



Genuinely German

For a city that boasts not only a Germantown, but also a Schnitzelburg, Louisville is surprisingly barren of authentic German cuisine.

Many of us been forced to define local German food by what's available at Oktoberfests or the Derby Festival Chow Wagons, and the experience makes you wonder if there's any more to the fare than beer and bratwurst. Germany is, in fact, a diverse country with many regional specialties, from Thuringian blood sausage to Frisian creamed herring to Westphalian ham.

Only at the Gasthaus in Brownsboro Center will you find the better qualities of this hearty Northern European cuisine. Co-owner Annetarie Griepel, a native Westphalian, describes the offerings as "good cooking you would find in any typical German home." And the home theme gets even more play in the Griepel family's re-creation of Germany, set, improbably, in a shopping center off State Route 42.

Frankenheimer beer is just one of many authentic touches on tap at the kitsch-filled Gasthaus on Brownsboro Road. By Stephen Hacker

collection of riotously diverse German-themed knickknacks: clocks, a stuffed pheasant, German and American flags, an array of stuffed teddy bears, family photos and boxes of artificial flowers — all competing for wall space with paintings and a wall mural of (presumably) Bavarian scenes. In addition, the dining area has been separated into faux chalets, seating some diners in more intimate, but not exclusive, spaces. Lively canned German music and a sign announcing that "Unattended children will be sold" make for snap-to mood setters.

The waitresses add to the atmosphere, dressed as they are in a version of traditional Bavarian dirndls (although I doubt that running shoes are a part of the traditional garb). You may be served by one of Griepel's daughters, by a young woman from Hamburg or by one

The restaurant's decor reminds visitors that "kitsch" is a German word. The dining area isn't exactly small, but it can seem cramped by the vast

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