

Appetizers

Soup of the day, bowl \$5.00

Lentil Soup, bowl \$5.00

Lentil Soup with Sausage \$9.00

Lentil beans are nearly the perfect food. This soup is a flavor *and* nutrition powerhouse! Served with a brötchen.

Liver Paté whole \$13.00 half \$8.50

A rich, delicious, liver paté made with herbs and brandy. Garnished and served with rye bread.

Sautéed Mushrooms \$9.00

Sliced mushrooms are sautéed with garlic and a little wine. A customer favorite!

Ham and Sauerkraut Balls (3) 6.50

A best-selling appetizer for many years, this blend of ham, cheese and sauerkraut is breaded and fried. Served with homemade mustard.

Plus one \$2.25

Onion Rings \$8.25

You won't believe your eyes when you see these huge, perfectly browned onion rings! A delight of a snack or appetizer.

Potato Pancake \$4.50 two for \$8.00

Comfort food! Grated potatoes are mixed with onion & parsley in our recipe. Served with applesauce and sour cream.

Salads

Lentil & Spaetzel Salad \$8.50

Lentils and spaetzel, with parsley and field greens are tossed in a refreshingly tart lemon-olive oil dressing.

Wurst Salad \$12.00

A meal's worth of salad! Slices of homemade sausage loaf, with onions and pickles are tossed in vinaigrette and served on a bed of field greens.

Tossed Salad with Dressing \$6.00

A blend of fresh field greens served with your choice of dressing (all made here): Vinaigrette, creamy herb, bleu cheese and 1000 Island.

Herring Salad with Toast \$12.00

Wine-pickled herring is a centuries-old German favorite. Served with pickles and onions on a bed of lettuce.

Side Dishes

German Potato Salad \$6.00

Our tried and true recipe of sliced potatoes, bacon, onion and cider vinegar is the quintessential German side dish!

French Fries \$6.00

Hand Cut. Real, good, famous.

Spaetzel \$6.00

As seen on the Food Network! Made with egg, flour and water, these tiny homemade egg noodles have been a staple on our menu for 50-plus years! Served with butter or sauerbraten gravy.

Red Cabbage \$6.00

This sweet-sour Red Cabbage is the best in the cities! A perfect match to meaty German entrées.

Fried Cabbage \$6.00

Our crunchy, flavorful fried white cabbage is seasoned with bacon and onion. Made fresh to order!

Sauerkraut \$6.00

May we suggest our lightly seasoned, cooked to mild perfection sauerkraut; a great companion to any meal!

German-European Dinners

SAUSAGES

Bratwurst Dinner \$14.50

Chicken Curry Sausage Dinner \$14.50

Our excellent handmade bratwurst, or our lightly spicy handmade Chicken Curry Sausages, served two links with hot German potato salad, carefully seasoned sauerkraut and fresh, homemade rye bread. Don't forget the homemade mustard or the homemade curry ketchup! Polish sausage also available.

Two links with bread only \$10.50

Sausage Sampler \$14.50

One each of bratwurst, chicken curry sausage and Polish sausage plus homemade mustard, rye bread and a small scoop of potato salad.

Black Forest Inn Hausplatte \$26.50

Looking for a combo plate? This is it! A generous sampling of Rippchen, bratwurst, polish sausage, red cabbage, sauerkraut, and potato salad. Served with a fresh-baked pretzel and homemade mustard.

VERY GERMAN

Kasseler Rippchen \$19.25

Looking for a dairy-free option? This delicious boiled, smoked pork chop is served with a seasonal sauce (on the side), German potato salad and our mild sauerkraut.

Hasenpfeffer (as available) \$23.00

Where else will you find this? Traditional German-style locally raised rabbit braised in a piquant, sweet-sour sauce. Served with spaetzel and red cabbage.

Sauerbraten \$20.50
One of our specialties. We marinate beef tenderloin for several days in a vinegar brine, then it is roasted, sliced and served in its own characteristic gravy with spaetzel and red cabbage.

Nieren (as available) \$17.50
For both traditionalists and adventurers. Veal kidney pieces sautéed with a dash of balsamic vinegar and served in a sour cream brown sauce with spaetzel and red cabbage.

SCHNITZELS

Wiener Schnitzel
Our most popular dinner item, this classic German meal is a tender slice of locally sourced Veal or pork, breaded and pan fried. Served with a tossed green salad.
Organic Veal One slice \$19.00 Two slices \$26.50
Pork One slice \$13.50 Two slices \$19.00

Veal Jäger Schnitzel \$26.00
This hearty 'hunter's style' meal includes a thick slice of local organic veal, lightly floured and sautéed with mushrooms and served in a creamy brown gravy with spaetzel and red cabbage.

Pork Paprika Schnitzel \$15.00
A lean slice of pork served in a bacon, onion, sour cream and paprika sauce.
Served with spaetzel and red cabbage. Two slices \$21.00

Veal Geschnitzeltes \$23.75
This meal is a great introduction to veal: small lean strips of local, organic veal, quickly sautéed and served in a creamy brown sauce with spaetzel and red cabbage.

TRADITIONAL GERMAN & EUROPEAN

Braised Pork Shank \$15.50
We take the time to make this right! This large shank is served with mashed potatoes and a brown gravy. Meat and potato lover's food.

Gebratene Leber \$13.50
Maybe this is old-fashioned but some things can't be improved! Pan fried organic beef liver and onions. Served with French fries. Two slices \$20.00

Hungarian Goulash \$16.75
This meal has a cult following! Paprika (that's the Hungarian part) spiced stew with beef, tomatoes, onions and peppers served with spaetzel. Not too spicy!

Stroganoff \$23.00
A truly satisfying European specialty. Beef tenderloin is sautéed with mushrooms and onions, and served in a sour cream-brown gravy. Served with spaetzel and red cabbage.

DAILY SPECIALS

MONDAY - THURSDAY

Königsberger Klops \$12.00
Tasty, spiced meatball in a white caper sauce served with spaetzel and red cabbage.
Two meatballs \$17.50

FRIDAY

Kalbshaxe Bürgerlich \$20.00
Large, tender veal shank smothered in vegetables and gravy.
Ribs and Kraut \$16.25
Spareribs and sauerkraut, just like Mutti used to make.

SATURDAY

Beef Rouladen \$17.00
A classic beef roll with bacon, carrot, pickle and mustard, served in brown gravy
with our own spaetzel noodles and red cabbage. Order before we sell out!
Two rolls \$26.25
Veal Cordon Bleu \$26.50
Tender slices of breaded veal wrapped around ham and Swiss cheese
and gently sauteed to order. Served with a tossed green salad.

SUNDAY

Cabbage Roll \$12.00
A leaf of green cabbage wraps itself around a flavorful meat filling.
Served with real mashed potatoes.
Two rolls \$17.50
Roast Pork \$18.50
Marinated and roasted to tender perfection, topped with its own gravy
and served with our famous apple dressing and red cabbage.

Many of our ingredients come from local, family run businesses including: organic veal from Meadow's Pride dairy farm in New Prague; rabbit from the Hungry Turtle Co-op; Hope Creamery butter; Fischer Farms pork; and seasonal produce from Turnip Rock farm, St. Croix Valley Farms, Shimanski Orchards and the Southeast Minnesota Food Network.

Sandwiches and Casseroles

Hamburger \$9.75
Cheeseburger Swiss or Cheddar \$10.25
Our specially seasoned hamburger is served with lettuce, tomato and onion.

Reuben Sandwich
(half) \$9.00 (whole) \$14.25
Best Reuben in town! A big sandwich of corned beef, Swiss cheese, & sauerkraut on our own deli rye bread; served with fries. Handmade Thousand Island dressing comes on the side.

Sauerbraten Sliders
(one slider) \$8.25 (two sliders) \$12.00
Small but mighty! Pieces of sauerbraten meat are piled on buns and topped with red cabbage slaw.
Served with French fries.

Veggie Burger \$10.25
Made from our own recipe, served with lettuce, tomato and mayo on a homemade bun with French fries.

Alsation Sauerkraut Casserole

(small) \$8.00 (large) \$12.00

A hearty combination of potato, onion, smoked sausage and sauerkraut. Served with a Brötchen.

Spaetzel & Cheese Casserole

(small) \$7.25 (large) \$11.00

A comforting meal of noodles and three cheeses. Served with a Brötchen.

Spaetzel, Cheese & Vegetable Casserole

(small) \$8.25 (large) \$13.00

Deutschburger Casserole

(small) \$9.00 (large) \$13.50

Deutschburger is made with ground beef, onions and mushroom sauce served over spaetzel or mashed potatoes and topped with mozzarella cheese. Served with a Brötchen.

Fish & Chips

\$11.75

Chunks of cod are breaded & fried to order. Served with malt vinegar and homemade tartar sauce. Our fries can't be beat!

Dessert

Black Forest Torte

\$7.50

Our version of Schwarzwaldler Kirschtorte is four layers of chocolate cake with cream cheese filling & kirsch-flavored cherries between the layers, topped with fresh whipped cream.

Sacher Torte

Gluten Free

\$7.50

This very rich, dark chocolate torte is made in the tradition of the Hotel Sacher in Vienna & its conditors (pastry chefs). In addition to the rich chocolate, flourless cake, it features apricot glaze and a shiny chocolate ganache covering.

Apple Strudel

\$7.50

Our best-selling dessert! Sugared & spiced fresh apples, raisins, & sliced almonds are rolled in a crisp, handmade flaky strudel dough. Served with fresh Pride of Main Street whipped cream. A Black Forest Inn tradition.

Hazelnut Torte

Gluten Free

\$7.50

A unique and delicious dessert! This airy hazelnut cake is layered with raspberry preserves and frosted with chocolate buttercream.