



Restaurant Review

*German Food Done Right
And End with Chocolate Cake*

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Let's face it – German food is heavy. Between the various sausages and schnitzels and pretzel bread, you could explode. Whatever could the poor Germans do to stave off that dire consequence? Aha! Beer, served in pints and steins of huge quantity.

I can take you on an eine reise in die Heimat (journey to the Motherland), but this journey takes place right here in our backyard. Visit Checker's Old Munchen German Restaurant located at 2209 East Atlantic Boulevard in Pompano Beach (telephone 954-785-7565).

First, though, let me give you a little heads-up about the German language: it only appears to be confusing. The words that seem to be endlessly long are simply following a rule of German grammar. So, if we look at the words and break them down, many of them become quite obvious.

Here's one delicious example. We began our evening eating (and eating) the pretzel bread, which is perfect, but addictive. Then came the kombinationen platte (combination plate, so, you see, the translation is obvious). This appetizer introduced us to German potato pancakes served with applesauce and sour cream, plus bratwurst and knackwurst served with sauerkraut. We were not disappointed.

We followed our appetizers with a very special and unique suppen (I bet you can figure this one out, also), German onion



and apple soup. This soup is a traditional onion soup, delicately infused with an apple essence. It didn't have an apple taste so much as an exotic twist on a world-wide favorite. At Checker's Old Munchen, the onion soup is created with a beef and lager broth and encased in a provolone hood. We all loved it.

Then, we needed some strong, dark (on tap) German lager to cleanse the palate. A pint or so, being de rigueur, was delivered to each of us by Kelly (who will be mentioned a little later, but please pay attention to what Kelly provides – it is a MUST on each of your visits).

After this refreshment, we moved on to our main courses. As I said, German food is heavy, so we did not and, I may add, could not, sample each of Checker's Old

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Munchen's delicacies. We did savor these traditional German entrees: wurstplatte, which is freshly made bratwurst and/or knockwurst served with German mustard, and schweinebraten, which is oven-roasted pork loin topped with brown gravy.

While I am quite comfortable recommending any of the great dishes served at Checker's Old Munchen, there is more bragging about its wienerschnitzel than other fabulous treats. OK. I agree. It is a lightly breaded veal cutlet sautéed in lemon butter and topped with homemade brown gravy. If

you are not in the mood for veal, try pork wienerschnitzel. The only difference is the meat. The food is succulent.

Somewhat lighter (if you can imagine that) is the pork stroganoff, consisting of pork cutlets sautéed with onions and mushrooms in a white wine and sour cream



sauce. Equally light, by comparison, is the chicken hunter, which is a tender chicken breast sautéed with onions and mushrooms in white wine and brown gravy sauce. My favorite (because my mother used to make it) was the kohlroulade an tomatensosse, cabbage rolls stuffed with seasoned beef and rice, then topped with a light tomato sauce (so, instead of stuffed pepper, it is stuffed cabbage).

These main courses are or can be accompanied by Checker's Old Munchen side dishes (usually two per main, but get more): spaetzel (German noodles), red cabbage, sauerkraut, potato dumpling, boiled potato, real mashed potatoes, German potato salad or vegetable of the day.

So, remember when I said I'd mention Kelly, our server, again? Here it is. Kelly has been serving Checker's Old Munchen's customers for years and she is great at it. However, her greatest asset is that she bakes the finest dessert chocolate cake at any price, served anywhere. It is actually light and a perfect ending to a heavy evening. Please don't be angry or tease me, but I never asked her what the formal name of this masterpiece is, so just ask for Kelly's chocolate cake.

Or, you can have the Black Forest cake or several other delights. All desserts are very good, but Kelly's chocolate cake ought to be marketed.

Let me give you a clue as to how customers feel about this 25-year-old landmark. The city of Pompano Beach is re-doing the sidewalk in front of the restaurant. So, there is NO sidewalk. That is usually a death knell for small businesses so affected (think downtown West Palm Beach).

The no-sidewalk fiasco has had no negative effect on Checker's Old Munchen. There is a large parking lot in back and a lovely rear entrance. The people just keep coming and coming and coming. ☀