DINNER MENU

Welcome to the

Black Forest Restaurant

Located in the center of Colorado's PEAK—TO-PEAK scenic tourist highway, linking the Black Hawk/Central City gambling towns to the gate of Rocky Mountain National Park in the old mining Town of Nederland. Just 17 miles up the mountain from Boulder and 5 minutes from Eldora Mountain Ski Resort. The Nederland area is considered an Indian Peaks Wilderness fast growth area in Colorado.

Well known in the mountain restaurant community, the Wilhelm Lorenz Family established the Black Forest Inn in Black Hawk, Colorado over forty years ago. In relocating to Nederland Bill Lorenz is joined in partnership with his long time chef Al Arias. They plan to continue their tradition of providing ambience, great service, and unsurpassed food to people from every walk of life and to travelers from all over the world. Emphasis is placed on German and American cuisine, specializing in wild game and fowl.

Four dining rooms are comfortably appointed and arranged to accommodate a quiet, eloquent dinner for two or parties of 200 people. Whether you are out for a casual meal or an evening of fine dining, the Arias and Lorenz families invite you to join them at the Black Forest Restaurant to experience why their guests return time and time again.

Beverage Service

For your dining pleasure full bar service is available including wine by the glass Domestic or imported, draft beer or bottle, sodas and soft drinks, coffee, or tea. Ask your waiter for the wine list.
APPETIZERS

Goose Liver Pate with Truffles  6.50  Russian Egg  11.25
Kosher Smoked Salmon on Toast  8.50  Marinated Herring  8.50
Tartar Steak on Rye Toast(for two)  18.00  Fresh Fruit Cup(seasonal)  3.25
German Oxtail Soup  3.50  Cold Vichysoise(seasonal)  3.50

1/2 lb. Boiled Louisiana Shrimp (peel and eat)  10.50

* We Specialize In Wild Game and Fowl. Ask About Our Specials *

ENTREES

( Include German sourdough rye bread/butter,
tossed garden salad with choice of dressing)
* No substitutions, please. Side orders are available.

HUNGARIAN GOULASH
Tender beef chunks in a richly flavored gravy served with
German egg noodles and fresh sautéed vegetables

Ladies' Plate  14.00

GROUND SIRLOIN BOURGUIGNONNE
“as prepared in Burgundy”
Ground sirloin, pan fried with white onion, mushroom and red wine...
served with mashed potato and fresh sautéed vegetables

HALF CHICKEN a la MARENGO
“created by Napoleon’s chef after the 1800 battle of Marengo”
Chicken braised with wine and seasonings, served crispy with
mashed potato and fresh sautéed vegetables

WIENER SCHNITZEL
“Viennese cutlet”(actually originated in France)
A sautéed tender cutlet dipped in egg batter and seasoned bread crumbs..
served with mashed potato and fresh sautéed vegetables

Ladies’ Plate  15.00

JAEGERSCHNITZEL
Sautéed thick cutlet finished in a mushroom brandy cream sauce..served
with German egg noodles and sweet/sour red cabbage

SCHNITZEL HOLSTEIN
Sautéed thick cutlet with an egg “up”, canapés of caviar, lox and
anchovies..served with mashed potato and fresh sautéed vegetables

KASSLER RIPPPCHEN
Lightly smoked pork loin chop over sauerkraut with mashed potato

RUMP STEAK a la MAINZ
“in the manner of”
Thick, tender club steak topped with sautéed onions and au jus..served
with mashed potato and fresh sautéed vegetables
14 OZ NEW YORK CUT SIRLOIN
"second only to 'superb"
USDA quality cut top sirloin topped with caramelized onions and au jus...
served with mashed potato and fresh sautéed vegetables

Ladies' Plate 23.00

FILET OF STROGANOFF
"named after a 19th century Russian diplomat"
Tenderloin tips in a sour cream, mushroom and wine sauce
served with German egg noodles

20.00

SAUERBRATEN
Specially marinated German pot roast in sauce served with potato
pancakes and sweet/sour red cabbage

Ladies' Plate 18.00

FRESH CALF'S LIVER a la BERLIN
"none better"
Pan fried and browned to maintain a moist, delicate liver flavor
over a bed of mashed potato then topped with bacon, caramelized
onion and apple slices...served with fresh sautéed vegetables

16.00

BREADED, BUTTERFLIED JUMBO SHRIMP
Large deep-fried shrimp served with mashed potato, fresh sautéed vegetables and spicy cocktail sauce

24.00

ROCKY MOUNTAIN RAINBOW TROUT
Whole trout pan fried to a crispy skin with moist meat inside...served
with mashed potato and fresh sautéed vegetables

16.00

AUSTRALIAN LOBSTER TAIL
Succulent lobster tail presented on shell with mashed potato and
fresh sautéed vegetables

MARKET PRICE

NORTH SEA HALIBUT MEUNIERE
(meuniere) "miller's wife"
Halibut filet dusted with flour, sautéed in butter then finished with wine
and capers...served with mashed potato and fresh sautéed vegetables

21.00

VEGETABLE PLATTER
Center-of-the-plate portion of rice or noodles surrounded by
sautéed mushrooms, sweet/sour red cabbage, sautéed fresh
vegetables and champagne sauerkraut(topped with a pan fried egg)

14.00

DESSERTS
NY Style Cheesecake with Strawberry Sauce 3.75 German Apple Strudel 4.50
Fresh Strawberries in Cream 4.25 a la mode 5.50
Vanilla or Chocolate Ice Cream 3.00 Torte du jour 4.25
Homemade Ice Cream 4.25

18 % Gratuity Added to Checks for Groups of Six or More
Major Credit Cards Accepted
See Us Regarding Special Banquet Reservations
(303) 279-2333 or (303) 582-9971