

# 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

### Vegetrianisches 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.