

BAREISS JOURNAL

HOTEL BAREISS. THE RESORT IN THE BLACK FOREST.

BAIERSBRONN-MITTELTAL | 2025



*A new standard
of luxury:*

THE NEW FLOOR OF SUITES

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Behind the scenes:

RECEPTION, RESERVATIONS, BUILDING

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There's none like them!

OUR BAREISSIANS

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»It's true, things are just »right« here.«

BRITTA AND HANNES BAREISS ON THE NEW FLOOR OF SUITES, THE NEW BAREISS RESTAURANT AND THEMSELVES.



Mr and Mrs Bareiss, our chat today will be, shall we say, full on: we'll cover the new suite floor, the new Bareiss restaurant, and we want to talk about the »service paradise« that is Bareiss; the idea that »there is no »no« for the guest«; what the staff do for Bareiss, what you do for the staff, and the fact that you've been running Bareiss for ten years now ...

Britta Bareiss (laughs): How much time do we have ...?

Hannes Bareiss: Good question. We have a lot to cover. Where should we begin?

With the new floor of suites?

Ha. B.: Yes, the new suite floor. It has basically replaced the penthouse floor. When my father built that floor originally, it was something of a sensation – both architecturally and as an offering for the guests. The architect at the time pleaded with my father not to do it, saying »Mr Bareiss, please don't add anything to the existing structure!« My father built the floor anyway, and as the ensuing demand confirmed, he accurately predicted the need for larger living spaces, apartments, and suites. It's the same now: we announced the construction in the last journal, and immediately the first inquiries started coming in.

How do you explain that?

B. B.: Through the development in our guests' preferences. The increase in younger, more discerning guests is noticeable. Young families also keep returning because the children are thrilled by the children's village, the petting zoo, the ponies, and the camps. That's why, when we were planning the suites, we considered all possible living combinations: parents or grandparents who want to stay and sleep with their children or grandchildren, or separately. Couples who have separate bedrooms at home and want that in the hotel as well. Single parents who want to stay with their adult children and their grandchildren. Now we can better accommodate individual wishes.

What ideas did you have for the interior design?

Ha. B.: Our guiding ideas were spaciousness, luxury, modernity and cosiness. Most importantly, we didn't want to build hotel rooms, but living rooms where you feel at home, but with the added convenience of hotel service, making it a little »more comfortable.«

B. B.: Not every household has separate, independently accessible dressing rooms for »him« and »her,« soundproof doors, a sauna in the bathroom, or even two bathrooms for two bedrooms, retractable TVs, or air-conditioned wine drawers in the kitchen. In the master suites, like the ones I just described, you can invite family or friends over, just like at home – there's plenty of space.

That still doesn't tell us everything about the interior design. With all due respect, it's not exactly »Black Forest« style up there.

Ha. B. (laughs): With all due respect, what do you see spread out before you, and behind you, from the entire suite floor? The Black Forest! You can't get more Black Forest than that with this incredible panoramic view. But I know what you mean. There are no cuckoo clocks and no antlers – you can find all that in the »Dorfstuben« restaurant.

B. B.: Without wanting to sound pompous: we host the world here at Bareiss. We have guests and employees from all over the world. So, specifically for the suite floor, we've created a, let's say »cosmopolitan« design with the utmost individuality. Of course, that doesn't mean we're trying to compete with Milan, Paris, or New York. We're in Mitteltal. And part of being »worldly« also means incorporating a style that fits your location – in our case, a country-house style that is just as elegant as it is cosy.

Ha. B.: My wife planned each individual suite, she had several folders for each one, coordinating fabrics, patterns, colours for decorations or pillow covers, all in harmony with each of the very different colour schemes in each of the eleven suites...

B. B.: ... which was a lot of fun, but also required a huge amount of focus. You're challenged to imagine a harmony without knowing if it will »look« right in reality. Light colours on light colours, for example, doesn't work: light-coloured furniture on light-coloured carpet on light-coloured parquet creates a »sauce« where everything blurs together. You need contrasts. But not ones that clash – ones that complement each other.

Ha. B.: And in the end, it also has to be functional. What good is the most amazing lighting design – which, by the way, was done by a professional for the entire floor – if the guests can't figure out how to turn the lights on and off? That's why we have easy to use switches for three different lighting moods. We could go on and tell you hundreds of other details we pored over in order to ensure that there was no compromise on perfection, comfort, and convenience in each of the suites. But we do have a few other topics to cover...

... the Bareiss Restaurant ...

B. B.: ... it's the most beautiful restaurant I know.



You radiate with pride and happiness when you say that: the most beautiful restaurant – quite a claim, isn't it?

B. B.: I don't mean to boast, I mean it in the most joyful way possible, because we've achieved the goal we set for the design: to create a new design for the Restaurant that renders it, in the eyes of our guests, the most beautiful restaurant ever. Modern, tasteful, stylish, and at the same time cosy, which sounds nicer in English than the perhaps slightly old-fashioned German word »gemütlich«.

Ha. B.: But there's nothing wrong with »gemütlich«. We have a lot of appreciation for cosiness here. Being on holiday is like Christmas: time stands still for a moment. You want to do your soul good, and find a little peace and quiet, which doesn't exclude being sociable, adventurous, or active of course. The main thing is to listen to yourself and your needs, and to allow yourself some relaxation and time to unwind – whether alone or with family or friends, it doesn't matter. »Me time« works just as well with two or more company. That's what Bareiss is for, and that's what the Bareiss team stands for ...

... along the lines of: »There is no »no« for the guest ...«

B. B.: ... and another favourite motto: »Everything with heart.« We hear it over and over again – and we are endlessly grateful for it; our staff are consistently praised for being so warm, friendly, and kind to the guests. We don't train or drill that, we don't coach it – it's just in them. And that gives Bareiss its soul, its warmth, and, here we go again, its heart.

Ha. B.: A word about »there's no »no« for the guest.« As an attitude, desire, or mindset, it's part of Bareiss' DNA. We do everything we possibly can for every guest. But, of course, we can't work miracles. We have only so many window seats in the restaurant. All of our rooms are beautiful and have planted balconies,

but not every room is every guest's dream room, and that particular dream room might already be taken. Our wine cellar is very well-stocked. But even here, we have to acknowledge our limits – we can't offer every wine in the world. That has nothing to do with refusal or unwillingness. The first to feel pain when we can't fulfill a guest's wish is us, the hosts. Other than that ...

... you are a »service paradise«, ... as one guest once told you after returning from a very expensive holiday on a very beautiful island in an elegant 5-star hotel, where, however, there were no shoborns, there was no notepad in the room, and the wine and water glasses weren't polished.

B. B.: That's right, a very good friend told us exactly that, that we are a »service paradise« – and that's coming from someone who has no need to flatter us. We enthusiastically shared that feedback with the leadership team, proud but also aware of the huge expectations that come with it. And that really keeps us humble and reminds us not to be overly confident, to always critically examine ourselves. Are we as good as our guests expect?

Ha. B.: And our guests expect highly professional staff who provide excellent service, or, in the case of our apprentices, are learning to reach that level of service. We work hard to achieve that and, with pride, I can say we've become a very reputable employer brand. It's no coincidence that in the current cohort of first-years, 40 apprentices have started their training with us.

If it's not a coincidence, then what is it?

Ha. B.: Our apprentices learn the basics of the Bareiss ABC during two weeks at the Bareiss Academy, before starting with the full ABC on their first day of practical work. The expectations are pretty high for our beginners, which is why we have the two-week warm-up. That's why they're mentored by apprentices from older years, and why they are closely guided by the training supervisors. The vast majority of apprentices give their all from the start, and late bloomers are given their chance too.

B. B.: And for great effort, they get our grateful thanks: employee parties and an »Oktoberfest« with Bareiss-level cuisine, just like what the guests get, with a band included. For »Oktoberfest«, we set up a beer tent. There are apprentice trips to Europa-Park, the Alpirsbacher brewery, and the Schwarzer Adler, where

they're always welcomed by the owners themselves, Carl Glauner, the Mack family, or Fritz Keller. And then there's our highlight of the year: our Christmas party. Everyone comes dressed to the nines. We toast the many awards our Bareiss team has earned and raise our glasses to the outstanding teamwork from everyone with everyone. There's an amazing buffet, and then, in the finest dresses and smartest outfits, we dance the night away.

Ha. B.: Word gets around in the industry, at job fairs, and among our guests. And when someone comes to do a trial apprenticeship with us, they quickly realise: it's not just »talk« or »rumours« they've heard about us – it's true, things are just »great« here.

At the 101 Best hotels in Germany, Austria, South Tyrol, and Switzerland, Bareiss is placed among hotel giants like the Vier Jahreszeiten in Hamburg, the Hotel Sacher in Vienna, the Dolder in Zurich, and the Beau Rivage Palace in Lausanne, and for the second year in a row, it was named »Luxury Culinary Hotel of the Year.«

Ha. B.: That's right. It makes my wife and I almost go down on our knees when we are counted among this group of contemporaries. These are true legends, the best of the best. But we don't let it go to our heads. This is the founding achievement of my grandmother, Hermine Bareiss, the incredible entrepreneurial lifetime achievement of my father, and the ongoing accomplishment of everyone who has ever worked at Bareiss.

Now to the two of you: You've been married for ten years and, for the same length of time, you've been running Bareiss together with the senior head of the family, Hermann Bareiss, who has gently stepped back from the day-to-day business of the hotel. The transition has been a success, despite all the usual risks and challenges that a generational change typically brings. And again, with all due respect, »despite« the fact a daughter-in-law is on the scene, whose involvement isn't always welcomed in family businesses. How come it has worked for you?

B. B.: A long question, but a simple answer: We like each other.

A new standard of luxury:

THE NEW FLOOR OF SUITES

When the pictures on these pages, were shown to someone who didn't know the Bareiss. What immediate impression do they give? »Cosy.« said this person – a young woman. And with that spontaneous reaction, she captures exactly what Britta and Hannes Bareiss emphasise in our conversation: the new suite floor is indeed cosy. During the interview, the questioner cheekily suggested that the decor doesn't resemble the Black Forest. Hannes Bareiss refuted this, pointing out the expansive view of the Black Forest that is visible from all the rooms. The photos confirm it. But you encounter the Black Forest even earlier here – right in the hallway, where guests pass by a photo gallery documenting a journey through time in the historic Mitteltal valley. Among the images is a picture of Gasthaus Kranz, where Hermine Bareiss, the founder, laid the foundations for what would become the legendary Bareiss hotel in 1947.

These pictures, and the suites, instantly illustrate the incredible evolution this establishment has undergone over its more than 70-year history: from a modest yet refined spa hotel to one of the world's top resorts. The décor doesn't flaunt this transformation; it doesn't boast. Yet, as you will immediately notice, no expense has been spared when it comes to comfort, convenience, and, indeed, a touch of indulgent luxury: the finest materials, marble, brushed stainless steel, high-quality leather and fabrics, German oak in the herringbone-patterned parquet, bullhide leather in the armchairs and sofas, decorative piping, profiled wall and ceiling treatments, framed mirrors in the bathroom, niche lighting in the showers, finely shingled exterior walls on the rooftop terraces – and, most importantly, ample space, giving guests the freedom to move around as they please. It is, as one outside observer says, quite simply world-class – but a friendly, welcoming kind of world-class.

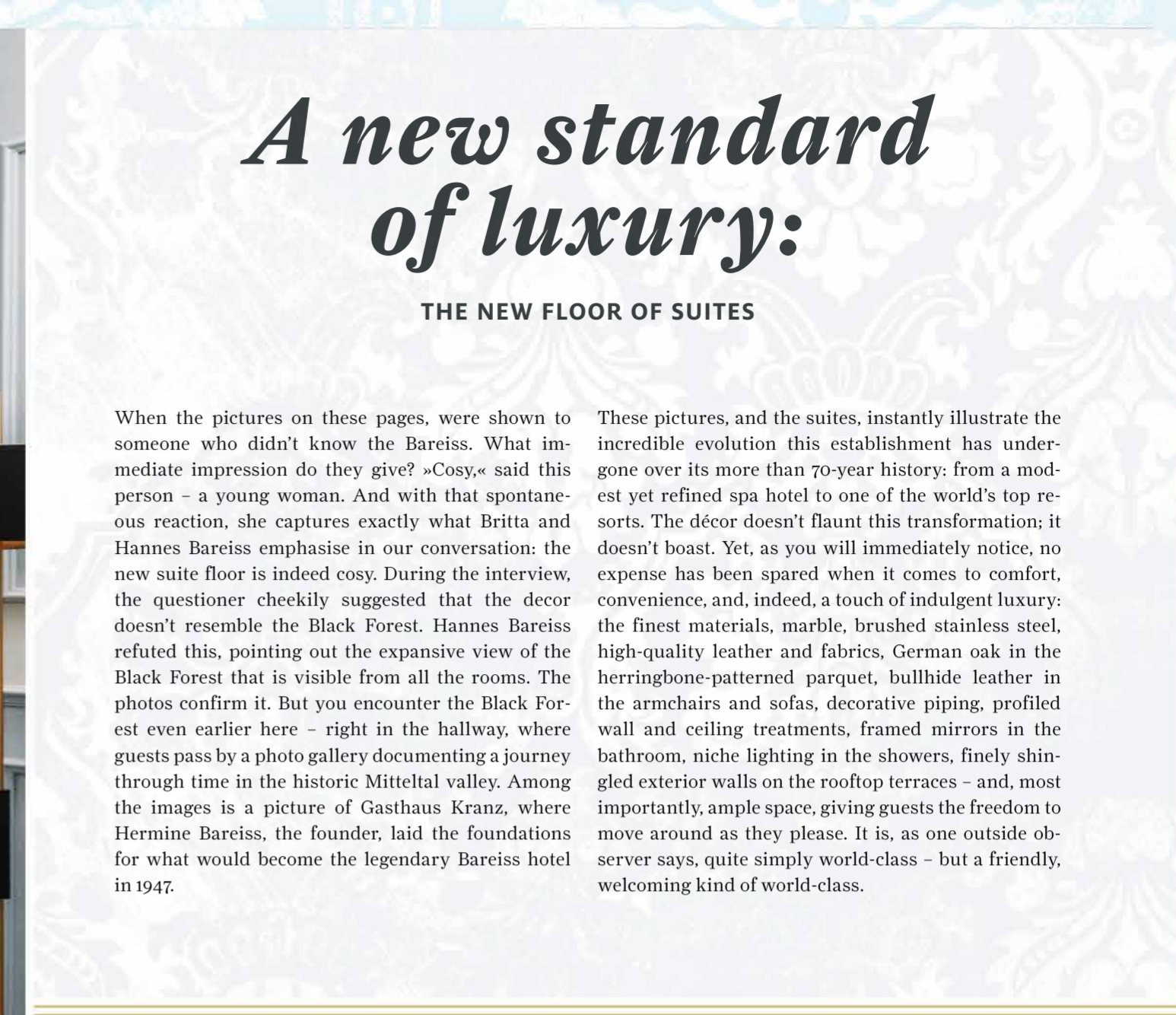


IMAGE ABOVE: IN THIS DOUBLE ROOM APARTMENT, PENTHOUSE II, WITH ITS APPROXIMATELY 70 M², GUESTS CAN ENJOY A STUNNING VIEW OF THE BLACK FOREST FROM THE LIVING AREA AND THE BALCONY, SITUATED IN A PRIME SOUTH-FACING LOCATION.

IMAGE LEFT: THE TWO PENTHOUSE SUITES »GARTENFLÜGEL« (60 M² AND 70 M²) OFFER A SPACIOUS SLEEPING AREA ALONG WITH A SEPARATE, COMFORTABLE LIVING SPACE FEATURING COSY LOUNGES.

IMAGE RIGHT: THE LOVINGLY DESIGNED CHILDREN'S ROOM IS PART OF ONE OF THE DOUBLE ROOM APARTMENTS, PENTHOUSE II (55 M²), FROM WHICH GUESTS CAN ACCESS THE LOVELY ROOF BALCONY FROM THE COSY DINING AND LIVING AREA.



**MICHELIN
2024**

3 KEYS FOR THE BAREISS – »ONE OF THE MOST EXTRAORDINARY HOTELS IN THE WORLD«

Just as the Michelin Guide awards 3 stars for exceptional culinary achievements, it now also recognises hotels for their outstanding services. In 2024, for the first time, this rating was extended to Germany, Austria, and Switzerland. In Germany, only six hotels received the highest rating of 3 Keys, and among them is the Bareiss. The official definition of a 3 Key hotel: »In these establishments, everything revolves around amazement and enjoyment – they represent the ultimate comfort and service, style and elegance. A hotel with three Keys is one of the most remarkable and extraordinary hotels in the world.«





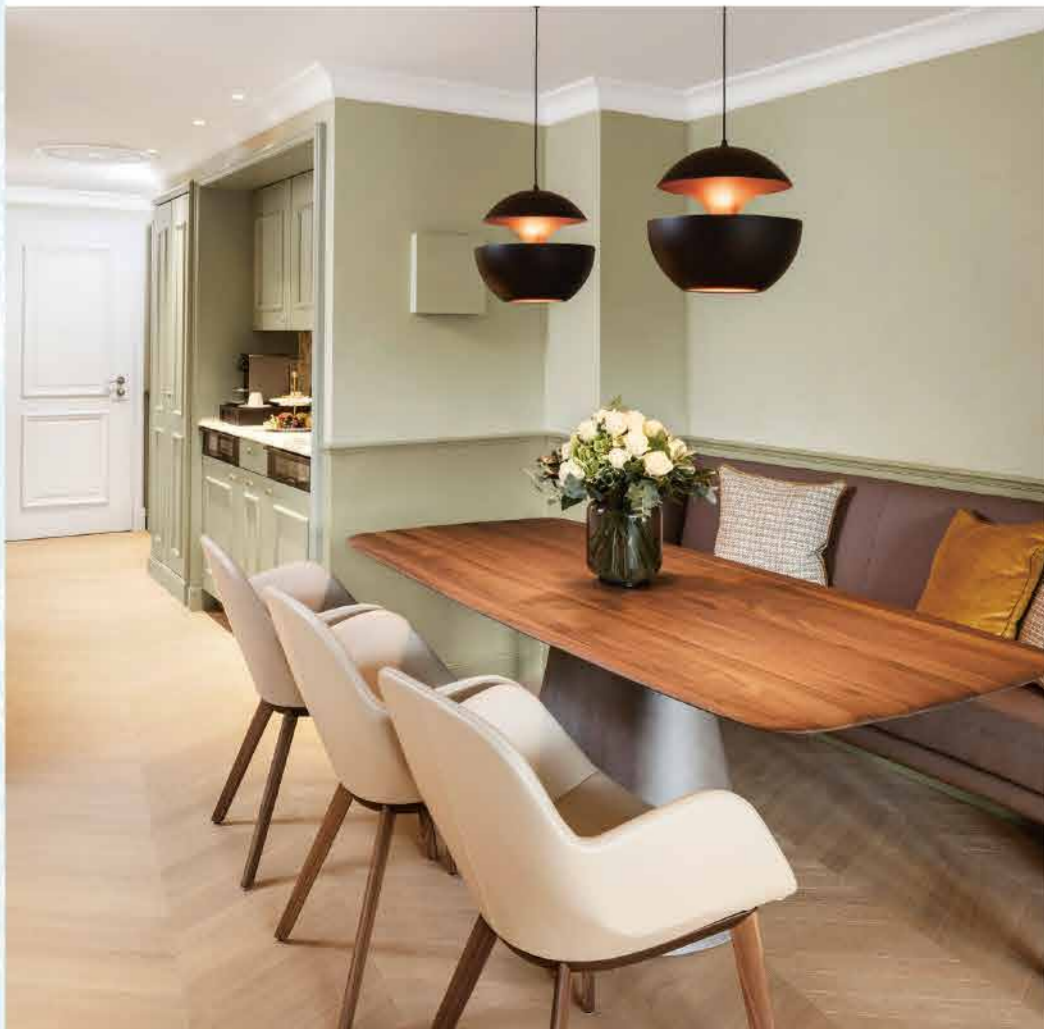
Luxury and elegance don't dominate; they don't push themselves to the forefront but instead quietly serve the guest. And the suites, ultimately, are designed for living - well, living in an elevated, luxurious kind of way. That's why there's a suite with its own children's room. In others, kids can sleep in their own bedroom with a private bathroom. And that's why the master suites feature living rooms with dining areas and open fireplaces, where one can enjoy total privacy, independent from the hotel, with room service catering to any need for solitude or sociability -including, of course, all our culinary delights.

Let's talk about luxury again. The suites were designed to be luxurious. »That's what we wanted,« say Hermann, Hannes, and Britta Bareiss in unison. But true luxury isn't simply in the design of a place; it is only complete when it comes to life, when it's infused with spirit. Otherwise, it's just beautiful - at best, elegantly beautiful. That would be insufficient. Our guests are the soul of the new suites; with them, they come alive. It's our guests who add a unique dimension of luxury, enriching and magnifying it with the luxury of their time - your time, dear guests, that you entrust to Bareiss as your chosen place for quality time. We can only express our gratitude for that! We thank you! And we will always do our utmost to make the most of your time, transforming it into a fulfilling experience through all the professionalism at our disposal and the warmth that gives Bareiss its comforting atmosphere.

IMAGE ABOVE: THIS SHOWS ONE OF THE TWO ENSUITE BATHROOMS IN THE **DOUBLE ROOM APARTMENT, PENTHOUSE II**, FEATURING A FREESTANDING BATHTUB. THE BEDROOM INCLUDES A WELCOMING LOUNGE AREA.

IMAGE RIGHT: THE **BAREISS LUXURY WELLNESS SUITE** SPANS APPROXIMATELY 155 M² AND OFFERS, AMONG OTHER AMENITIES, TWO BEDROOMS, TWO BATHROOMS, A SAUNA, A LIVING AND DINING AREA WITH AN OPEN FIREPLACE, AND A ROOFTOP TERRACE WITH A JACUZZI.

IMAGES BELOW: THE **BAREISS LUXURY FAMILY SUITE**, COMPRISING 120-130 M², FEATURES TWO BATHROOMS (INCLUDING A MASTER BATHROOM WITH SAUNA), TWO BEDROOMS, SPACIOUS LIVING AREAS WITH A DINING AREA AND OPEN FIREPLACE, AND A SOUTH-FACING BALCONY.





»For Whom Are We Hosts with Heart and Soul?«

HERMANN BAREISS ON HIS 80th BIRTHDAY

Doyen, Legend
and ultimate
Host



THE 80th BIRTHDAY OF HERMANN BAREISS

Last year, on March 27th, 2024, Hermann Bareiss celebrated his 80th birthday. It's been over 58 years since he returned from his wandering years in 1966 and transformed the Kurhotel Gasthaus Kranz in Mitteltal, which had just 12 rooms when it was founded in 1951, into one of the world's best resorts. For the past ten years, he has worked alongside his youngest son, Hannes Bareiss, and his daughter-in-law, Britta.

On the occasion of this milestone birthday, speakers and well-wishers publicly reflected on his legacy:

For the residents of Mitteltal, Hermann Bareiss is a constant presence. He is active in the community, inviting people to celebrations and gatherings. The pleasing appearance of the town over the years can largely be attributed to him. His commitment to the prosperity and development of the region is well-regarded, notably as an employer and supporter of the Black Forest Music Festival. The state of Baden-Württemberg has repeatedly acknowledged his decades-long contribution to the reputation of the state as a tourist destination, awarding him both the Stauffer Medal and the Economic Medal. For his national contributions to the hospitality industry, tourism, and training, he was honoured with the Federal Cross of Merit. France awarded him the Order of Chevaliers d'Honneur for fostering Franco-German friendship.

Not only is he regarded as a doyen of top-tier hospitality in Germany, but he also thinks and acts beyond mere business interests: he initiated a nationwide reform of vocational education and training, and he fostered an exchange of experiences among international colleagues back in the 1980s, which generated significant media attention that the industry had not seen before, and led to Bareiss hosting the first culinary talk show.

The media refers to him as a »legend,« a person who demonstrates analytical precision, clarity of thought, balanced consideration, and wise judgment in countless portraits and interviews. For guests, he has been the ultimate host for decades. To his friends, he is »the most loyal of the loyal.« His eldest son, Christian, described him as »the most generous person« he knows.

Selected Excerpts

»I didn't do it for myself,« says Hermann Bareiss. »It has always been and continues to be about the happiness of the people around me – my employees and my guests. And especially my family who are my everything.«

Mr. Bareiss, you turned 80 last year. Are you proud of what you have achieved?

Hermann Bareiss: Of course. It would be downright ungrateful to my life and to those who have accompanied and continue to accompany me if I were not proud of it. The emphasis is on them. Because, in addition to pride, I am profoundly grateful for the opportunities and situations that came my way, without which nothing would have been possible. Above all, I am deeply grateful to those who have been part of the Bareiss over the decades. Without all of them, Bareiss would not be what it has become, and it would not be this Bareiss.

What were the key moments or situations for you?

He. B.: The generational changes. My mother, Hermine Bareiss, the founder of the establishment, a strong woman, allowed me to take my own path. Today, I let my son Hannes Bareiss and his wife Britta do the same. The generational transitions have been successful in both cases. Successful not despite but because of the necessary, controversial, and always constructive discussions. These are often turning points.

What experiences will you pass on?

He. B.: Experiences cannot be passed on. Everyone must have their own. If your question is alluding to the »secret of success,« there is no such secret. There are always conditions: suitability and talent for what you do. Diligence, perseverance, discipline, ambition, steadfastness, and loyalty to yourself. All of this in perhaps an unusual or exceptional measure – without exceptionally tormenting or straining your fellow human beings. Otherwise, you are on your own. But that does not work in our profession as hosts, which is only possible through collaboration. The most visionary visionary, the most creative entrepreneur, is nothing without their team, without their family.



Are you now, at 80, finally taking it easy? What about retirement?

He. B.: I have gradually withdrawn from the »demands of the everyday« in recent years, and truly »let go,« as they say. So, I do have a significantly quieter life now. But I don't stop being Hermann Bareiss. With emphasis on Bareiss.

You haven't mentioned your guests yet.

He. B.: Who have we been talking about all this time? It's not about me. Who are we hosting with all our heart and soul?

Is that your motto?

He. B.: Be human, stay human. Nothing is more important, nothing more valuable. Let's be grateful for that and aware of it, especially in the face of the truly alarming world situation that we see and hear about. Let's be thankful that we can live in Germany in such wealth, freedom, and relative peace. With the emphasis on can. These completely unnecessary little wars and pitiful skirmishes triggered by oversized egos, focused only on oneself – »me first« all the time – just look at our behaviour in traffic – are never worth it! Never! Let's be and remain humane towards one another. Everyone profits from that.

What do you wish?

He. B.: On a larger scale, I wish for peace and freedom. More specifically, a thriving Mitteltal that carries its community spirit into the next generation. A modern, perhaps even forward-thinking Bareiss, where only one thing counts: to make the guests happy and satisfied. Personally: I wish for good health.

What are your plans?

He. B.: A lot, much more time with my family, who mean everything to me, as I mentioned before. And more time with my friends, who have become lifelong friends.

What does family have to do with it?

He. B.: There are sacrifices in this kind of work. Both sides give up a lot. It would be dishonest not to mention that. Therefore, I am first and foremost grateful to everyone in my family for allowing me to pursue my path all these years and for never complaining, never moaning »where are you?« However, even if this sounds contradictory: we always had and still have each other. Always. I have always been there for my family. Otherwise, we wouldn't be this happy together today, and I include my nephew and extended family in Texas here.

Since we're on the topic, the question that usually kicks off the conversation with Britta and Hannes Bareiss is: how's the Family?

He. B.: Everyone is doing well. Both in Düsseldorf, where my oldest son Christian lives with his wife Stephanie and their two children, Benedict and little Augusta, and here in Mitteltal, where Britta and Hannes Bareiss have had »kid-free« mornings since last autumn: Hanna and Heidi are attending school, and little Henning is in kindergarten. Everyone is healthy. They all make time for each other, including their Grandpa, which gives me great happiness.



Hearty snacks and delicious cakes



The »Sattelei« Hiking Cabin, officially awarded the title of »favourite hiking cabin« of the region, is loved for three reasons.

Firstly, it serves as the starting and finishing point for endless excursions, hikes, bike tours, and leisurely walks. From here, you can access the 550-kilometre network of the Baiersbrunn hiking paradise, complete with themed trails. It's the perfect launchpad for embarking on the Tour de Murg or returning from it. Families can enjoy guided excursions with ponies and horses. And even the solitary wanderer can dream, ponder, and perhaps find what they are searching for while meandering along the picturesque paths.

Secondly, the food at »Sattelei« is incredibly tasty. They offer hearty snacks, such as Flammkuchen, Leberkäse, sausage salad, and whatever else a hungry hiker might crave. And there are delightful cakes, too, that are sure to satisfy any sweet tooth. There's no reason not to indulge in these treats, even if you're not hiking; you can simply enjoy the cakes for the pure pleasure of it. It's all about the full Bareiss pleasure.

And of course, the full Bareiss experience comes from the staff: The welcoming »spirit« which every Bareissianer embodies when they start with us, is generously extended to guests here as well.



Congratulations on 20 years of the »Sattelei« Hiking Cabin!



THE 14TH JULY

THE GERMAN-FRENCH FRIENDSHIP:
VIVE L'AMITIE!

The 14th of July, the French National Day, is always referred to at Bareiss in the form of the definite article: THE 14th of July. More casually, it is also known as »French Day.« With honour and respect, the 14th of July is always referred to as the festive day of the »Déjeuner amical franco-allemand,« with which Bareiss has honoured the day of the French Revolution and German-French friendship for more than 30 years. It's a friendship that has connected the hotel with its neighbouring country since its founding in 1951.

Since 1995, every 14th of July at Bareiss followed a fixed ritual. The family invites their French guests to a champagne reception in the spa garden. Amuses bouches are served. Musical accompaniment is provided by the traditional Mittelaltal Band and an Alsatian ensemble of Parforce horn players. The guests join in singing the national anthems of France, Germany, and Europe. The family offers a tribute and a toast to the special relationship the hotel has with its guests. Over the years, French ministers, MPs, and mayors have often talked about the foundation of today's European Union, laid by Charles de Gaulle and Konrad Adenauer, reminding everyone that France and Germany are the strongest pillars of this Union.

If you want see this fundamental relationship between the two nations then the pinnacle of this day, the Déjeuner amical, couldn't be a better opportunity. It's true testament to the harmonious and mutually devoted celebration of German-French friendship.



Aquaculture at its finest

TROUT FROM THE »FORELLENHOF BUHLBACH«

The »Forellenhof Buhlbach« and its fish farm were established in 1908, and was acquired by Hannes Bareiss for the hotel in 2017 and completely renovated over the following five years. Following its opening in October 2022, it is now entering its third year of production. Approximately 60,000 fish are raised each year, with 60% going to the Bareiss gastronomy and the remaining 40% sold at the Forellenhof shop and to partner establishments.

The aquaculture in the picturesque Buhlbach nature reserve is one of the most modern in Europe and, as an environmentally friendly and sustainable circulation system, it is the only one of its kind in Baden-Württemberg. Technologically, it's a leader in Germany for sustainably operated fish farming, alongside only a handful of other enterprises. The processing of the fish, however, is done traditionally: the smoking is performed by hand in wood-fired smokehouses rather than in electric ovens.

Under the leadership of fish farmer **Peter Schneider**, five employees process about a thousand trout each week using two methods. For hot smoking, the fish remain in the smokehouse at 90 °C for 90 minutes. In the more intricate cold smoking method, the brined fillets are smoked for six hours at temperatures below 20°C, with cooled smoke directed into the ovens through an underground system. The flavour and »palate experience« produced by both methods offer a more pronounced and delicate sensory profile compared to electric smoking or industrial processing.

The weekly tour of Buhlbach is absolutely worth doing: during an hour-long visit, guests learn everything they ever wanted to know about fish farming and processing, gaining a vivid insight into the technological, artisanal, and hygienic aspects involved. During school holidays, the team also offers a guided tour for children as part of the holiday programme, where they can learn about the names and appearances of the fish, their behaviours, and diets. For their efforts, the children receive a »Researcher Diploma« – something not everyone can claim to have.

Not every fish farm boasts such splendid dining options as those offered in the Forellenhof and Buhlbachstube, as well as on the terrace. Here guests can experience what it must be like to be in paradise.

Great experiences, celebrations, and enjoyment

THE »MORLOKHOF«

Sustainability, authenticity, preservation and care of nature and culture, mindfulness – these terms, often overused and worn out, regain their freshness and relevance in the historic »Morlokhof«, established in 1789.

Acquired by the hotel in 2003, the Morlokhof was restored true to its original form (think: authenticity). The successful restoration and its contribution to the preservation of a cultural heritage site have earned the ensemble of the courtyard, the Ausgedinghaus, and the bakehouse multiple national awards for heritage conservation.

Today, the farm is surrounded by orchards, herb gardens, and beehives (think: sustainability and nature conservation) – all of which are professionally maintained with great care for the full benefit of our guests. Honey from the »Morlokhof« is served at breakfast and available for purchase in the shop; the fruit is distilled into pear brandy. The herbs are used to create a delightful digestif herbal liqueur and are, of course, also used throughout the Bareiss gastronomy in general.

The »Morlokhof« is not just a unique event location for weddings, birthdays, and other life celebrations, it is also a place where your heart can be touched. On Tuesdays, usually with Hannes Bareiss, guests can visit the beehives or herb gardens to learn from beekeeper **Axel Janzen** and herbal expert **Brigitte Heinz**, a trained naturopath, about the life and organisation of a bee colony or the healing benefits of herbs. Carpenter **Hans Würth** and certified forestry engineer **Thomas Faißt** demonstrate and facilitate the traditional craftsmanship of making Black Forest shingles, encouraging guests to try their hand at shingling if they wish.

On Tuesdays, a nostalgic coffee table is set indoors. On Thursdays, the »Morlokhof« evening takes place with a live performance by the legendary healer Morlok. Thomas Faißt shares engaging stories about the tradition of charcoal burning, a hobby of his, and **Max Ruhbaum** entertains you with tales from Mark Twain and the legend of Petermännle.

And yes, when Christmas comes, it is also Christmas at the »Morlokhof«. But it's exclusively reserved for our youngest guests – the children – on the first day of Christmas. Oh, you lucky ones...



»The family feeling of the Bareiss family comes across 100 % to the guests and ensures that one feels immediately comfortable, at home, and relaxed.«

ANONYMOUS



»The blend of tradition and modernity has been achieved wonderfully here.«

COUPLE FROM SCHWETZINGEN



BIRTHDAY PACKAGE

07.01.–25.02.,
09.03.–09.04.,
07.09.–29.09. and
02.11.–27.11.2025

A gift on the house!

Just wellness for a change? Then book our arrangement »WELLNESS FROM HEAD TO TOE.« with 3 selected feel-good treatments.



»Many thanks for such a personal and complete feeling of being treated as a guest – as if one were already a regular.«

NEW GUESTS FROM HEILBRONN

»As always – and after more than 30 visits – wonderful. From arrival to being cared for in every way. Simply Bareiss time.«

LONG-TERM REGULAR GUESTS FROM PFLINGEN



»We are thrilled by your wide range of offerings for holiday guests, especially in the area of childcare – we always feel very comfortable here and are already looking forward to our next stay at Bareiss!«

FAMILY FROM HAMBURG, NEW GUESTS



»Quality is a value that pays off. The warmth in your establishment is priceless.«

COUPLE FROM STUTTGART



PAUSE FOR BREATH

Immerse yourself and pause to recharge simply do yourself good

»We appreciate the very personal touch of a family-run business. Thank you very much for such perfect days!«

FIRST-TIME GUESTS FROM ETTLINGEN

»Bareiss is addictive!«

REGULAR GUESTS FROM BELGIUM



Cookery Courses with Executive Chef Oliver Steffensky

06.04.–11.04.,
07.09.–12.09. and
09.11.–14.11.2025

»Thank you is not enough. But it expresses everything. We have been able to completely relax.«

GUESTS FROM SANDERSDORF-BREHNA



Leisurely walking LEISURE AND NATURE WEEK

14.09.–21.09.2025

EXPERIENCE NATURE WEEKS

12.01.–19.01., 27.04.–04.05.,
22.06.–29.06. and
02.11.–09.11.2025

»You are a role model for us – and a showcase hotel!«

COUPLE FROM NIEDERBERG

Specials 2025 ANNIVERSARY CELEBRATION ARRANGEMENT

Join us in celebrating the 10th wedding anniversary of Britta and Hannes Bareiss.

All dates and information can be found online or in our price list.



From kangaroos to infatuated couples

BEHIND THE SCENES: RESERVATIONS, RECEPTION, HOUSEKEEPING AND MAINTENANCE

When it comes to marriage proposals, securing the best table in the restaurant, shredded delivery notes, dripping taps, and requests for a fifth, sixth, or seventh pillow so you can sleep like you're on cloud nine, the reception, reservations, housekeepers, and maintenance teams have seen it all before.

Introducing: **Silke Schranz**, Reception Director; **Renate Günter**, Reservations Manager; **Anja Wachter**, Housekeeper; and **Nico Gaiser**, Head of Maintenance. The four share a few insights from behind the scenes.

As the conversation begins, Silke and Renate are raving about the new trainees. »A strong cohort,« they say, »motivated, engaged, eager to learn about what others in other departments are doing.« One trainee chef even went »upstairs« into the hotel to see how things are done there. The Moroccan employees impress with their German language skills and how quickly they adapt and integrate into the team. And everyone's eagerness to learn is remarkable, especially given the extensive onboarding material at the Bareiss Academy: health and safety training (which is pretty dry stuff), writing report logs (they'd rather read Goethe), check-in procedures (what happens first, next, and last?), internalising the mission statement

(a lot of text), understanding the Who's Who of the hotel (family, management, Bareiss leadership team), learning how to handle phone calls (none of this »hi,« »hello,« or »cheerio!«, grasping industry jargon (Bain-Marie? Never heard of it), and handling complaints about cold coffee (poor example; that doesn't happen at Bareiss). But there's also time for fun, like a hike with a barbecue, and the closing evening with the family – where this year, when everyone introduced themselves, one of the Moroccan employees stood up to start a standing ovation for the great introductory days.

»With these girls and boys,« the ladies say, »you can do Bareiss.« And what do the ladies themselves do?



SILKE SCHRANZ,
RECEPTION DIRECTOR

Ms. Schranz, please tell us: She is responsible for the smooth functioning of arrivals and departures, writing, translating, organising and distributing menus, handling requests and orders that come through the Bareiss app, and managing everything that needs to be arranged for the rooms and restaurants. She liaises with the housekeepers and the holiday programme to ensure that guests receive their extra blankets or that parents know their children are being well cared for at the children's camps. She orders forgotten medications from the pharmacist, Mr. Gross, who is always ready to help in any medical emergency. She takes care of birthday cakes, and doesn't bat an eyelid when a diabetic orders a Black Forest gateau. She painstakingly repairs delivery notes that have been shredded to millimetre-sized pieces, notes that really shouldn't have been cut up in the first place, and arranges a little scheme for the lovestruck man who plans to propose to his beloved during their stay at Bareiss: the engagement ring is submerged at the bottom of a champagne or cocktail glass (caution, don't swallow it!), and the room is adorned with red roses when the couple returns after their meal or a night at the bar... this has all happened before. There was even a time when someone ordered a kangaroo, a live one, for some whimsical amusement.

But that has only happened once. And, please, never again.

Never again? But there's no »no« for the guest at Bareiss, isn't there?

There isn't, says Renate Günter; we always provide alternatives. For example, Bareiss doesn't have a helicopter landing pad. But there are guests who arrive by helicopter. We always manage to organise that; there are landing options in Baiersbronn, and the transfer from there to the hotel is no problem at all.

It's also not a problem to secure preferred times for the Bareiss restaurant, for massages or cosmetic treatments, or to be sure of a quiet time at the Bareiss – as long as you ask in advance. Getting a table today for tomorrow's performance by Helene Fischer or Anne-Sophie Mutter is tricky. Finding a table on a Friday for the following Saturday evening at the Bareiss restaurant borders on miraculous. Wanting to book a child-free holiday at the Bareiss during the summer holidays overwhelms even the best reservation manager's goodwill. Renate Günter is one of them and, with 36 years at Bareiss, is one of the most experienced. But she can't work miracles either.



RENATE GÜNTER,
HEAD OF RESERVATIONS

Renate Günter knows we live at the pace and rhythm of mouse clicks, where we prefer to have our desires met immediately at the push of a button. The Bareiss app and online booking system make many things possible. Even the 101 emails that come into reservations each day are handled by a team of up to seven people over the twelve hours of the workday (weekends included). Still, even under such good conditions and with optimal digital usage, not everything can happen instantaneously. Therefore, she recommends that guests request preferred dates and dream rooms as early as possible. She and her team do everything they can and do their very best to help. If it isn't possible, like sunbathing in winter, it's not their fault. And in the end, it's not the end of the beautiful Bareiss world. Guests understand that.

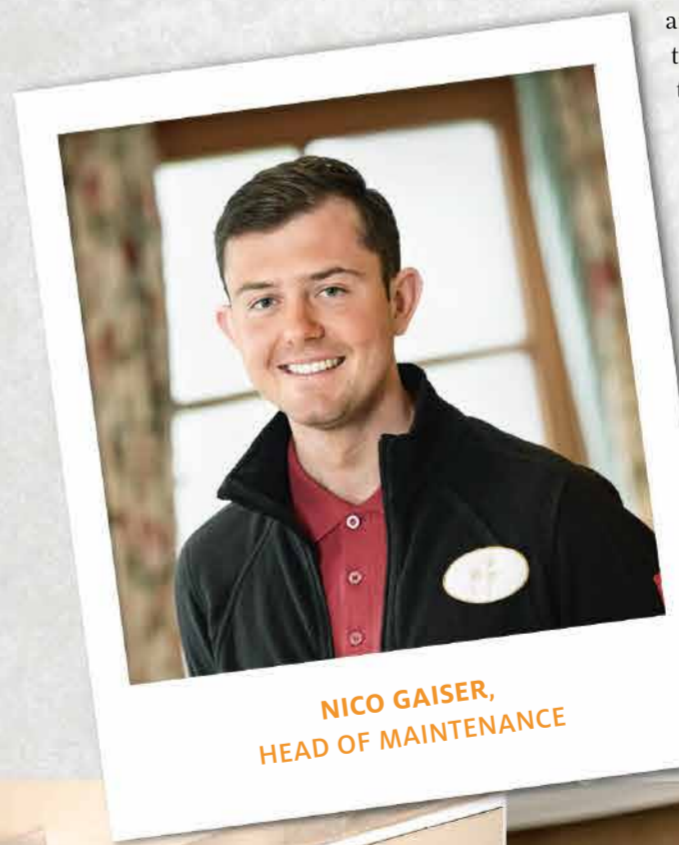


ANJA WACHTER,
DEPUTY HEAD HOUSEKEEPER

Anja Wachter and Nico Gaiser with their teams ensure that the Bareiss world is beautiful. The establishment is indeed a bit like a cosmos, with much of that which makes it function remaining unseen.

Nico Gaiser, who has been at Bareiss for five years and is a trained industrial mechanic, takes it upon himself to work behind the scenes, preferring not to be seen. He doesn't only show up when something needs fixing; he makes sure everything in the rooms is in order well in advance, from functioning window handles and door hinges to the thermostat in the shower. Unoccupied rooms are checked daily by him and his five highly skilled colleagues, who have access to a stockpile of supplies on a wholesale scale. But the rooms aren't the busiest areas of the hotel.

Neither are the restaurants or the pools, where lights and lamps or the chlorination system need to be monitored. It's down in the »catacombs« of Bareiss – the vast »underworld« – where pipes, wires, and cables converge, holding together the entire highly complex and intricate technical »organism,« incomprehensible to the layperson. And Gaiser is the expert who maintains an excellent relationship with all the tradesmen in the region, speaks their language, and has any assistance he needs at his disposal. Whether it's in the hotel, the Forest Park (think: Festival of Lights), or the outlets – Bareiss has many dimensions.



NICO GAISER,
HEAD OF MAINTENANCE

Anja Wachter completed her training in hospitality businesses before joining Bareiss in 2019, where she has since played to her strengths: with a keen eye and attentive gaze, she oversees that everything is just right, not only on all the floors but also in the restaurants, in the Shopping Passage, in the bathing area, in the Spa and Wellness areas, and in the outside pools.

She doesn't want to gossip about everything she sees. A guest's room, when staying at Bareiss, is also their private domain during the holiday, a protected space. Discretion and privacy are paramount for the housekeepers, room attendants, and hotel porters. Occupied rooms are impeccably cleaned and tidied while the door remains closed. But opened books or magazines, a blouse draped over a chair, a half-full glass of water – all remains untouched, just as the guest left it. However, a coaster is placed on top of the glass of water to prevent it from gathering dust.

A housekeeper's day is long, from 6 a.m. to 10 p.m. While the guest is still in »Morpheus' arms,« the housekeepers start polishing shoes and cleaning the communal areas. The day ends in the evening, while the dinner service is underway in the restaurants, with turning down the beds and tidying the bathroom. During these 16 hours, there are, depending on the day, 60 departures and 60 arrivals, morning meetings where the day's tasks are discussed: special requests for rooms, arranging cots and kids' cosmetics, welcome arrangements, placing the daily newspaper in the guest's language, arranging flowers, selecting the right coffee capsules if they know the favourite brand of a regular guest ... »there's always plenty to do.«

Meanwhile, »... it's still fun, even when it's stressful,« says Wachter. »That's when the team really pulls together. It brings out team spirit.« Gaiser shares a similar view: »Of course, you've got to be able to handle the pressure. But if you're not enjoying the work, you're in the wrong place at Bareiss.«

What keeps them motivated? They both express it simply: »We want the best for the guest, we want to make sure everything is just right for them. We want them to look forward to coming back.«

OUR BAREISS APP with all the information you need about the hotel. From gastronomy to wellness. From the holiday programme to the Beauty and Spa. Sports, Kids, the surrounding area, the Black Forest. And much more. And it's easy to use. Have fun!



»Perfect, wonderful, a true delight«: the sweetcorn soup with chorizo salsa ...

THE BAREISS IS THE »LUXURY CULINARY HOTEL OF THE YEAR«



The greatest Michelin-starred chefs of Europe have dined here: Michel Guérard, Marc Haeberlin, Alain Ducasse, Eckart Witzigmann. And all of them have tipped their hats to an extraordinary culinary achievement. This time, we're not talking about the 3-star Restaurant Bareiss. No, we're referring to the hotel's wider gastronomy - in the summer, this includes the Pool Restaurant »Oase«; the two à la carte restaurants »Kaminstube« and »Dorfstube«; and the three outlets, the Sattlei Hiking Cabin, Morlokhof and the Buhlbach Trout Farm. All of them together have been awarded first place in the »Luxury Culinary Hotel of the Year« category for 2024/25 in the »101 Best Hotels« across Germany, Austria, South Tyrol, and Switzerland - for the second year running.

This outstanding achievement is thanks to the work of a total of 60 chefs, under the direction of **Oliver Ruthardt, Oliver Steffensky, Linda Richter, Daniel Sorge, and Nicolai Biedermann**. These chefs work across five hotel restaurants, two à la carte restaurants, and three outlets, ensuring that it's clear that »the way to a guest's heart is through their stomach,« to adapt the saying in Bareiss's favour.

These 60 chefs, half of whom are apprentices in one of the three years of their training, have a repertoire of over 1,000 European dishes, if not more. And from breakfast scrambled eggs to midnight snacks, there are easily over 1,000 plates leaving the kitchen pass each day when the hotel is full. About 100 suppliers, including 10 just for fish, fill the »shopping baskets.« Everything that the region offers in all four seasons ends up on the table: asparagus from Baden-Baden, fruit from Oberkirch, potatoes from Sulz, organic eggs from Rastatt, lamb from the Swabian Alb - or, in the case of New Zealand lamb, from a bit further afield. Naturally, for the huge variety of dishes expected by guests, national and international products are also used. Mangoes, which are quickly snapped up and replenished at the breakfast buffet, don't grow in the flower-filled village of Sasbachwalden. And the evening buffet with its 50 types of cheese, which ranges in popularity from Camembert to Parmigiano Reggiano, cannot rely on German dairies alone.

Those are some figures. Not to be forgotten is the superior quality with which these dishes have been prepared for many decades, always evolving with the times, and offered with the greatest consistency. There has never been a decline, just progress and advancement. Linda Richter, the second head chef, says: »Years ago, the »Hamburg Börsesteak« was the most popular »dish of the day.« Today, it's sous vide cooked short ribs. In the past, the alternative dish was Wiener Schnitzel; today it's king prawns with couscous.« Years ago, before breakfast, guests would first take a dip in the pools and needed a coffee to wake them up, which they ordered by phone from the kitchen upstairs to the pool downstairs. Today, there's a breakfast buffet by the pool. And if anything

is missing, guests can order it via the Bareiss app. Freshly squeezed orange juice at breakfast used to be a speciality; now, several freshly squeezed juices are offered, including custom blends requested by guests, such as ginger juice mixed with carrot juice, lemon, and olive oil, and so on. Years ago, at lunch, when guests also had to choose their main course for dinner from two options, butter and bread rolls were already on the table. Today, the service offers a selection of bread rolls à la minute, from soft pretzels to crusty rolls. And an amuse-bouche might be sweetcorn soup

with chorizo and salsa. Comments overheard from neighbouring tables: »Looks like a painting,« »Mmm, delicious,« »Perfect. So unexpected,« »Wonderful,« »A delight.« We are not talking, once again, about a Michelin-starred restaurant here. We're talking about truly outstanding hotel gastronomy.

The guarantors and creators of this extraordinary achievement are the long-standing head chefs and their strong up-and-coming team, working in seamless harmony. The leader of the brigade is Oliver Ruthardt, the kitchen director, who has been with the hotel for 34 years. »This is my life,« he says with quiet pride, adding »the younger ones do it better.« It's easy to say that when you've taught the younger ones yourself. Take Linda Richter, for example, now the second head chef. She praises her »old« boss: »We were allowed to make mistakes and prove ourselves.« Richter has proven herself so well that Ruthardt made her a

tournant when one was urgently needed. A tournant is a versatile chef in the kitchen who can step in at any station because they've mastered them all.

Benjamin Enderwitz, just 23 years old, is already a chef tournant, just three years after completing his apprenticeship with Richter and Ruthardt. By his second year of training, he was cooking à la carte, became a saucier after his apprenticeship (»you will know them by their sauces«), then an entremetier at Restaurant Bareiss, and the deputy to Kaminstube head chef Nicolai Biedermann. It's been a rapid career at Bareiss, where from the very beginning he was taken by the family atmosphere and the team: »There's no employer like Bareiss in the region. There's nowhere that shows the same respect to its employees as here, there's no other team like it. Where else would I get such opportunities? Standing around as a young chef in a small-time establishment, without the challenge

offered by our culinary line-up here, gets you nowhere. At Bareiss, it's always been fun at the end of the day.« When asked what he enjoys most, he replies enthusiastically, »Sundays, when we can send out dish after dish - it's incredible service.« We equally enthusiastically leave that statement standing, as it is.

Ruthardt and Richter both agree. Ruthardt: »In what other hotel does a chef get such a stage? If you want to learn your craft inside and out and master it, then here.« Richter: »Sure, other places have something to offer. But is it any better than here?«

A former restaurant critic from a red restaurant guide, well-travelled in the world of gourmet dining, says: »There's no hotel worldwide with a comparable diversity of gastronomy and exceptional quality. None.«





In tune with the times True to itself

THE NEW RESTAURANT BAREISS

The new Restaurant Bareiss has established itself as world class. In culinary terms, it has been in that league since gaining its 3 Michelin stars in 2008. Now the restaurant, which was previously in a French classicism style, now also has an interior in which guests from all over the world will find themselves. Without feeling like they have been here before. The atmospheric statement is clear: this is no ordinary run-of-the-mill restaurant. The spatial experience is in league with the best in their game.

The reaction to the new design? We can safely say that the mixture of elegant modernity and sleek classicism, combining class and sophistication, spaciousness and cosiness, has been received brilliantly.

The Bareiss family, **Claus-Peter Lumpp**, **Thomas Brandt** and **Teoman Mezda** all contributed to the new ensemble of furnishings. The harmony of aesthetics and functionality were decisive for the choice of the new cutlery (easy to handle), the armchairs (comfortable for a few gourmet hours), the crockery (there are some customised Bareiss products), the new lighting (pleasing to the eye, making a stage for the dishes), the table decorations of flowers and candles, the calm parquet flooring, the omission of space-consuming side tables and the decision to retain the mullioned windows, the marble fireplace, the pictures and the

eye-catching flower arrangement in the centre of the restaurant. It's receiving many admiring glances; it's a Restaurant Bareiss that remains true to itself and is in tune with the times.

As the guests move with the times, so does the way we serve at the restaurant. When the Bareiss Restaurant opened in 1982, a visit to such a gourmet restaurant in Germany was like a visit to church: guests made a pilgrimage to the temples of Lukull. The chef did not cook, he celebrated. The gourmet's »bible« was the Michelin Guide. One enjoyed one's food according to the dictates of the food critics.

Those days are long gone. A master of his craft, Claus-Peter Lumpp cooks, as he likes to say, »free-style«: relaxed and in full command and mastery of his extensive skills. At his side is **Cyril Bettschen**, the equally creative sous chef who the head chef can fully rely upon. When asked about pressure, Thomas Brandt says he also feels no »performance pressure« or need to prove anything: »I know what I can do. We are all professionals here, true hosts through and through. The guests can taste and feel that. Their eyes light up. That's not pressure – that's what inspires us.«

Teoman Mezda, a sommelier whose extensive knowledge opens and broadens guests' horizons when it

comes to wine, confirms this: despite the high standards, the service can be relaxed because the guests are too. Wine pairings, once more of an option for those not yet fully »immersed« in the world of wine, are now also appreciated by connoisseurs: people trust the experience of those who are, probably, more experienced.

The service team itself wear elegant dirndls, tuxedos, and suits. Sneakers are left to the generation of sneaker-wearing guests, which now spans all age groups. Remarkably, this is well received even by the younger guests in trainers: they appreciate the restaurant culture, the waiters' and waitresses' dress code, finally being able to sit at a tastefully set table again. It's nice to feel like your hosts have dressed up for you.

And then there is the cuisine of Claus-Peter Lumpp and the patisserie of **Stefan Leitner**. In four different menus and a broad à la carte selection with over 30 dishes, none of which are repeated, they present a level of 3-star excellence like no one else. From the tiered aperitif stand with its appetisers to the cakes and pralines as a sweet conclusion. It's fair to say, with all due modesty, that no other restaurant of this calibre can offer such abundance and quality. This uniqueness is also what makes the restaurant world-class, to the great delight of discerning guests from all over the world.



EXPERIENCE THE CULINARY CLASSICS OF CLAUS-PETER LUMPP AS PART OF OUR »GOURMET SPECIAL« OR OUR »GASTRONOMIC TRILOGY«.



»THERE IS TRANQUILLITY HERE, THERE'S PEACE.« – THESE IMPRESSIONS MIGHT COME TO MIND WHEN YOU SEE IT. THIS – THIS IS OUR NATURAL BATHING POND, WITH OTHER POOLS BEYOND. AND THE POOLSIDE RESTAURANT, »OASE.« AN IDYLL. YOUR HOLIDAY.

»DISCOVERY
TIME-OUT«
Do you fancy four days of
healthy variety with
all the comforts that our
Bareiss has to offer?

There's none like them!

Our Bareissians



Johannes, 24, a fully trained restaurant service specialist and son of restaurateurs. He won the Gold medal at the youth restaurant service championships. But he didn't want to go into hospitality originally. And not to Bareiss – »you only learn about half-pension there.«



Luisa, 21, in her third year of training as a restaurant service specialist and also the daughter of restaurateurs, absolutely didn't want to either. And certainly not at Bareiss. Because, well, she wasn't really sure – too good, too famous, too renowned, something like that



Felina, 22, a passionate cook in her second year of training, always wanted to work in the hospitality industry but didn't have the confidence. So, she ended up doing tax consultancy – not quite as passionately. Eventually, had the courage to pursue what she really wanted to do: to be a chef. In the end, all three wanted just one thing: to be at Bareiss.



Sostenes, whom everyone calls Soso, a trained chef, only ever wanted to work at Bareiss. Coming from Indonesia at the age of 28, he first did a voluntary year at the vocational school in Bad Überkingen. In one of the foyers he saw a life-sized photo of Hermann Bareiss and his decision was made: that's where he wanted to go. He trained as a chef under Oliver Steffensky and Linda Richter. Today, as Junior Sous Chef, he runs the »Forellenhof Buhlbach«.



Mourad, 29, in his third year of training as a hotel management specialist, holds a master's degree in economics. He used to be a banker in his home country of Morocco. Mourad realised that »Full digitalisation in finance isn't my future. I need people.« That's why he switched to the hospitality industry back home, but it wasn't high-end enough for him. He wanted to be in an international Champions League and learn languages. So, Germany it was – and Bareiss.

BAREISSIANER
Mit dem Herzen dabei



THESE FIVE, as you can see from their short biographies, each have very different stories, but they all have one thing in common: in the end, they all wanted to come to Bareiss. To the top league. High-end. Up here where the air is thin.

Felina: »I need pressure. Otherwise, I wouldn't deliver what I'm capable of. Without challenges, I wouldn't be as good as I am.«

Luisa: »Pressure? I don't bear that alone- no one does. We all share it. That makes everything easier. Everyone supports each other. Then everything works.«

Johannes: »We're allowed to make mistakes. We get support from the other trainees, especially those in their third year. And pressure is a positive thing. I'm not a fan of too much mollycoddling – things have to 'move'. Everyone wants to achieve something.«



These are the words of the much-maligned »youth of today,« who supposedly don't want to learn or work hard. Such statements are not thought through. Not only do these five prove the opposite, **Marc Kotscherowski**, Deputy Restaurant Manager and Sommelier in the hotel's restaurant, confirms it too. Having come from the Auberge de l'Ill where Marc Haeberlin recommended Bareiss to him when he was

looking for a career change, he has valuable insight. During our conversation the Bareiss Academy is underway, first few weeks training in which new trainees are introduced to the establishment. »It's a strong cohort,« he says, »everyone's eager to give their best. They want to be part of the »spirit.« At Bareiss, they get it, and most importantly, they feel it.«

Making the job appealing to young people isn't achieved by wrapping them in cotton wool, babying them, or lowering expectations. It's achieved because the trainers address the younger generation's need for explanation and motivation with patience, plenty of understanding, dynamic communication and uncompromising standards. »If you had a date, would you

set the table like this at home?« Kotscherowski asks if someone isn't meticulous with the placement of cutlery and crockery, if the tablecloth isn't laid perfectly, there's a visible water stain, or the flowers and place cards aren't arranged correctly.

When it comes to »not doing it right,« it's okay to make mistakes. Kotscherowski says, »We don't raise cowards. You learn the most from your own mistakes. That might be easier for this generation of trainees than previous ones. We took on responsibility earlier, we understand the language of the younger generation and how they operate. Despite Bareiss' high standards, things should be done in a good mood. And they are.« It's something the guests certainly notice.

Of course, it's not just understanding and empathy that captivate the young trainees at Bareiss. All five, as mentioned earlier, are unanimous in how they rave about the team spirit, family feeling, and the approachability and directness of Britta and Hannes Bareiss, as well as the »awe-inspiring« presence of the senior figure, Hermann Bareiss, with his wealth of life experience. »He's incredibly authentic,« Kotscherowski also enthuses.

But there are also the hard facts that make Bareiss so attractive. Managers with a team of 400 can really thrive, proving their leadership and hospitality skills, their ability to read people, and their organisational talent. They can also show their human qualities as team players. At Bareiss, there are no stars. Every role and position counts.

And the trainees are set on the path to becoming true professionals. They are trained, tested, and many graduate as the best in their year. Like Johannes, for example, who completed his training as the top restaurant specialist of his year.

Such consistently good results are no coincidence. Kotscherowski again: »Before the exams, we train them in carving (chicken), filleting (sea bream), preparing (prawn cocktail), and plating at the table (steak tartare). For six hours, the best products and tools are at their disposal. We conduct wine trainings, tastings, and communication workshops. In Germany, you can count the number of establishments that put in this level of effort on one hand.«

And there's something else. Hermann Bareiss, who turned 80 last year, has often repeated it in recent interviews and conversations, even in this journal: »Stay human. Be human.« From the businessman who has demanded and given his all, being consistent and unwavering is a statement you can believe coming from him: in the end, it's our humanity that counts. At Bareiss, Johannes says: »After work, everyone sits together with a few others. No one is left alone.« Luisa echoes this: »Everyone is included. You're never alone.« Johannes adds: »I don't miss the cinema, the disco, or the bar. I've made friendships here. That's what sustains you.« Kotscherowski: »We, as training supervisors are there for our 'girls and boys,' we're present, comforting them when they feel homesick or heartbroken, from start to finish; we reassure them when something goes wrong. We help them grow up.«

Those who work hard can also party hard. The staff parties are legendary among former Bareissians. And those who start at Bareiss, experiencing their first employee party, going on the trainee trip or attending the pinnacle of all events – the staff Christmas party – are often left in awe. »It's absolutely top-notch,« Kotscherowski marvels »there's a real after-work culture here.«

All things considered, it's a whole life culture that the Bareissians give to each other, learn from one another, and carry with them beyond their time at Bareiss.

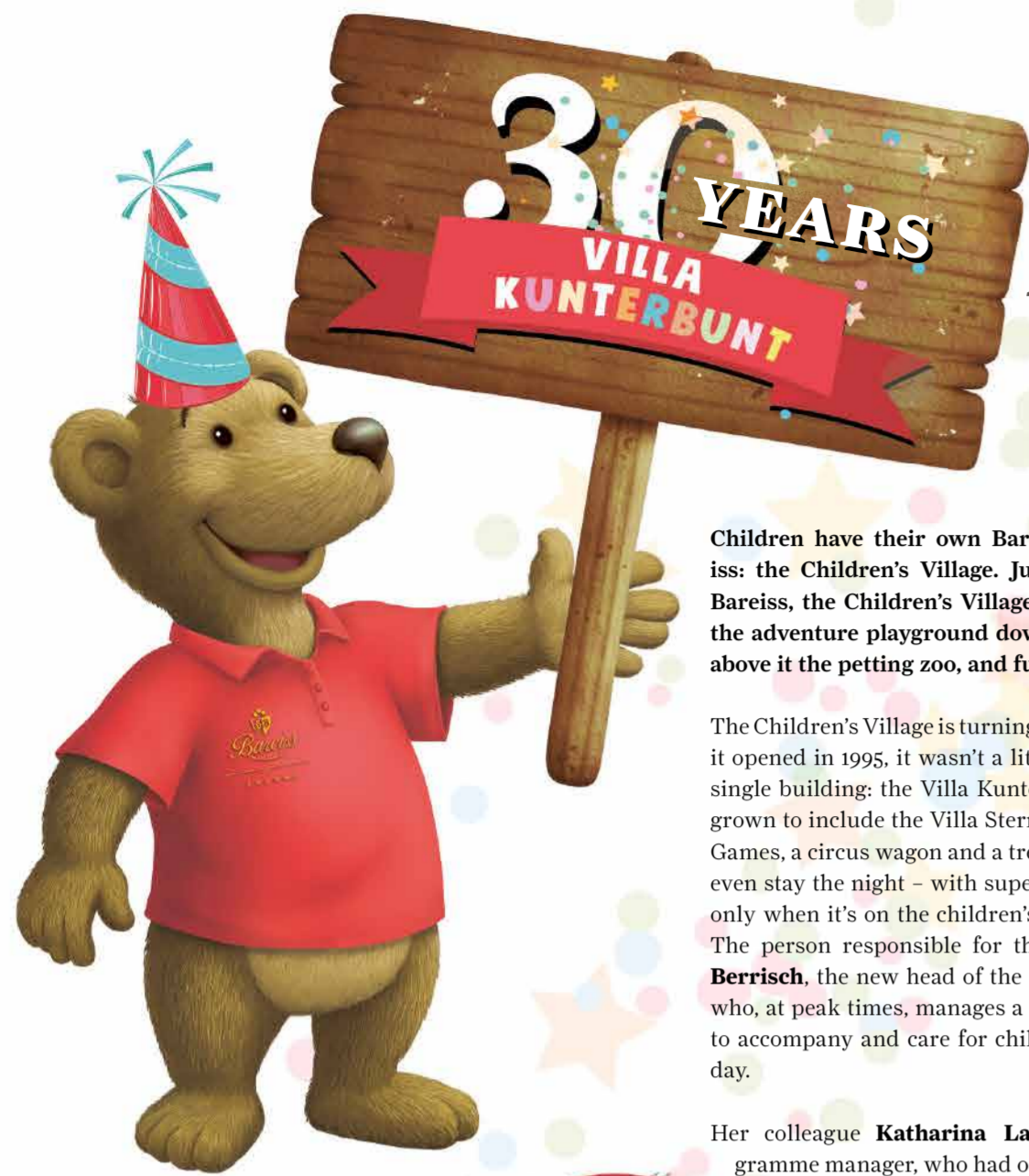
Felina: »I've learned how to deal with stress. There's a balance – the way the family atmosphere is embraced and lived here, that's unique.«

Luisa: »We're supported, we can flourish, grow, become more confident, more prepared for life.«

And finally, **Johannes:** »We're given a stamp for life here; we learn humanity – it's a great school.«

The Bareissians: »With heart and soul.« The Bareissians: one heart and one soul. The Bareissians – whose heart isn't warmed by them?





A place where dreams come true

Children have their own Bareiss within the Bareiss: the Children's Village. Just like the 'grownup' Bareiss, the Children's Village has its own 'outlets': the adventure playground down by the forest park, above it the petting zoo, and further up the stables.

The Children's Village is turning thirty this year. When it opened in 1995, it wasn't a little village at all, just a single building: the Villa Kunterbunt. Since then, it's grown to include the Villa Sternenstaub, the House of Games, a circus wagon and a treehouse where you can even stay the night - with supervision, of course, and only when it's on the children's summer programme. The person responsible for this programme is **Léa Berrisch**, the new head of the children's programme, who, at peak times, manages a team of over 20 people to accompany and care for children aged 3 to 17 each day.

Her colleague **Katharina Lang**, the holiday programme manager, who had only been with the team for three weeks at the time of this interview, but had immediately recognised the high standards and commitment with which Bareiss has embraced the wishes of its youngest guests: »This is where children's dreams come true,« she says, then quickly corrects herself, »though it isn't really a dream world that's offered to the children. It's real abundance, an overwhelming variety of activities that I haven't seen anywhere else.«



Katharina may well be right. Just glancing at the table of contents for the Holiday Fun for Minis, Maxis, and Teens gives you an idea of everything on offer here. Here's a selection from the 42 pages: Animal World, Adventure World, Water World, time for independent exploration, the Bareiss Rally, campfires, torch-lit hikes, the B-Club with Bass & Beats for Good Vibes. Then there are the numerous camps: tennis, football, horse riding, adventure discovery. The kids have their own Culinary Holiday Day and even special Beauty & Spa treatments - how about a Hot Chocolate Massage?

Yet, what struck Katharina most during her first days here wasn't the sheer size of the programme but something more fundamental: »At Bareiss, children receive the same genuine, warm, and honest respect as adults do. They're not shunted into a corner to be entertained so they won't bother the grownups. They're taken seriously in what they like at their age, what they enjoy, and how they might pick up a thing or two along the way without even realising it. What's done here has real substance and the same heartfelt care as everything that's done for the adults. You can feel that immediately. I certainly did.«

Perhaps that's why, just as parents or grandparents make friends during cooking seminars, golf or hiking weeks, children form friendships here too and arrange to meet up on future holidays to play football, tennis, or, as Léa Berrisch puts it, »to glide elegantly through the pool like a water fairy in mermaid swimming.«

Maybe that's also why parents and grandparents often say, »I would have loved to have been a child here.«



KIDS SPECIAL
14.04.-18.04., 27.10.-31.10.2025
THE BAREISS COOKING CAMP

Kids from 7 and up can get hands-on in the kitchen at a Luxury Culinary Hotel of the Year, picking up skills from masters of the craft. Cooking sessions are tailored to the group's age, and meals are shared together each day. No prior experience is needed, and the number of participants is limited to a maximum of 10 children per camp. You can find the full programme on our website at www.bareiss.com.

Events Calendar 2025

Full of anticipation, we present a small selection of next year's highlights.

30th DÉJEUNER AMICAL FRANCO-ALLEMAND
14.07.2025

CABRIOLET SPIRIT
01.06.-05.06.2025

MOTHER'S DAY SPECIAL
11.05.2025

FESTIVAL OF LIGHTS
25.07.2025

01.01.2025
TRADITIONAL NEW YEAR'S HIKE

06.01.2025
CAROL SINGERS' VISIT
in the Winter Forest

03.03.2025
CARNIVAL
in the Children's Village

14.03.2025
LARGE FASHION SHOW WITH
JEWELRY PRESENTATION

20.04.2025
EASTER SUNDAY
in the Children's Village

27.04.2025
APERITIF
Netherland's national holiday

30.04.2025
TRADITIONAL MAYPOLE ERECTION

01.05.2025
TRADITIONAL HIKE ON 1 MAY

11.05.2025
MOTHER'S DAY SPECIAL

09.06.2025
PATRON'S CONCERT, BLACK FOREST
MUSIC FESTIVAL
followed by Bareiss cuisine

25.05.2025
SPECIAL
for Mother's Day in France

23.06.2025
APERITIF
Luxemburg's national holiday

04.07.2025
33rd BAREISS GOLF CUP

04.07.2025
APERITIF
American national holiday

14.07.2025
30th DÉJEUNER AMICAL FRANCO-ALLEMAND

21.07.2025
APERITIF
Belgian national holiday

25.07.2025
FESTIVAL OF LIGHTS

01.08.2025
APERITIF
Swiss national holiday

06.08.2025
POOL PARTY

14.09.2025
HERITAGE DAY
at the »Morlokhof«

19.09.2025
LARGE FASHION SHOW WITH
JEWELRY PRESENTATION

03.10.2025
APERITIF
Anniversary of German reunification

31.10.2025
HALLOWEEN PARTY
in the Children's Village

22.11.2025-06.01.2026
BAREISS WINTER FOREST

30.11.-24.12.2025
CHRISTMAS MARKET
in the Shopping Passage

30.11.2025
ADVENT CONCERT
in the »Christuskirche«

24.12.2025
FESTIVE CHRISTMAS PARTY
with a concert in the hotel hallway

25.12.2025
CHILDREN'S CHRISTMAS
with a torch-lit hike to the »Morlokhof« and
visit from the baby Jesus

26.12.2025
CHRISTMAS BALL

31.12.2025
NEW YEAR'S BALL
with large Bareiss firework display

Subject to programme changes.

YOU CAN FIND MANY MORE DATES
AND OFFERS AT
WWW.BAREISS.COM

BAREISS
WINTER FOREST
22.11.2025-06.01.2026

CHRISTMAS
MARKET
30.11.-24.12.2025

3. BAREISS
PONY-
CAMP

2025

WELLNESS
FROM HEAD
TO TOE

Bareiss

★★★★★

HOTEL BAREISS. THE RESORT IN THE BLACK FOREST.

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MICHELIN
2024

LES
GRANDES
TABLES
DU
MONDE

RELAIS &
CHATEAUX