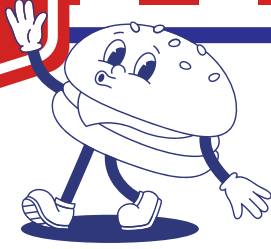


# THE WHITE HOUSE

## Black Forest Diner

ALL AMERICAN SOULFOOD  
POP-UP



# Drinks

## GROWN UP

Cocktails & Mixed Drinks

**CANADIAN CRANBERRY SPRITZ ~ €€**

Cranberry / Aperol / Rosmarin /  
Prosecco / Soda

**VIRGIN CRANBERRY SPRITZ ~ €€**

Cranberry / WILD Fine Spritz / Rosmarin /  
Prosecco / Soda

**CUCUMBER SPRING ~ €€**

Gurke / Limette / Ingwer / Basilikum /  
Prosecco / Soda

**MAPLE WHISKY SOUR ~ €€**

Kentucky Straight Bourbon / Ahornsirup /  
Zitrone / Orange / Eiweiß

**LONG ISLAND ICED TEA ~ €€**

Rum / Vodka / Tequila / Triple Sec /  
Limette / Cola

## EASY RIDER

House Sodas & Iced Teas

**CANADIAN CRANBERRY SODA ~ €**

Cranberry / Soda / Rosmarin

**BLACK FOREST ICED TEA ~ €**

Schwarztee / Tannensirup / Zitrone

**MEXICAN MANGO LEMONADE ~ €**

Mango / Limette / Minze / Soda

**CUCUMBER LIME LEMONADE ~ €**

Gurke / Limette / Ingwer / Basilikum / Soda



# SIP SIP HURRA



## HOMEMADE MEXICAN BEER

Tequila Gold  
Limette | Minze  
Ketterer Export

0,40L ~ €€



KETTERER

## BLACK FOREST SUMMER ALE

Fruchtig frisches Sommerbier  
naturtrüb

0,33L ~ €€



ORIGINAL MEXICAN  
NATURAL FLAVOR SODAS

- \* LIME \*
- \* PINEAPPLE \*
- \* MANDARIN \*
- \* GUAVE \*
- \* GRAPEFRUIT \*
- \* STRAWBERRY \*

0,37L BOTTLE  
€€

# Food

## Sides

CLASSIC FRIES

SWEETPOTATO FRIES

HUSH PUPPIES

Mais-Käse-Krapfen

COLESLAW

MINI MAC'N'CHEESE

Makkaroni / Cheddar / Tomato

ROASTED CORN COB

Hot Honey

SMALL CEASAR SALAD

Wildkräuter / Parmesan / Croutons

€€ EACH

## BITES & SIDES

TACOS AL PASTOR ~ €€

Maistortilla / BBQ-Pulled Pork / Ananas-Salsa

POUTINE ~ €€

Classic Fries / Bratensauce / Hirtenkäse vom  
Quilibri-Hof in Tennenbronn / Schwarzwälder  
Speck / Lauchzwiebel

## Loaded Fries

TIJUANA STYLE ~ €€

Sweetpotato Fries / Guacamole /  
Sour Cream / Ananas-Salsa

CHILI-CHEESE ~ €€

Classic Fries / Cheddar-Cheese-Sauce /  
Jalapeños

TEXAS BBQ ~ €€

Sweetpotato Fries / Pulled Pork /  
Whisky-BBQ-Sauce / Röstzwiebeln

## MAIN DISHES

MONTEREY FLANK STEAK ~ €€

Dry Aged Flank Steak / Chimichurri+ Side

PHILLY CHEESE STEAK SANDWICH ~ €€

Brioche Sandwich / Roastbeef / Cheese Sauce  
/ Roasted Onions / homemade Pickles + Side

CHILI CON CARNE ~ €€

Slowly Cooked Beef Brisket / Pinto Beans /  
Ancho Chili / Sour Cream + Side

KANSAS FRIED CHICKEN ~ €€

Knuspriges Pollo Fino im Bierteig + Side

KANSAS FRIED CAULIFLOWER ~ €€

Knuspriger Blumenkohl im Bierteig + Side

BBQ SPARE RIBS ~ €€

24 Stunden sanft gegart bei 65°C  
Whisky BBQ-Sauce + Side

BLACK FOREST SALMON TROUT ROLL ~ €€

Brioche / Lachsforelle von der Fischerei  
Strübig / Sour Cream / Wildkräuter + Side

MAPLE MISO SALMON TROUT ~ €€

Lachsforelle von der Fischerei Strübig / Miso-  
Ahornsirup Glasur + Side

CALIFORNIA BOWL ~ €€

Sushi-Reis / Coleslaw / Wildkräuter / Cesar  
Dressing / Mango / Guacamole / Sesam

+ ON TOP

Crispy Chicken +€ | 4 Hush Puppies +€ |  
BBQ Pulled Pork +€ | Lachsforelle +€

## Burger

Alle Burger im Brioche Bun,  
serviert mit einem Side deiner Wahl

BLACK FOREST BEEF BURGER

180g Rinder-Patty / Bacon-Jam /  
Cheddar Cheese / hausgemachte  
Salzgurken / Wildkräuter /  
Röstzwiebeln / Dijonaise

€€

CRISPY CHICKEN BURGER

Hähnchen in Knusperpanade /  
Mayo / Radieschen-Pickles /  
Wildkräuter / Frühlingszwiebeln /  
Sweet Chili Sauce

€€

CRISPY CAULIFLOWER-BURGER

Blumenkohl im Knuspermantel /  
Mayo / Radieschen-Pickles /  
Wildkräuter / Frühlingszwiebeln /  
Sweet Chili Sauce

€€

## SAUCES

\* WHISKY BBQ SAUCE \*

\* SOUR CREAM \*

\* CHIMICHURRI \*

\* CHEESE SAUCE \*

\* ANANAS-SALSA \*

\* GUACAMOLE \*

\* BRATENSAUCE \*

€€ EACH

# Sweets



NIX FÜR DICH DABEI!!

FRAG NACH UNSEREN EISSORTEN!

HOT CHOCOLATE CAKE ~ €

Sour Cherry / Vanilla Ice Cream

PEACH COBBLER ~ €

Californian Almonds / Vanilla Ice Cream

MEXICAN CHURROS ~ €

Cinnamon / Chocolate