

Daily Specials

Monday

Mini Salad Bar
14.00

Tuesday

Fish Fry
14.00

Wednesday

Cook's Choice
14.00

Thursday

All You Can Eat Soup & Bread
14.00

Friday

Soup & Sandwhich
14.00

Saturday

No Special

Sunday

Buffet
Adults - 19.00
Seniors (65+) - 15.50
Children (4-12) - 9.00
Children 3 & Under - Free

Hours

Open May - September*

Monday

11:00am - 4:00pm

Tuesday

11:00am - 4:00pm

Wednesday

11:00am - 4:00pm

Thursday

11:00am - 4:00pm

Friday

11:00am - 4:00pm

Sunday

11:30am - 4:00pm

Catering

Have a special event coming up?
We offer catering services!
Contact the Food Services Manager for
menu options, pricing, and more.

Phone: 204-326-9661
Email: foodservices@mhv.ca



LIVERY BARN RESTAURANT

Traditional Russian Mennonite Cuisine

231 PTH 12 N, Steinbach MB
R5G 1T8

Phone: 204-326-9661 ext. 234
Email: foodservices@mhv.ca

1. Traditional Meal

Foarma Worscht with three Vereniki smothered in Schmauntfatt with a side serving of coleslaw. Served with a bowl of Komst Borscht, a slice of stone ground whole wheat bread and plautz

18.70

2. Bestje Dit enn Daut (Sampler Plate)

Sample a little of this and that with this introductory platter. Includes Komst Borscht, Foarma Worscht, two Vereniki smothered in Schmauntfatt, coleslaw, a slice of stone ground whole wheat bread, and plautz

16.50

3. Vereniki Lover’s Platter

Eight Vereniki smothered in Schmauntfatt. Served with Komst Borscht and a slice of stone ground whole wheat bread

16.50

4. Perogies and Sausage Meal

Four perogies covered in Schmauntfatt, two pieces of Foarma Worscht, and a side of coleslaw

14.50

5. Komst Borscht enn Brot

Bowl of Komst Borscht with a slice of stone ground whole wheat bread

6.75

6. Kielke (Pasta) Meal

Kielke topped with Schmauntfatt with Foarma Worscht with coleslaw. Served with Komst Borscht and a slice of stone ground bread.

16.50

7. Faspa

A bowl of Komst Borscht, a slice of stone ground whole wheat bread with butter and homemade jam, one slice of New Bothwell cheese, and one serving of rhubarb plautz.

13.25

Substitute Grilled Ham for Foarma Worscht and Fried Onions.

Side Orders

Vereniki (2) 5.50
Foarma Worscht (2) 5.50
Slice of Bread 2.00
Soup 4.50
Coleslaw 2.00

Desserts

Rhubarb Plautz 4.50
Plueme Moos (small) 3.75
Plueme Moos (large) 5.00
Ice Cream Cone (single) 2.75
Ice Cream Cone (double) 3.75
Cinnamon Roll 5.00
Homemade Cookie 1.25
Rice Pudding (small) 3.75
Rice Pudding (large) 5.00
Pie 5.00
Pie (with ice cream) 6.00

Beverages

Canned Drink 2.00
Homemade Iced Tea 1.50
Coffee/Tea 2.00
Juice 2.00
Bottled Water 2.00

Children’s Menu (12 & Under Only)

*Kids meals include chips, cookie, and beverage, and choice of one of the following:

Chicken Nuggets 8.50
Hot Dog 8.50
Mini Traditional 8.50
- 1 Perogy, 1 Foarma Worscht, Beverage

Gluten Free Available Upon Request

Faspa

A light meal traditionally served in mid-afternoon.

Foarma Worscht

Locally made lightly seasoned smoked pork sausage.

Kielke

Tender homemade egg noodles boiled in salt water. Often served with cream gravy.

Komst Borscht

Made from hearty broth, cabbage (komst), onions, and potatoes flavoured with dill.

Plueme Moos

A variety of dried fruits (apple, plum, apricot, raisins) simmered to perfection. Served cold or at room temperature.

Stone Ground Brot

Homemade bread made from stone ground whole wheat flour milled at the museum’s wind-driven grist mill.

Schmauntfatt

Rich savoury cream gravy.

Vereniki

Boiled pockets of soft dough filled with cottage cheese.

Plautz

A delicious dessert with a pastry crust, fruit filling and a streusel topping.