri hot sauce to add extra flair to your meal.

Side Orders

Homemade *Sourdough or *Rye
Wheat or White Toast
Sour Cream
Extra Cheese
Homemade Jam
One Egg
Bacon or Patty Sausage
Potatoes
...with cheese
Country Sausage Gravy in a bowl
Add fruit and pure whipped cream
Blackberry brandy syrup

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Lunch Menu

Homemade Soup with Bone Broth

Chicken Noodle Soup - Served Daily with homemade Garlic *Sourdough Bread

Who hasn't experienced grandma's medicinal chicken noodle soup? Introducing our family's chicken noodle soup. We use the bones from whole chickens, then boil them for a couple of days to leach out the many nutrients and gelatin in the bones that make it so immune boosting.

Sweet Cream Tomato Basil Soup - Served Daily with homemade Garlic *Sourdough Bread

Historically, farmers raised their own cows to provide dairy products, or chose to live without milk, cream and butter. When the cows were milked, the cream settled to the top. Usually, there would be an equivalent of 3-4 cups per gallon. The thick nearly pudding like cream was used for butter. When the butter vats were filled and cream was left over, it could be used tastily in cooking. Made with real cream, this recipe is our Grandma's own recipe.

European Sandwiches *All served with homemade soup.*



Veggie on Rye

We grill peppers and onions, add avocado slices, tomatoes, lettuce and spinach all topped with Swiss cheese and serve it atop our grilled Russian Rye bread. Served with horseradish sauce

Monte Cristo

Thin sliced ham, turkey & Swiss melted between thick slices of our homemade Sourdough French toast.
Served with Old European homemade seasonal jam

The BLT Sandwich

Bacon, lettuce and tomato on your choice of homemade sourdough, black Russian Rye, white or wheat. Served with mayonaise

Black Russian *Rye Bread

In Baltic countries - Estonia, Latvia, Lithuania, Hungary, Poland and the Ukraine - people existed on dark rye breads for centuries. Rye grew better than other grains in such climates. Flour was processed at home from raw rye using hand grinders. The course dark flour was mixed with fermented leavening, water, and sometimes honey and salt depending on availability, then raised on a wooden board and baked in brick ovens. We serve dark rye with any of our sandwiches. How about a traditional Slavic staple dated as early as the 1400's when farmers planted Rye in the Ukraine? What better than a dark wholesome bread? Traditional breads found throughout the Northwestern European regions never used refined ingredients often found in the States today. The whole grain is used which produces a heavier, moister and even sweeter tasting bread. Hearty to the core! Homemade in our kitchen from start to finish, we use an organic rye flour, grown in Montana! Our recipe uses 100% organic rye flour. Please keep in mind, though a different structure than wheat gluten, the rye berry contains its own form of gluten.

Fresh Baked Black Russian *Rye Toast & Jam
Loaf of Fresh Baked Black Russian *Rye

**Wheat flour used in our homemade bread, batters and dough is Organic non-GMO*

The Reuben *The Germans are marked as lovers of sauerkraut. Cabbage was a garden staple and pickling kept it over the seasons. However, it was not eaten without sausage or spiced meats such as corned beef. Dark breads always accompanied a real German meal.*

Thus, our Reuben is made of grilled sauerkraut, sliced corn beef and Swiss cheese atop our Black Russian *Rye Bread. Served with Thousand Island dressing

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Comfort Drinks

In the Old Country, coffee was not easy to afford and was often unavailable for purchase. To many folks who had left Europe's hopeless economics for a chance of a better life in America, a hot cup of coffee at the crack of dawn (made from grounds that weren't used yesterday and the day before that) before doing the chores in the fields, became symbolic of achieving a better life! Such was the case of our grandma Pedersen. To them, that early morning quiet ten minute cup of coffee together before the day began, meant everything. When grandpa became old and unhealthy, the Doctor said, "No more coffee."

Eventually, grandpa completely lost his memory and was put in a nursing home. Grandma visited him, but he did not know her. One day grandma came to visit him and brought her coffee pot along. She proceeded to brew coffee just like she always had, only there she had to shoo away the well meaning nurses. That day became a very special moment of life. The coffee brought back grandpa's memory for a couple of hours. Grandma and grandpa talked about the past, the family, the farm and all the special things they had shared together. The following day, grandpa passed away.

Organic Shade Grown Coffee

Save the rain forest and your health! Enjoy this rich, mello roast, full of antioxidants without pesticides or chemical treatments.
We serve a fresh dark blend in your individual French press.
A portion of our sales is returned to support the farmer who grew the beans in Central America.

French Press Regular Strength Extra Strong

Cold Brew Latte

We use our Fresh Ground Whole Bean Coffee and slow brew this blend for 48 hours, resulting in a smooth, rich, sweeter coffee.

Cold Brew Latte with milk and sweet cream

Add Austrian Spice Add Salted Caramel Substitute Oat Milk

Austrian Coffee

Austrians love fine culture, happiness, music, dancing and art. To life and happiness, we prepare it as in the Vienna Coffee Houses. Freshly brewed, steaming hot and topped with mounds of fluffy pure whipped cream, and a treat to boot!

Mug ...comes with endless drip coffee refills
Traditional Austrian Coffee
Add Caramel

Salted Caramel Coffee
Sea salt and caramel make up this traditional combo topped with whiped cream.

Chocolate & Caramel Coffee
Our homemade Caramel blended with cocoa and coffee topped with whipped cream.



We believe we have found the cleanest alternative milks on the market!
We use Elmhurst oat milk with just two ingredients, oats and water.

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Fresh Squeezed Orange Juice



Our Fresh Squeezed Juices are unpasteurized! Watch us make it fresh in our Juicer!

Benefits of Freshly Squeezed Orange Juice

Lots of Vitamin C

We all have heard orange juice is high in Vitamin C. In fact, just one small glass (about 6 ounces) of 100% orange juice provides you with 93 mg of vitamin C, more than 100% of the RDA for both men and women. But why care? Because it is supportive to your immune system. It increases your white blood cell count when coming from a whole food source (such as OJ) with the entire C complex intact.

Why does freshly squeezed matter?

Unfortunately beneficial antioxidant polyphenols as well as key digestive enzymes are destroyed during pasteurization. It also cuts down the vitamin content as they are very sensitive to heat and oxidation. WSU did a study several years ago determining the effect of oxidation on fruits and vegetables. The finding was that the sooner produce is consumed from the shelf, the more nutrients one gets from the produce. We squeeze our OJ to order!

**Our Carafe serves 4*

Glass or Carafe Market Price for fresh Citrus

The Sunrise *Beautiful, colorful and wonderfully nutritious.*
This refresher adds cranberry juice to your fresh squeezed orange juice just out of the juicer.

Mimosas

A celebratory start to your day with bubbles in your glass!

Signature Mimosa - A traditional Mimosa made with our Freshly Squeezed Orange Juice

Peach Mimosa - Champagne with real peaches

Strawberry Mimoas - Champagne with real strawberries

Blackberry Mimosa - Champagne with our own Black Berry Brandy Syrup

Glass of Champagne

Fresh Squeezed Lemonade

Old fashioned whole lemons, squeezed fresh in the juicer. Water and sugar added, no preservatives or dyes.
Also tastes great with our fruits, (not just flavorings). Served in a half liter. (seasonal)

Lemonade Raspberry Lemonade (seasonal) Strawberry Lemonade Market Price for fresh Citrus

Fresh Brewed Iced Tea

Fresh is best! Add the following for a twist. Served in a half liter.

Iced Tea Raspberry Iced Tea (seasonal) Strawberry Iced Tea

Special Toddies

Caramel Apple Cider *(seasonal)*
Our cider is brewed with fresh spices in house.
Topped with whipped cream and caramel sauce.
Hot Cocoa
Peppermint Candy Cocoa *(seasonal)*

Apple Cider *(seasonal)*
Fresh Ground Coffee
Herbal Tea
Soft Drink
Apple, Cranberry Juice, Milk

Local Farmers

We are proud to partner with local farmers and ranchers who raise their animals with care and follow responsible, ethical practices that benefit both the land and our community.

Our eggs come from **Western Farms** in Boise, where we work directly with the owner. Her chickens live healthy, natural lives—resulting in rich, nutrient-dense eggs high in omega-3s and essential vitamins and minerals.

Our bacon is sourced from **Hills Premium Meats** in Pendleton. They focus on humane harvesting and produce clean bacon free of nitrates and sulfates—the same quality you'll find in premium health food stores.

We're excited to announce our bulk sausage now comes from **Primal Meats**, a family farm located just a short drive from us. Their pigs are unvaccinated, pasture-raised outdoors, and humanely harvested.

Our flour—used in all our handmade batters, sourdough, wheat, and rye breads—is organic and Non-GMO, sourced from Montana.

Our Commitment to Quality

We make a conscious effort to cook with real butter and lard whenever possible, eliminating seed oils where we can. Your hash browns are fried in lard, and your toast is always buttered with real butter.

While many restaurants rely on pre-mixed and processed products to cut costs, we choose to do things the old-fashioned way: from scratch, with real food ingredients

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Thank you for supporting our belief in quality food and genuine hospitality. We are truly grateful for your patronage.

Locations

Our location here in Pullman is the first Old European Restaurant, initially named The Old Country, Waffles Cakes & Teas, opened in this building in 1989. Over the years our small family business has grown. A journey it has been! Today we are so pleased to announce our growth of two new locations in North Idaho.



Post Falls, Idaho

1710 E Schneidmiller Ave
Open since 2001

The Old European Express:



No time to sit and eat?

Our drive through serves our quickest meals with the same great quality so you can feed yourself and your family nutrisious food on the go!

Coeur d'Alene, Idaho

3112 North Government Lane
Coming Summer 2026



Hayden, Idaho

345 West Fryeburg Ave
Coming as soon as Winter 2026

Early Morning Bit of Breakfast



Specials served until 9am Monday - Friday

One Hot Cake, one egg, and the choice
of two strips of bacon or one sausage patty

Hashbrowns & toast, one egg, and the choice
of two strips of bacon or one sausage patty

Biscuit with homemade gravy, one egg, and the choice
of two strips of bacon or one sausage patty

Three Aebelskivers, one egg, and the choice
of two strips of bacon or one sausage patty

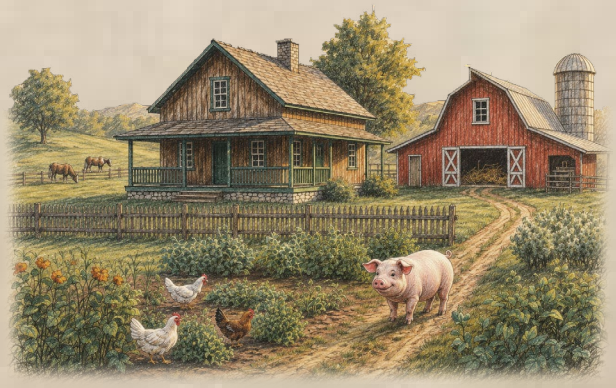
One slice of French Toast, one egg, and the choice
of two strips of bacon or one sausage patty

Two Biscuits with homemade gravy

Two eggs served with potatoes & toast

Two eggs & a full side of our Homemade Sourdough or Homemade Rye toast
served with homemade seasonal Jam

Two eggs with one Hot Cake



Comfort Drinks

Fresh Ground Drip Coffee

Organic Shade Grown Coffee served in a French press

Traditional Austrian Coffee

Chocolate & Caramel Coffee

Salted Caramel Coffee

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