

Black Forest Inn Banquet Menu

Vorspeise

Field Green Salad with Cherry Vinaigrette

Fresh greens and vegetables are tossed in a homemade, tangy dressing. \$6.25

Lentil & Spätzel Salad

Cooked lentils, Black Forest spätzel, parsley and red onion are tossed in a lemon-garlic dressing and served atop field greens. \$10.00

Liver Paté

One serving of creamy, savory paté with onion, tomato, hard boiled egg, and rye bread. \$3.50

Pretzel with Obatzta

A house-made soft pretzel is served warm with a spicy cheese spread. \$2.50

Vegetarianisches Essen

Onion Tart

Slowly caramelized onions provide all the flavor here. A generous slice of onion tart is accompanied by a small green salad. \$18.00

Vegetable Strudel

Filled with vegetables and a little cream cheese, a slice of this savory strudel is topped with Romesco sauce. Served with a small green salad. \$18.00

Spätzel & Cheese Casserole

Kid friendly comfort food! Our own spätzel noodles are smothered in Mornay sauce and topped with melted mozzarella cheese. \$13.75

Hühner und Fische Essen

Sautéed Chicken with Mushrooms

Bite-sized pieces of light and dark meat chicken are sautéed with white wine, cream, and mushrooms, and served with spätzel and red cabbage. \$23.00

Salmon Steak

A generous cut of salmon is oven baked and served with boiled potatoes and broccoli. \$27.50

Rindfleisch und Schweinefleisch

Bratwurst Dinner

Our most popular meal! Two links of handmade bratwurst are accompanied by warm potato salad and mildly seasoned sauerkraut. \$23.00

Sauerbraten

Beef is long marinated in a vinegar brine, roasted, sliced and served in a tangy gravy. It's unique and delicious and served with spätzel and red cabbage. \$33.00

Beef Rouladen

A celebration worthy meal! Thin slices of top round beef are wrapped around pickle, carrot, onion and mustard, braised in red wine and served under gravy with spätzel and red cabbage. \$30.00

Veal Stew

Organic veal pieces and wild mushrooms in a savory gravy, served with spätzel and red cabbage. \$25.00

Paprika Schnitzel

Pan-fried pork schnitzel in a bacon, onion, sour cream and paprika gravy; served with spätzel and red cabbage. \$22.00

Nachspeise

Apple Strudel

Our signature dessert! Sliced apples with almonds, raisins, cinnamon and sugar are rolled in a flaky dough, and served by the slice with fresh whipped cream. \$6.00

Sacher Bar

Decadent Sacher Torte, in a small bite! A small bar of flourless chocolate cake, apricot confiture and rich ganache. \$5.00

Sheet cake, by the slice

Price per square of your choice of Black Forest Cherry cake, Devil's Food cake, German Chocolate cake, or Carrot cake. \$4.00

Special occasion and presentation cakes also available.