

# Tagesgerichte

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## Daily Specials

### MONTAG (MONDAY)

**Königsberger Klops-** Tasty, spiced meatball in a white caper sauce served with spaetzel. \$9.95  
(2 meatballs \$14.75)

**Alsation Sauerkraut Casserole-** Slices of potato and smoked sausage in sauerkraut. \$9.95

### DIENSTAG (TUESDAY)

**Königsberger Klops-** Tasty, spiced meatball in a white caper sauce served with spaetzel. \$9.95  
(2 meatballs \$14.75)

**Alsation Sauerkraut Casserole-** Slices of potato and smoked sausage in sauerkraut. \$9.95

### MITTWOCH (WEDNESDAY)

**Königsberger Klops-** Tasty, spiced meatball in a white caper sauce served with spaetzel. \$9.95  
(2 meatballs \$14.75)

**Alsation Sauerkraut Casserole-** Slices of potato and smoked sausage in sauerkraut. \$9.95

### DONNERSTAG (THURSDAY)

**Königsberger Klops-** Tasty, spiced meatball in a white caper sauce served with spaetzel. \$9.95  
(2 meatballs \$14.75)

**Alsation Sauerkraut Casserole-** Slices of potato and smoked sausage in sauerkraut. \$9.95

### FREITAG (FRIDAY)

**Kalbshaxe Bürgerlich-** Large, tender vealshank smothered in vegetables and gravy. \$18.00

**Ribs and Kraut-** Spareribs and sauerkraut, just like Mutti used to make. \$14.75

### SAMSTAG (SATURDAY)

**Beef Rouladen-** A classic beef roll with bacon, carrot, pickle and mustard, served in brown gravy with our own spaetzel noodles. Order before we sell out! (Two rolls \$24.00) \$15.50

**Veal Cordon Bleu-** Tender slices of breaded veal wrapped around ham and swiss cheese and gently sauteed to order. Served with a tossed green salad. \$24.25

### SONTAG (SUNDAY)

**Roast Pork-** Marinated and roasted to tender perfection and served with our famous apple dressing and gravy. \$16.75

**Cabbage Rolls-** A leaf of green cabbage wraps itself around a flavorful meat filling. Served with real mashed potatoes. (Two rolls \$14.75) \$9.95

# Appetizers

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## Lentil Soup with Sausage

\$8.25

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

## Liver Paté Whole \$11.75 half \$7.75

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

## Chicken Strips

\$9.50

Enjoy our lightly seasoned, deep fried strips of chicken breast meat, served with french fries.

## Sautéed Mushrooms

\$8.25

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

## Ham and Sauerkraut Balls (3)

\$5.75

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

## Onion Rings

\$7.50

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

## Potato Pancake \$4.00 two for \$7.25

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

## Sauerbraten Aspic Whole \$11.00 half \$6.75

A rare treat! This cold, rustic terrine served with Dijon mustard sauce and rye bread.

## Soup of the day, bowl

\$4.50

## Lentil Soup, bowl

\$4.50

# Salads

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## Lentil & Spaetzel Salad

\$7.75

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

## Wurst Salad

\$10.75

A meal's worth of salad! Julienne slices of homemade sausage loaf, with onions and pickles are tossed in vinaigrette and served on a bed of lettuce

## Tossed Salad with Dressing

\$5.25

A savory blend of field greens served with your choice of dressing (all made here): Vinegar & oil, herb, bleu cheese, Catalina-style French.

## Caesar Salad

\$7.50

### with Chicken Breast

\$12.25

### with Salmon Steak

\$14.50

Made in the classic style with Romaine lettuce and a garlicky dressing with anchovies & parmesan.

## Herring Salad with Toast

\$11.75

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

## Matjes Herring with Rye Bread

\$11.50

Fillets of salt herring, along with apples and onions, are served in a rich, creamy sauce with rye bread. Half size \$7.25

# Side Dishes

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## German Potato Salad

\$5.00

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

## French Fries

\$5.25

Hand Cut. Real, good.

## Spaetzel

\$5.00

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 38 years! Served with butter or sauerbraten gravy.

## Semmelknödel

\$5.75

These seasoned bread dumplings are practically a meal themselves! , served with brown gravy.

## Red Cabbage

\$5.00

This sweet-sour Red Cabbage is the best in the cities

## Fried Cabbage

\$5.00

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

## Broccoli

\$3.50

Don't forget the vegetables! Order this for a good sized piece of steamed broccoli.

## Sauerkraut

\$5.00

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

# German-European Specialties

## **Black Forest Inn Hausplatte**

**\$24.25**

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.

## **Wiener Schnitzel (Veal)**

**\$17.25**

Our most popular dinner item, this classic German meal is a lean slice of veal, breaded and pan fried (lovely with a spritz of fresh lemon). Served with a tossed green salad. (Two slices \$24.25)

## **Jäger Schnitzel**

**\$23.50**

This hearty 'hunter's style' meal includes a thick slice of veal, lightly floured and sautéed with mushrooms and served in a creamy brown gravy with a bread dumpling.

## **Geschnitzeltes**

**\$21.50**

This meal is a great introduction to veal: small lean strips of veal, quickly sautéed and served in a creamy brown sauce with spaetzel (homemade egg noodles).

## **Nieren**

**\$16.00**

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.

## **Sauerbraten**

**\$18.50**

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.

## **Hungarian Goulash**

**\$15.25**

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!

## **Baked Salmon**

**\$15.75**

An 8 oz Salmon steak, oven baked and served with our own herbed butter and a baked potato. Simple, but delicious.

*All dinners served with one of our handmade hard roll (broetchen). Vegetables and salad are available separately. Please ask your server!*

# German-European Specialties

## Hasenpfeffer

(as available) **\$21.00**

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

## Paprika Schnitzel

**\$13.75**

A lean slice of pork served in a bacon, onion, sour cream and paprika sauce. This is the most popular item served in our banquet room. Served with spaetzel. (two slices \$18.95).

## Kasseler Rippchen

**\$17.50**

Looking for a dairy-free option? This delicious boiled, smoked pork chop is served with German potato salad and our mild sauerkraut.

## Bratwurst Dinner (Two Links)

**\$13.25**

Our top seller, year in and year out! Erich makes our bratwurst from scratch, as he has for 43 years. Enjoy, with Black Forest German potato salad and our mild sauerkraut. Polish sausage also available. Ask about current special homemade sausages!

## Stroganoff

**\$21.00**

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

## Gebratene Leber

**\$11.75**

Maybe this is old-fashioned but some things can't be improved! Pan fried beef liver and onions. Served with french fries. (two slices \$18.00)

## Braised Pork Shank

**\$14.00**

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.

## Roast Chicken

**\$14.00**

Roast half-chicken, served smothered with saucy vegetables. A traditional German meal!

*All dinners served with one of our handmade hard roll (broetchen). Vegetables and salad are available separately. Please ask your server!*

# Sandwiches and Casseroles

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## Reuben Sandwich

**\$12.95**

Best Reuben in town! A big sandwich of corned beef, swiss cheese, & sauerkraut on our own deli rye bread with fries. Served with handmade Thousand Island dressing on the side.

## Bratwurst or Polish Sausage

**\$9.50**

Two links of our handmade bratwurst or tasty polish sausage served with our own deli rye bread  
One extra link sausage \$4.50

## Rachel Sandwich

**\$12.95**

New to the menu, but an old favorite! Made with turkey for a lighter version of the Reuben. Enjoy with french fries. Served with handmade Thousand Island dressing on the side.

## Spaetzel and Cheese Casserole

**\$9.95**

A comforting meal of noodles and cheeses.  
With seasoned, mixed vegetables \$12.00

## Hamburger

**\$8.95**

A big, juicy, grilled burger on a homemade bun. Served with lettuce, tomato, mayo and French fries. With swiss or cheddar cheese \$9.25

## Veggie Burger

**\$9.25**

Made from our own recipe, served with lettuce, tomato and mayo on a homemade bun with french fries.

## Deutschburger Casserole

**\$12.25**

A Black Forest invention, this meal has fed hungry diners for more than 30 years. Deutschburger is made with ground beef, onions and mushroom sauce served over spaetzel and topped with mozzarella cheese

## Fish & Chips

**\$10.50**

Served with malt vinegar and homemade tartar sauce.

# Dessert

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## Black Forest Torte

**\$6.95**

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

**\$6.95**

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, nearly flourless cake, it features apricot glaze and a shiny chocolate ganache covering.

## Hazelnut Torte

**\$6.95**

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

## Crème Brulée

**\$6.50**

A classic dessert with rich flavor & contrasting textures! Creamy vanilla custard topped with a crunchy crust of melted sugar.

## Apple Strudel

**\$6.95**

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.

## Carrot Cake

**\$6.95**

Rich, dense, spicy and filled with carrots, raisins, nuts-this cake fills the entire food group pyramid. It is filled and iced with cream cheese-butter cream icing.

## Devil's Food Cake

**\$6.95**

Moist, dark and rich devils food with a buttery cream frosting, this cake was known as wedding cake for years after it was served at the wedding of two Black Forest employees.