

Black Forest Weeks

From 1st of July to 16th of July 2017

Early booking
recommended!



at the

M10

Café & Restaurant with
Baden Cuisine at the Market Place

Appetizer

'Baden' Style Wedding Soup (beef broth with marrow dumplings, Maultäschle– Baden style ravioli – and strips of pancakes)	7,50 €
Homemade Soup with Liver Spätzle	6,50 €

Vegetarian

Homemade Cheese Spätzle with fried Onions, accompanied by a mixed Salad	12,50 €
'Baden' style Creamy Leaves made of various Vegetables and gratinated with Cheese	14,50 €

Desserts

Battered Apple Slices, dusted with Cinnamon and Sugar served with a homemade Vanilla Sauce	8,50 €
Black Forest Plum Brandy 'Bömble' (Parfait) on Fruit Coulis (suitable for diabetics)	8,50 €
Black Forest Gateau served in a glass	6,50 €

Main Courses

Tripe on a sweet-sour sauce, served with sautéed Potatoes	12,50 €
Mautaschen – 'Baden' style Ravioli served with a Sorrel Sauce	15,50 €
Mautaschen –Homemade fried 'Baden' style Ravioli with Egg, served with Potato and Cucumber Salad	16,50 €
Liver on a sweet-sour Estragon Sauce, served with sautéed Potatoes and a mixed Salad	19,50 €
'Baden' style Roast Beef with fried Onions, served with sautéed Potatoes and mixed Salad	22,00 €
Pickled Veal, served with Pappardelle (flat, wide noodles) and Cauliflower	18,50 €
Beef braised in Cider, served with homemade 'Spätzle' and a mixed Salad	16,50 €
Saddle of Venison Baden-Baden on a Creamy Juniper Sauce; served with Cranberry Pear and homemade 'Spätzle'	26,50 €
'BadenSchäufele' – salted, smoked and simmered Pork Shoulder; served with Burgundy Sauce and Potato Salad	10,50 €
Ox mouth Salad, served with sautéed Potatoes	8,50 €

Delicious Black Forest Specialities, homemade here in the Café & Restaurant M10 at the Market Place in Baden-Baden – we are looking forward to welcoming you!

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