



**Europa Haus Restaurant & Bier Stube**  
1301 Rhomberg Ave., Dubuque, IA 52001, 563-588-0361

**HOURS:** Bar 11am-11pm, Kitchen: Lunch: Mon-Sat 11am-2pm  
Dinner: Wed, 5 pm -7 pm; Thur-Sat 5pm-9pm, Sun Closed  
**ATMOSPHERE:** Bavarian Tavern populated by friendly locals  
**NOISE LEVEL:** Conversational punctuated by laughter  
**RECOMMENDATIONS:** Lunch: Swedish Meatballs, Goulash; Meatloaf;  
Dinner: Wiener Schnitzel; Sauerbraten, Beef Rouladen, Kassler Ribchen  
**LIQUOR SERVICE:** Full Bar; Weiss-Rössl Pilsener & Hacker-  
Pschorr Munich Lager on Tap; Many German Bottled Beers  
**PRICES:** Lunch: \$3.75 to \$7.95; Dinner: \$8.25 to \$14.50  
**RESERVATIONS:** 2 to 30  
**PAYMENT:** Cash, Debit, Visa & MasterCard, Local Checks Only  
**PARKING:** On Street, **ACCESSIBILITY:** Rear Door  
**KIDS POLICY:** No Kids Menu; High Chair & Booster Seat  
**CATERING:** By Special Request **TAKE OUT:** Yes **DELIVERY:** No  
**KIDS POLICY:** Food Deals for Kids; High Chair & Booster Seat  
**CATERING:** Yes, **TAKE OUT:** Yes, **DELIVERY:** No, **PARKING:** On Street



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by Rich Belmont

Did you know by 1860 more German immigrants lived in Dubuque than Irish? So it should not be surprising at one time the city had many great restaurants serving German cuisine.

They are all gone now; that is all but one. Lucky for us the Europa Haus Restaurant and Bier Stube is still here. You have to go out of your way to find it on Rhomberg Avenue. But it's well worth it because the Wiener Schnitzel, Rouladen and Sauerbraten are prepared just like in the old country.



George Moeller operated this German restaurant for many years and then in November, 2002, turned it over to Joe and Sylvia Weiblinger. Joe worked at the Columbia Yacht Club in Chicago for 20 years. He and Sylvia often visited Dubuque and always enjoyed going to Europa Haus for some good German food and beer. When they found out George was willing to sell the place Joe and Sylvia jumped at the chance to buy it.



They were determined to keep serving genuine German dishes in an authentic German atmosphere. When you walk in the door it is as if you just left Dubuque and stepped into a Beer Tavern in the middle of Munich, the capital of Bavaria, Germany's largest state. Joe runs the bar and serves many fine German beers and Sylvia



cooks from recipes she learned years ago from German immigrants.

The food here is homemade and cooked from scratch. Everything is slow roasted or baked. The kitchen doesn't even have a fryer. Nothing is made from pre-packaged ingredients or pre-mixed seasonings. The sauces and gravies are all made on the premises.

Bratwurst, Polish Sausage or Salami Sandwiches are always available for lunch. But this restaurant is all about the house specialties. On Mondays you can order Swedish Meatballs or Hungarian Goulash. On Tuesdays there is Ham & Cabbage or Pork Hocks. Wednesdays are Chicken or Ribs. For Thursday you have your choice of Polish Sausage or Sauerbraten and on Fridays there is Meatloaf or Schweinebraten.

These are all classic homemade signature dishes. For example, the Meatloaf is 80% beef and 20% pork. It is hand mixed with salt, garlic, bread, egg and a little bit of onion and then baked till it is done but still moist. The Pork Hocks are oven roasted 3 to 4 hours with onion, garlic and



caraway seeds and served with sauerkraut. It's a good idea to go on Monday for the Swedish Meatballs. They are all beef with nothing but a little diced onion and special spices mixed in. The secret to their goodness is the beef and cream gravy. It takes years of experience to get this sauce just right! The dinners are all homemade German for sure. The Wiener Schnitzel is my favorite. Sylvia hand cuts and trims all the fat off pork loin cutlets. After you order you can hear her flattening them in the kitchen. She then breads the cutlets with an especially tasty



covering and pan fries them. What makes this dish exceptional is the covering of a scrumptious Béarnaise. This sauce is a combination of butter, egg yolks, tarragon, dill and white wine vinegar and take years of practice to perfect. The Kassler Ribchen is a smoked pork loin chop topped with honey mustard sauce. This sauce is another one that's hard to get right. Honey, parsley and paprika are added to mustard. Sylvia must mix the ingredients very carefully to insure the sauce is not too sweet.

The Beef Rouladen is an example of this restaurant's dedication to quality. This dish is often made from Topside Beef, a cheaper cut. But not here! Round Steak is sliced thin and tenderized. Then it is rolled and stuffed with onion, bacon and dill pickles. After baking for 2 hours it is topped with delicious gravy.

The Sauerbraten is a delight. Sylvia says this dish requires a lot of work and a great deal of patience. First she hand cuts roast beef into thick slices. Then she marinades it in red wine, spices and red wine vinegar for a whole week. Then it is roasted for 3 hours with some wine, herbs, onions and bay leaf. Sauerbraten is covered with brown gravy and served with red cabbage, egg noodles or spaetzle.

Of course, a great lunch or dinner always requires a tasty dessert to finish it off. There are only two and they are both wonderful. The Caramel Apple Nut pie is deep dish and nutty but not too sweet. The Chocolate Bavarian cream Cake is a thick slice of serious velvety smooth chocolate. They are even better with ice cream ala mode.



Try the Europa Haus for great German food and atmosphere. You will feel right at home among cheerful new found friends. As they like to say: Gemutlichkeit in Dubuque!