Why Black Forest Bistro?

• Authentic German recipes.
• Both chefs are trained in true German cuisine
• Susan was born and raised in Germany, where she attended culinary school
• All of our food is made from scratch and with love
• Dale was born a Hutterite, where he mastered the concept of Farm to Table
• This is a family-owned business
• We make food for large parties and events

ALL GERMAN FAVORITES include 2 sides

DON’T FORGET TO TRY OUR SPATZLE.

OTHER GERMAN FAVORITES

Pork Roast - Pork roast served with Gravy - glue (rich brown gravy)
Jäger Roast - Pork roast marinated with a rich and flavorful mushroom cream sauce
Chicken Wiener Schnitzel - Tender breaded Chicken breast fried & garnished with a lemon wedge
Gulasch - Beef stew with peppers, tomatoes & a mixture of unique spices and seasonings.
Pork Wiener Schnitzel - Tender breaded Pork loin fried & garnished with a lemon wedge.

OKTOBERFEST IS COMING!!
WE WILL HAVE ALL THE TRADITIONAL OKTOBERFEST FAVORITES.
BRATS/KRAUT • GIANT PORK SHANK SCHWEINSHAX’N • BEEF ROULADEN

We also offer gourmet cupcakes and specialty cakes. We make these to order. Call to place your order.

You Have To Try These

#1 Best Seller - Pork Jäger Schnitzel
Tender breaded Pork loin, fried & garnished with a lemon wedge. Served with our famous mushroom cream sauce.

#2 Best Seller - Königsberger Klopse
Famous German Meatballs cooked in a white wine Caper cream sauce.

#3 Best Seller - Sauerbraten
2 slices of beef roast marinated in Red wine and a mixture of unique spices and seasonings.

Check us out online at Blackforestbistro.net
Open: Tues - Thurs 12 - 8 PM • Fri & Sat 12 - 9 PM Sun 11:30 AM - 8 PM • Mon - Closed
Phone: (608) 518-5751

Contact us directly to reserve your spot, Class size is limited
Class includes full instruction, presentation with hands on experience as well as our recipes and Sourdough starter to take home! There is a on refundable fee for cost of Class $50 due at sign up. You can sign up in person or by phone 608 518 5751.