Chef Nicolai Biedermann's favourite menu

Sautéed scallops with Ponzu sauce, dried apricots and yoghurt

Essence of local game with red port and walnut dumplings

Fillet of turbot with oxtail praline in a stock of beetroot with glazed pointed cabbage and sour cream

Tournedo "Rossini" of grassland cattle with fried goose liver, leaf spinach and truffle purée

or

Medallion of saddle of venison with guanaja sauce and Valrhona chocolate with cranberries and herb potato noodles

Hazelnut panna cotta with white chocolate poppy seed and orange sorbet

as 5-course menu at a price of \in 115,00

or as 4-course menu without the hot entrée of ϵ 89,00

or as a 3-course menu without soup and the hot entrée of ϵ 74,00

The vegetarian Kaminstubenmenu

Mille-feuille of sweet potato with chickpea purée black salsify and sesame

Cream of sweet chestnut soup with cassis ravioli and Madeira

Poached organic farm egg with celeriac foam, herb mushrooms and parsley

Variation of kohlrabi with vegetable sauce mustard seeds, Balsamico jelly and herb risotto

Mousse of Baiersbronn woodland honey with pear stock, oat crumbles and cherry water parfait

as 5-course menu at a price of € 98,00

or as 4-course menu without the hot entrée of €78,00

or as a 3-course menu without soup and the hot entrée $of \, \epsilon \, 62{,}00$

<u>Kaminstube</u>

Starters

| Veal fillet tartare with marinated black salsify chives and farmer's bread hips | 27,00 € |
|---|------------------------|
| Sautéed scallops with Ponzu sauce, dried apricots and yoghurt | 29,00 € |
| Mille-feuille of sweet potato with chickpea purée black salsify and sesame | 23,00 € |
| <u>Soup</u> | |
| Essence of local game with red port and walnut dumplings | 16,50 € |
| Cream of sweet chestnut soup with cauliflower ravioli and Madeira | 15,50 € |
| <u>Intermediate dishes</u> | |
| Fillet of salmon trout of our Buhlbach trout farm with fermented soybean sauce as main course sweet-and-sour butternut squash and pumpkin seeds | 27,00 € 32,00 € |
| Fillet of turbot with oxtail praline in a stock of beetroot with glazed pointed cabbage and sour cream as main course | <i>30,00 € 36,00 €</i> |
| Poached organic farm egg with celeriac foam, herb mushrooms and parsley | 23,50 € |
| Main dishes | |
| Tournedo "Rossini" of grassland cattle with fried goose liver, leaf spinach and truffle purée | 39,00 € |
| Medallion of saddle of venison with guanaja sauce and Valrhona chocolate with cranberries and herb potato noodles | 38,00 € |
| Breast fried rare to medium and slow-cooked leg of Miéral duck with cassis, Brussels sprouts and basted potato dumplings | 37,00 € |
| Variation of kohlrabi with vegetable sauce mustard seeds, Balsamico jelly and herb risotto | 27,00 € |

Desserts

Madagascar vanilla tartlet and caramelized banana with pineapple ragout, cashew nuts and white candy ice-cream

18,00 €



Hazelnut panna cotta with white chocolate poppy seed and orange sorbet

18,00 €



Mousse of Baiersbronn woodland honey with pear stock, oat crumbles and cherry water parfait

18,00 €

Tarte Tatin ,, Hotel Bareiss" with homemade ice-cream and vanilla sauce

15,50 €



Three different sorbets with fresh fruit and butter crumbles

15,50 €



Cheese

Selection of European Cheese with grapes and fig mustard

16,50 €

Dessert wines

2020 Dom Bellegarde Domaine C. Thibault

Juraçon

glass 0,1 l 16,00 €



2022

"Die kleine Eiszeit"
Eiswein aus Cabernet Cubin & Syrah
Weingut Bernhard Ellwanger
Württemberg

Glas 0,1 l 18,00 €



2007

Schweicher Annaberg Riesling Beerenauslese Edition Bareiss Weingut Heinz Schmitt Mosel

glass 0,1 l 19,00 €



Pedro Ximenez Murillo Lustau Jerez

glass 5 cl 15,00 €

Digestifs

Williams Reisetbauer Österreich

4 cl 25,00 €



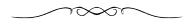
Sauerkirsche Weingut Bercher Baden

4 cl 12,00 €



Grappa Riserva 8 Jahre Nonino Friaul

4 cl 20,00 €



Hennessy XO Cognac

4 cl 28,00 €



Glenmorangie Nectar d'Or Highlands-Schottland

4 cl 16,00 €