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.



Swedish Crepes

Served with strawberries engulfed with pure whipped cream.
Thicker and softer than French Crepes, our recipe is made with fresh orange juice and many eggs.

Plate of 3 Strawberry Swedish Crepes filled with Sweet Cream Filling

Plate of 3 Lingenberry Swedish Crepes filled with Sweet Cream Filling

Leo's Crepes (a customer favorite!) 3 Swedish 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 of the skillet with applesauce and sour cream.

Plate of 3

Potato Pancakes contain meat.

Dutch Babies

Puffy, light custard served with lemons and powdered sugar. Keep in mind they take 15 minutes to bake.

Who claims them? Everybody. The Germans say they created them; in Wales and in Belgium, the same story.
The Dutch might have named them, but we think they were named Dutch after a Dutch oven.
Our recipe, though, comes from Denmark.

Traditional *Dutch Baby (served with lemon and powdered sugar)

Traditional *Dutch Baby with two strips of bacon

*Dutch Peach Pie (peaches and cinnamon sugar are cooked inside to bake to a golden brown and served with our pure whipped cream)

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 *Hot Cakes

Add Blueberries, Peaches, Bananas or Strawberries topped with Pure Whipped Cream

Add Chocolate Chips topped with Pure Whipped Cream

Buckwheat Hot Cakes

Buckwheat is not wheat at all. It is an herb related to rhubarb. The flour is made from grinding the seed & a great alternative to wheat.. Russia produces the greatest amount of buckwheat worldwide.
May contain trace amounts of wheat as they are prepared in the same kitchen with gluten products.



Stack of two Buckwheat Hot Cakes

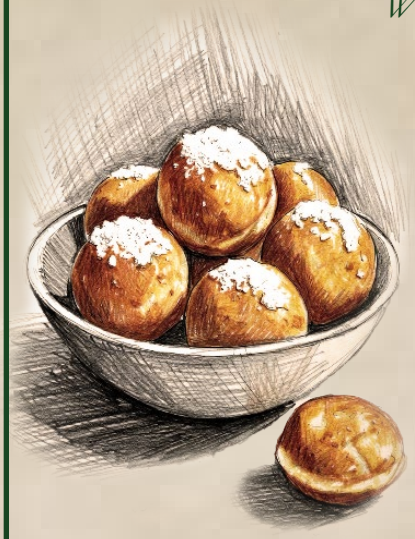
Stack of two Buckwheat Hot Cakes with blueberries or bananas topped with Pure Whipped Cream

**All wheat flour used in our homemade bread, batters and dough is Organic & Non GMO*

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

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)

Blueberry (Blueberries cooked inside. Served with pure whipped cream)

Stuffed (w/ seasoned sausage & Havarti cheese)

Add two eggs with your choice of bacon, ham, sausage,
or German sausage to make a complete meal ...see "European Breakfast" meal

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, our sourdough bread leavened with our cultured starter makes this French toast moist and tangy. Try it with maple syrup or better yet, our 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.
Add two slices of bacon

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

Biscuits & Gravy

Our Buttermilk Biscuits and Country Sausage Gravy is made from scratch with lots of sausage in the gravy.

2 Biscuits with Gravy

Add 2 eggs

Extra Goodies

Add fruit and pure whipped cream

Blackberry brandy syrup

Sour cream

Cheese on eggs or potatoes

Homemade Seasonal Jam

Gravy

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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.

First, choose how you would like your 2 eggs cooked (no substitutions)
Over Easy, Over Medium or Scrambled
Then Choose between Potatoes & Toast or Cream Cheese Cinnamon Roll
Or choose one from these selections .
2 Buttermilk Hot Cakes - French Toast - 2 Buckwheat Hot Cakes - Original Danish
Aebelskivers - Stuffed Danish Aebelskivers - Blueberry Danish - Aebelskivers
Fresh Fruit Bowl - Biscuits & Gravy - German Potato Pancakes**

***Potato Pancakes contain meat.*



Eggs Benedict

Served with Potatoes

Traditional: French Hollandaise sauce over ham, eggs and an English muffin.

Sausage: French Hollandaise sauce over sausage, eggs and an English muffin

Veggie: French Hollandaise sauce over tomato, artichokes, eggs and English muffin
Veggie benedict is served with veggie browns and feta over potatoes.

Veggie Browns & Cheese

Grilled Broccoli, Zucchini, Tomatoes, Onions and Peppers mixed with potatoes and topped with your choice of Cheddar, Swiss or Feta Cheese. No trans fatty oils are used on our grills.

Veggie Browns with Cheese Add 2 eggs

Raisin & Nut Oatmeal

The hearty Scots found a hot bowl of oatmeal served as an excellent warm-me-up at any time of the day. The farmer's wife often kept a kettle on the back of the stove for such a purpose. We use old fashioned oats and serve it with brown sugar and 2% Milk.

Traditional Oatmeal served with nuts & raisins
Add banana or blueberries Add nuts, raisins, bananas & blueberries

Side Orders

Bacon, Patty Sausage, German Sausage, or Ham
Potatoes
...with cheese or gravy
One Egg
Sour Cream
Sourdough, Rye, White or Wheat
Country Sausage Gravy
Fresh Fruit Bowl
Extra Cheese

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

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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)

Over Easy, Over Medium or Scrambled

#2. Next, choose your favorite meat:

2 Slices of Bacon, 2 Sausage Patties, 4 oz. Ham Steak

or German Sausage

4 Slices of Bacon or 3 Sausage Patties

#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 - Original Danish Aebelskivers - Stuffed Danish Aebelskivers - Blueberry Danish Aebelskivers - Fresh Fruit Bowl - Biscuits & Gravy German Potato Pancakes**

***Contains meat.*

You can have a lot of fun adding fruits and cream, veggies, country sausage gravy, cheese, or sour cream to the side dishes.

Bacon Avocado & Spinach Omelet

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

Served with: Potatoes & Toast or Cream Cheese Cinnamon Roll

Or choose one from these selections

2 Buttermilk Hot Cakes - French Toast - 2 Buckwheat Hot Cakes - Original Danish Aebelskivers - Stuffed Danish Aebelskivers - Blueberry Danish Aebelskivers - Fresh Fruit Bowl - Biscuits & Gravy - German Potato Pancakes**

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

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.

Ham & Cheddar -Three scrambled eggs, sliced ham and cheddar cheese

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

Munich -Three scrambled eggs, German sausage, mushrooms, & Swiss cheese

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 Original Danish Aebelskivers - Stuffed Danish Aebelskivers - Blueberry Danish Aebelskivers - Fresh Fruit Bowl - Biscuits & Gravy - German Potato Pancakes**

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



PRIMAL ACRES
EST. 2024

HILL'S
PREMIUM MEATS
A FAMILY OWNED & OPERATED COMPANY

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

Organic Sourdough Bread

Old techniques of baking bread with a traditional "starter" used the slower, yet pure method of developing a cultured "starter" as a 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.

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

Sweet Rolls, Bread & Jam

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 seven different sweet cakes and rolls. Watch us make them in our bakery, fresh each day!

Cream Cheese Cinnamon Roll
Fresh Baked Sourdough Toast & Jam
Fresh Baked Black Russian Rye Toast & Jam

Bakers 1/2 Dozen Cream Cheese Cinnamon Rolls
Loaf of Fresh Baked Sourdough Bread
Loaf of Bresh Baked Black Russian Rye

Homemade Seasonal Jam

The Samuel Parker family, descendants of John Knox, the Presbyterian minister of Wales, immigrated to America in the early 1800's. Initially, they found occupation in Iowa. By the mid 1800's, his son Henry Parker wished for more of the American dream of prospering through hard work, and the opportunity to carve a life out of the land. Henry packed up his wife and children, Neil, Henry Samuel, Ida, Vera, and Frances, in a covered wagon. This family established one of the early homesteads in the Flathead Valley in Montana. They began in a one room cabin. Samuel's three children became quite progressive, becoming the first in the Valley to own a Model T, generate electricity, and have a telephone.

How does this relate to homemade jam? The Parkers brought with them raspberry bush starts. Aunt Ida and Aunt Vera, kept the raspberry patch alive all those years, passing the farm over to the grand children. From them we learned all about gardening, canning, cooking, and preserving. Today as their descendants, we can do no less than to serve homemade jam, made in house from real fruits. We are introducing homemade jams to serve, which we are choosing to prepare with seasonal fruits. Each season will produce it's own fruits and berries for us to bring to our tables. In the spring, rhubarb is the coolest plant as it comes to maturity early. In early summer, we look forward to berries, followed by late summer tree fruits such as apricots, plums,and peaches.

Jars available for purchase

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
Side of Toast & Jam - Cream Cheese Cinnamon Roll

Or choose one from these selections
2 Buttermilk Hot Cakes - French Toast - 2 Buckwheat Hot Cakes - Original Danish Aebelskivers - Stuffed Danish Aebelskivers - Blueberry Danish Aebelskivers - Fresh Fruit Bowl
Biscuits & Gravy

James' Goulash: One of our customer's favorites! Traditional Goulash with extra meat and cheese along with a side of German Potato Pancakes**.

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

***Potato Pancakes contain meat.*

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.

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 & 2 fried eggs between thick slices of our homemade Sourdough, Rye or White bread.

Traditional Breakfast Sandwich with Sausage or Bacon and cheese on an English muffin.

Homemade Soup with Bone Broth

Chicken Noodle Soup - *Served Daily with homemade *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.

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

Historically, farmers raised their own cows to provide dairy products, or choose 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. Our secret is to use fresh tomatoes, spices, heavy cream and our bone broth base.

Ceasar Salad

We use anchovies and parmesan in the dressing that we make from scratch to create the real Italian flair and flavor.
Served with our homemade Sourdough Garlic Toast

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

European Sandwiches

Lunch begins at 11 am. Sandwiches served with any of our homemade soups.

Black Russian Rye Bread

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 family roots came from ancestors who rode the wagon trains, first from Virginia then to Iowa. From there, our grandparents moved on as homesteaders in Montana. Our parents were raised there. We are pleased to present this fine product from Montana grain farmers. For those wanting to avoid wheat products, this may be a better alternative. 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.

Side of toasted *Rye Bread served with butter and our homemade seasonal Jam
Loaf of *Rye Bread

The Reuben

The Germans are marked as lovers of sauerkraut. Cabbage was a garden staple and pickling kept it over 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
served on our *Black Russian Rye Bread

Veggie on Rye

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

Monte Cristo

Thin sliced ham, turkey & Swiss melted between thick slices 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 bread.
Served with mayonaise Add sliced Turkey

Soup & Sandwich

Between two thick slices of our freshly made bread fresh from our bakery along side our homemade soups. We couldn't resist offering you the choice of designing your own.

Choose between our *Sourdough, *black Russian Rye,
White or *Wheat bread

-Turkey, Lettuce and Tomato, Mayonnaise

-Ham, Lettuce and Tomato, Mayonnaise

Substitute a house salad for soup



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

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 grown without pesticides or chemical treatments. We serve a fresh dark blend in your individual French press.

French Press Regular Strength Extra Strong

French Press Duo - choose heavy creamer, our sweet cream or oat milk creamer along side one of our sourdough surgar cookies.

Medium Roast Drip Coffee

Drip Coffee

Drip Coffee Duo - choose heavy creamer, our sweet cream or oat milk creamer along side one of our sourdough surgar cookie.

Cold Brew Latte

We use our Organic Shade Grown Coffee and slow brew this blend for 24 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

Special Toddies

Apple Cider *(seasonal)*

Caramel Apple Cider *(seasonal)*

Peppermint Candy Cocoa

Hot Cocoa

Chocolate & Caramel Coffee

Salted Caramel Coffee

Herbal Tea

Soft Drink

Apple, Cranberry Juice, Milk

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

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, (no artificial flavors). Served in a half liter. (seasonal)

Lemonade or 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 *Peach Iced Tea* *Strawberry Iced Tea*

Post Falls Location: *1710 E. Schneidmiller Avenue* Pullman Location: *455 South Grand Avenue*

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