

Appetizers

Soup of the day, bowl \$4.50

Lentil Soup, bowl \$4.50

Lentil Soup with Sausage \$8.25

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

Liver Paté whole \$11.75 half \$7.75

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

Turkey Strips \$9.50

Enjoy our lightly seasoned, deep fried strips of turkey breast meat, served with French fries.

Sautéed Mushrooms \$8.25

Sliced mushrooms are sautéed with garlic 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. Served with homemade mustard. **Plus one \$2**

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 is chock full of sauerbraten meat and vegetables. Served with Dijon mustard sauce and rye bread.

Salads

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 field greens.

Tossed Salad with Dressing \$5.25

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

Caesar Salad \$7.50

with Turkey Breast \$12.25

Made in the classic style with Romaine lettuce and a garlicky dressing made 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 whole \$11.50 half \$7.25

Northern European treat! Fillets of salt herring, along with apples and onions, are served in a rich, creamy sauce. Served with rye bread.

Side Dishes

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, famous.

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 40-plus years! Served with butter or sauerbraten gravy.

Red Cabbage \$5.00

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

Fried Cabbage \$5.00

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

Sauerkraut \$5.00

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

German-European Dinners

SAUSAGES

Bratwurst Dinner (Two Links) \$13.25

Our top seller, year in and year out! Erich makes our bratwurst from scratch, as he has for 45 years. Enjoy, with deli rye bread, Black Forest German potato salad, our mild sauerkraut and homemade mustard.

Two links Bratwurst with bread only \$9.50

Sausage Sampler \$13.25

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

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.

VERY GERMAN

Kasseler Rippchen \$17.50

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) \$21.00

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 \$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 and red cabbage.

Nieren (as available) \$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 and red cabbage.

SCHNITZELS

Wiener Schnitzel

Our most popular dinner item, this classic German meal is a tender slice of locally sourced veal, pork, or turkey, breaded and pan fried. Served with a tossed green salad.

Organic Veal	One slice \$17.25	Two slices \$24.25
Pork	One slice \$12.25	Two slices \$17.25
Turkey	One slice \$14.00	Two slices \$19.75

Veal Jäger Schnitzel \$23.50

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 \$13.75

A lean slice of pork served in a bacon, onion, sour cream and paprika sauce.

Served with spaetzel and red cabbage. **Two slices \$18.95**

Veal Geschnitzeltes \$21.50

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 **\$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.

Gebratene Leber **\$11.75**

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 \$18.00

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!

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 and red cabbage.

DAILY SPECIALS

MONDAY - THURSDAY

Königsberger Klops **\$9.95**

Tasty, spiced meatball in a white caper sauce served with spaetzel and red cabbage.

Two meatballs \$14.75

FRIDAY

Kalbshaxe Bürgerlich **\$18.00**

Large, tender veal shank smothered in vegetables and gravy.

Ribs and Kraut **\$14.75**

Spareribs and sauerkraut, just like Mutti used to make.

SATURDAY

Beef Rouladen **\$15.50**

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 \$24.00

Veal Cordon Bleu **\$24.25**

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 **\$9.95**

A leaf of green cabbage wraps itself around a flavorful meat filling. Served with real mashed potatoes.

Two rolls \$14.75

Roast Pork **\$16.75**

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 delivered fresh from Meadow's Pride dairy farm in New Prague; turkey from Ferndale Farms; rabbit from the Hoppin' Fresh Farm; Hope Creamery butter; Pride of Main Street Dairy whole milk & organic heavy cream; Fischer Farms pork; and seasonal produce from Turnip Rock farm, Ames Farm, Fireside Orchards and the Southeast Minnesota Food Network.

Sandwiches and Casseroles

Hamburger \$8.95

A big, juicy, grilled burger on a homemade bun. Served with lettuce, tomato, mayo and French fries.
Cheeseburger \$9.25

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.

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.

Veggie Burger \$9.25

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

Alsation Sauerkraut Casserole \$9.95

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

Spaetzel & Cheese Casserole \$9.95

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

Spaetzel, Cheese & Vegetable Casserole \$12.00

Deutschburger Casserole \$12.25

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

Fish & Chips \$10.50

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 \$6.95

Our version of Schwarzwald 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 \$6.95

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

Hazelnut Torte Gluten Free \$6.95

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

Crème Brûlée Gluten Free \$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 devil's 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.

Beer

ON TAP

LOCAL

Grain Belt Premium	\$2.50	\$3.25	\$8.50
Summit Extra Pale Ale	3.00	4.25	12.00
Schell's Pils	3.00	4.25	12.00

ENGLAND

Strongbow English Dry Cider	4.50	6.50	16.50
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GERMANY

Köstritzer	3.75	5.00	13.75
Hacker-Pschorr, <i>light or dark.</i>	3.75	5.00	13.75
Spaten Lager	4.00	5.50	14.50
Paulaner Salvator	4.00	5.50	14.50

CZECH REPUBLIC

Pilsner Urquel	4.00	5.50	14.50
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BELGIUM

Stella Artois	4.00	5.50	14.50
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ON TAP WEISSBIER

GERMANY

Hacker Pschorr ~ 22 ounce	\$6.50
Franziskaner Dark ~ 22 ounce	6.50

Ask us about our seasonal specialty beers!

Mug Half-Liter Pitcher

IN BOTTLES

DOMESTIC

Budweiser	\$3.25
Bud Light	3.25
Special Export	3.25
Ace Pear Cider	4.50

HOLLAND

Amstel Light	4.25
Heineken	4.25
Grolsch, 16.9 oz	6.50

GERMANY

St. Pauli Girl Dark	4.25
Franziskaner Hefe-Weiss, 16.9 oz	6.50
Erdinger Hefe-Weiss, 16.9 oz	6.50

AUSTRIA

Stiegl Pils, 16.9 oz	6.50
Stiegl Radler 16.9 oz	6.50

CANADA

McAuslan St. Ambrose Oatmeal Stout	6.00
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\$AMPLERS

Beer Samplers	\$7.00
<i>Five 3 oz. samples of our tap beers, with descriptions. Choose Dark Beers, German Beers or Lagers</i>	

Non-alcoholic Beverage

Catawba Juice	<i>By the glass.</i>	\$3.75
	<i>Half-liter Carafe</i>	8.60
Carafe of soda and apple cider		3.75
LaCroix Bottled Water		2.25
Coffee		2.00
Tea		2.00
Iced Tea		2.00
Lemonade		2.00
Milk 2% or Skim		2.00
Juices		2.25

Apple cider, tomato, cranberry, orange, grapefruit, and pineapple

Soft Drinks	\$2.00
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Coca Cola, Diet Coke, Sprite, root beer, ginger ale, and orange. Spätzi also available.

Sprecher Root Beer, 16 Oz bottle	3.95
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Non-Alcoholic Beers

Thomas Bräu from Paulaner	\$4.25
Becks N/A	3.75

White Wine

- Viognier** (California) glass 6.00 bottle \$21.00
(DRY) This organic wine from Orleans Hill is crisp with subtle flavors of lychee and apricot.
- Pinot Grigio** (Italy) glass 6.50 bottle \$24.00
(DRY) This crisp, light wine from Cavit can't be beat for easy summer drinking.
- Chardonnay** (California)..... glass 6.75 bottle \$24.00
This wine from Bogle is fresh, rich and true.
- Spätburgunder** (Nahe, Germany) Blanc de noirglass 7.75 bottle \$27.00
(DRY) This fascinating wine from Paul Anheuser is fresh and dry with a nice depth.
- Gewürtztraminer** (Rhenhessen, Germany) Bechtheimer Stein Spätlese... glass 8.00 bottle \$28.00
This fun wine from G & M Machmer is lightly sweet, slightly viscous with tropical fruit flavors.
- Grüner Veltliner** (Austria) glass 8.25 bottle \$29.00
(DRY) This fresh wine from Glatzer is crisp, tart pleasingly dry wine with a nice finish.
- Riesling** (Rheingau, Germany) "Eins Zwei Dry"glass 8.50 bottle \$30.00
(DRY) This crisp wine from Leitz has tart apple flavors and a dry finish.
- Riesling** (Rheingau, Germany) Hochheimer Hölle, 2007, Kabinettbottle only \$47.00
From Domdechant Werner, this is a pleasure to drink. Sweet, with great depth and a long finish!
- Try a trio of German wines!** A 3 oz sample glass of each of our German white wines \$9.00

Red Wine

- Carmenere** (Chile) "120"glass 6.00 bottle \$21.00
This medium bodied wine from Santa Rita is flavorful, a little juicy and lightly dry in the finish.
- Spätburgunder** (Rheingau, Germany)glass 7.25 bottle \$25.00
Red Wine from Germany! This Pinot Noir from Allendorf is a dry, light bodied, full flavored wine.
- Tempranillo** (Spain)glass 7.25 bottle \$25.00
This wine from Picos has good structure and rounded, elegant flavor.
- Zinfandel** (Lodi, California)glass 7.50 bottle \$26.00
This big, juicy wine from Windmill has medium tannins and a touch of spice in the finish.
- Cabernet** (California).....glass 7.75 bottle \$27.00
This elegant, Central Coast wine from Hahn has medium body, a little fruit and a nice finish.
- Malbec** (Cahors, France) "Purple"glass 8.25 bottle \$29.00
This velvety wine from Chateau Lagrezette is full flavored but not heavy; with a long finish.
- Syrah-Grenache** (France) "Quintessence Rouge" bottle only \$60.00
This Rhone Valley wine from Chateau Pesquie is elegant and full-bodied. Beautiful finish.

Sparkling Wine

- Trocken (Germany), Estate Bottledbottle \$25.00
This tasty, dry sparkling wine (or 'Sekt') from Henckel is creamy and complex.
- Lunetta Prosecco (Italy)187ml \$7.00

Dessert & Fortified Wine

- Eiswein (Rheinhausen, Germany) Bechtheimer Rosengarten, Riesling, 2004 3 oz glass 9.00
The dessert wine from G & M Machmer has the distinct flavor of strawberry jam on toast. Yummy!
- Black Forest Wine (Wisconsin) 3 oz glass \$4.25
This surprising & subtle wine from Maiden Wines is black cherry wine with natural chocolate flavor.
- Port (Portugal)..... 3 oz glass \$5.75
Boardroom Tawny or L.B.V. Ruby port from Dow

Table Wine

- Red Table Wine** (California) glass 5.00 carafe \$12.00
Shiraz from Rex Goliath
- White Table Wine** (Chile) glass 5.00 carafe \$12.00
The Xplorador Chardonnay

Bar

GERMAN LIQUEURS

- Bärenjäger - honey liqueur \$6.50
- Berentzen Appelporn - apple brandy \$5.50
- Berentzen Pear - pear brandy \$5.50
- Black Haus - frozen blackberry schnapps \$6.00
- Goldschlager- cinnamon schnapps \$6.00
- Jägermeister - frozen herbal liqueur \$6.00
- Edel Kirsch - Black Forest cherry liqueur \$6.00
- Kirschwasser - Cherry brandy \$6.25
- Kümmel - frozen caraway liqueur \$6.00
- Rumplemintz - frozen peppermint schnapps \$6.00
- Schwartz Hog - premium frozen herbal liqueur \$6.50
- Steinhäger - frozen German gin \$6.25

CORDIALS

- Amaretto di Saronno \$6.50
- Aquavit \$6.25
- B & B \$7.50
- Chartreuse \$9.50
- Drambuie \$7.50
- Frangelico \$6.00
- Grand Marnier \$8.00
- Sambuca \$6.00
- Tia Maria \$6.50

PREMIUM LIQUOR

Single Malt Whiskey

- Red Breast 12 yr old Irish Whiskey \$9.50
- Glenmorangie 10 yr old Scotch \$10.00
- Macallan 12 yr old Scotch \$10.50
- Balvenie 15 yr old Scotch \$13.00

Premium Whiskey

- Bullet Rye \$6.50
- Johnny Walker Black Label Scotch \$7.50
- Knob Creek Bourbon \$8.00
- Basil Hayden Bourbon \$9.00

Brandy & Cognac

- Courvoisier V.S.O.P. \$7.00
- Asbach Uralt \$7.25
- Remy Martin 1738 \$9.50

Premium Liquor

- House Infused Vodkas \$6.00
(ask about current selection)
- Ketel One Vodka \$6.50
- Grey Goose Vodka \$6.75
- Bombay Sapphire Gin \$6.00
- El Jimador Blanco Tequila \$6.50
- El Tesoro Añejo Tequila \$9.00

SIGNATURE COCKTAILS

Hot drinks are available in season - ask your server

Original Martini:

- Krautini \$7.00
Made with Steinhäger, a mild German gin,
and sauerkraut juice

Pfeffertini \$7.25

- Steinhäger and our own infusion of
black pepper vodka

Appletini \$7.00

- Vodka with Appelporn and apple juice

Mannheim Chocolate Martini \$7.25

- Steinhäger, Cointreau and our own
Mannheim Chocolate liqueur

Special Shots

- Bee Sting \$6.50
It's honey-sweet, with a sting!

Apple Strudel \$6.50

- Berentzen Appelporn is at the base
of this drink - it tastes just like Strudel!

- Those Moody Germans \$6.50 ea.
The Angry German is Jägermeister with
a special kick
The Fiery German is Jägermeister,
spiced up; and
The Crusty German is Jägermeister
and Kümmel