

Enjoy a taste of Germany in the Spa City

BY ROB ROEDEL

When visiting the Steinhaus Keller Restaurant in Hot Springs, a German restaurant, the phrase, “good food knows no language” crossed my mind. And, it is true.

The restaurant is located on the lower level at 801 Central Ave. in the Spa City and is owned by David McGuire and Amanda Mitchell. The garden in front of the restaurant is very inviting and offers diners an outdoor option to enjoy the cuisine or a beverage. The restaurant’s interior is very tastefully decorated and features bright hardwood floors, natural rock walls with arched entryways and exposed beams. The result is a warm, comfortable and inviting atmosphere.

The Gaststätte offers an impressive smorgasbord of appetizers. I sampled the cabbage rolls, meat patties, the sausage and cheese platter, and potato pancakes.

The cabbage rolls consisted of ground beef and pork blended with sautéed garlic, onion, celery, carrot and parsley. The mixture is rolled in green cabbage and baked. It was

topped with a creamy red sauce. The spicy meat mixture was offset by the crispy cabbage wrappers and the tomato-based sauce completed the appetizer.

The meat patties, or “Frikadellan Bites,” were “freak-a-delicious” and a unique treat. The pattie was cut into cubes and drenched with a warm, brown sauce. It had a flavor similar to meatloaf and was complimented with sliced mushrooms that were swimming in the rich sauce. Each bite was a piece of comfort.

The sausage and cheese platter was an impressive array of sharp cheddar, smoked Gouda and soft mozzarella cheeses with bratwurst and knockwurst sausages served with fresh sliced fruit and accompanied with stoneground and brown ale mustards. The sweet fruit and cheeses ensured the bold taste of the sausages came through and the mustards were a definite treat.

Steinhaus Keller offers 21 main course dishes featuring pork, beef and chicken, which are the main varieties of meats consumed in Germany. Don’t worry if you can’t pronounce the entrée names, the team at the restaurant implemented a numbering system for each item on the menu.

The “Easter Chicken Schnitzel” was delivered first. This dish included a fork-tender chicken breast topped with sautéed asparagus and covered in hollandaise sauce. The presentation was very nice and cherry tomatoes added color. I am not sure why it is named “Easter Chicken” as I could eat it every day.



One of the many wonderful dishes offered at Steinhaus Keller.

The “Alpine Chicken,” a breaded chicken breast stuffed with mushrooms and mozzarella cheese, was pan sautéed and baked until perfect. It was topped with a white sauce and scallions. The mushrooms and cheese accentuated the flavor of the chicken. The white sauce and scallions completed the circle of flavor.

Next, the “Night Hours” entrée was delivered. It was time to sample the German take on pork cutlets. The cutlets were marinated in white wine and lemon-pepper, then seasoned and pan sautéed. The delicious cutlets are served on a mix of sautéed, marinated mushrooms, garlic and bacon. Pork may be the other white meat in America, but this creation might be able to challenge the chicken.

The last item was also a pork cutlet, but this one, “Hunter Sauce,” was a breaded and tenderized cutlet covered with a goulash stock thickened with cream, mushrooms and spices. What a masterpiece! Did Ludwig Van Beethoven eat this before writing some of his masterpieces? It will make your taste buds sing with joy.

the eating essentials

STEINHAUS KELLER RESTAURANT

801 Central Avenue, Suite 15
Hot Springs
(501) 624-7866
steinhauskeller@gmail.com

Hours of Operation

Tue - Thu: 3-10 p.m.
Fri - Sat: 3 p.m. - 2 a.m., Sun: 3-9 p.m.



Each dish is served with two sides and a basket of warm bread. I sampled the German dough noodles, German potato salad, sauerkraut and cucumber salad. The German dough noodles (spaetzle) were very tasty and would go well with any dish on the menu. The German potato salad (kartoffelsalat) reminded me of slow-roasted potatoes that were loaded with rich spices and, just like potato chips, one bite didn't work. My fork kept going back for more. The sauerkraut was fresh and a bowl of German goodness. The cucumber salad (gurkensalat) is a side dish that vegetable lovers would enjoy. The cucumbers were tossed in a creamy sauce.

The dessert was apple strudel. I could smell the strudel as the attentive wait staff approached the table. The homemade pastry was filled with cinnamon apples and smothered in vanilla and whipped cream. Local resident Susan Mueller is the baker for Steinhaus Keller. She wasn't there, but if she had been I would have given her a hug! The strudel practically melted in my mouth and was packed with the rich, warm coziness of a great homemade dessert.



The apple strudel is the perfect way to top off a wonderful German meal.

You don't have to travel to Germany to sample the food, just stop by Steinhaus Keller. ▀

Dining recommendations? Contact Rob Roedel at rroedel@aecc.com

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