

GERMAN-EUROPEAN DINNERS

Bratwurst Dinner \$17.50

Our excellent handmade bratwurst served two links with hot German potato salad, carefully seasoned sauerkraut and fresh, handmade rye bread.

Sausage Sampler \$17.50

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 \$34.50

A generous sampling of red cabbage, sauerkraut and German potato salad accompanies Rippchen, bratwurst and a Polish sausage. Served with a warm pretzel and homemade mustard.

Sauerbraten \$28.00

One of our specialties! Tender beef is marinated in a spice and vinegar brine, then roasted, and served in gravy, with spätzle and red cabbage.

Half portion \$15.50

Wiener Schnitzel

This classic German meal is a tender slice of locally sourced veal or pork, which is then breaded, and pan fried. Served with a potato pancake.

Organic Veal (1) \$25.00 | (2) \$34.50

Pork (1) \$18.25 | (2) \$26.00

Pork Paprika Schnitzel \$27.50

Two lean slices of pork served in a bacon, onion, sour cream and paprika sauce. Served with spätzle and red cabbage. **One slice \$20.00**

Braised Pork Shank \$22.00

We take the time to make this right! This impressive shank is served with spätzle and brown gravy.

Veal Jäger Schnitzel \$34.50

This hearty “hunter’s style” meal includes a thick slice of local, organic veal, lightly floured and sautéed with mushrooms. Served in its own creamy brown gravy, with spätzle and red cabbage.

Hungarian Goulash \$20.25

This meal has a cult following! Paprika (that’s the Hungarian part) spiced stew with beef, tomatoes, onions and peppers served with spätzle. **Half portion \$12.00**

Stroganoff \$31.00

Beef tenderloin is sautéed with mushrooms and onions. Served in a sour cream-fortified brown gravy. Served with spätzle and red cabbage.

Szegediner Goulash \$26.00

Tender veal pieces, cooked with onions, caraway, paprika, and sauerkraut. Flavorful and satisfying!

Half portion \$14.25

Veal Roulade \$22.00

Organic veal from Western Wisconsin is rolled, oven roasted and served in slices with a veal gravy. Two slices, accompanied by apple dressing and red cabbage. **One slice \$13.50**

Gebratene Leber \$27.50

Also known as Liver and Onions – a classic and for good reason. Two slices of pan fried veal liver is smothered in onions and served with French fries.

One slice \$18.75

Königsberger Klops \$23.75

Two tasty, spiced meatballs (about the size of a tennis ball) in a white caper sauce. Served with spätzle and red cabbage. **One meatball \$16.50**

WEEKEND SPECIALS

FRIDAY, SATURDAY, AND SUNDAY ONLY

Nieren \$24.00

Where else will you find this? Veal kidney pieces are sautéed with a dash of balsamic vinegar and served in a sour cream brown sauce, with spätzle and red cabbage. For both traditionalists and adventurers.

Beef Rouladen \$34.50

A classic! Two beef rolls with bacon, carrot, pickle and mustard inside. Braised and served with brown gravy and accompanied by spätzle and red cabbage. Order before we sell out! **One roll \$23.00**

Cabbage Roll \$23.75

A leaf of green cabbage is wrapped around a flavorful meat filling, and steamed. Two rolls are served with paprika gravy and spätzle. It’s a classic! **One roll \$16.75**

SANDWICHES, CASSEROLES & SOUP

Hamburger \$13.00

Cheeseburger (Swiss or Cheddar) \$14.00

Our specially seasoned hamburger is served with lettuce, tomato and onion. Accompanied by our great hand cut French fries.

Reuben Sandwich

(half) \$11.00 (whole) \$17.25

The Best Reuben in town! A big sandwich of corned beef, Swiss cheese & sauerkraut on our own deli rye bread; served with French fries. Handmade Thousand Island dressing on the side.

Bavarian Pork Sandwich \$16.75

A fork-and-knife sandwich! Cubed pork in a savory paprika sauce, with Swiss cheese melted on top. Served with French fries.

Deutschburger Casserole

(small) \$12.50 (large) \$18.75

Deutschburger is made with ground beef, onions, and mushroom sauce. It is served over spätzle and topped with mozzarella cheese. Served with a brötchen.

Spätzle & Cheese Casserole

(small) \$9.75 (large) \$14.50

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

With mixed vegetables (small) \$11.25 (large) \$17.00

Fish & Chips \$16.00

Chunks of fish are breaded and fried to order. Served with malt vinegar and homemade tartar sauce. And, of course, French fries.

Lentil Soup with Sausage \$12.50

Also available without sausage. Served with a brötchen.

APPETIZERS, SALADS, SMALL BITES, & SIDES

Ham and Sauerkraut Balls (3) \$9.00

A best-selling appetizer for many years, this blend of ham, cheese and sauerkraut is breaded and fried. Served with homemade mustard. **Each \$3.50**

Potato Pancake (1) \$5.50 | (2) \$9.50

Comfort food! Fried pancakes of grated potatoes, onion & parsley. Served with applesauce and sour cream.

Sautéed Mushrooms \$12.00

Sliced mushrooms are sautéed with garlic and a little wine.

Liver Paté (small) \$12.00 (large) \$18.25

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

Lentil & Spaetzle Salad \$11.75

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

Wurst Salad \$15.50

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.

Small Bites

Bratwurst, cut up, on sauerkraut \$7.50

Three pieces of Pickled Herring \$5.25

With pickle & onion

Pickled Beets \$5.25

Roasted Walnuts \$4.00

Cracklings \$4.00

Potato Pancake Chips \$5.25

Served with applesauce and sour cream

Pretzel with Obatzta \$4.00

Homemade pretzel with a spicy cheese spread.

Side German Potato Salad \$8.00

Side Red Cabbage \$8.00

Side Fried Cabbage \$8.00

Side Sauerkraut \$8.00

Side Spaetzle \$8.00

DESSERTS

Apple Strudel \$9.00

Fresh apple slices, sultanas and sliced almonds are rolled in a handmade, flaky pastry dough. Slices are served with fresh whipped cream.

Black Forest Cherry Torte \$9.00

Our version of Schwarzwälder Kirschtorte: three layers of chocolate cake, kirsch-spiked cherries, & topped with lots of fresh whipped cream.

Rumtopf Fruit dish \$6.00

Just a little dish of homemade whipped cream topped with a few pieces of rum soaked fruit, and, ahem, some fruit infused rum.