

## **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 € 115,00*

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

*or as a 3-course menu without soup and the hot entrée  
of € 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 € 62,00*

## Kaminstube

### 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 €

### Soup

*Essence of local game  
with red port and walnut dumplings* 16,50 €

*Cream of sweet chestnut soup  
with cauliflower ravioli and Madeira* 15,50 €

### Intermediate dishes

*Fillet of salmon trout of our Buhlbach trout farm* 27,00 €  
*with fermented soybean sauce* as main course 32,00 €  
*sweet-and-sour butternut squash and pumpkin seeds*

*Fillet of turbot with oxtail praline in a stock of beetroot* 30,00 €  
*with glazed pointed cabbage and sour cream* as main course 36,00 €

*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 €

*If you have any questions about additives or allergens,  
please contact our service staff.*

## *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 €*