

Chef Nicolai Biedermann's favourite menu

*Buhlbach charr served two ways
with buttermilk stock, Granny Smith apple
and watercress*

*Essence of oxtail
with shallot dumplings and Madeira*

*Lacquered sot-l'y-laisse of black-feathered chicken
and scallop tartare with roasted cauliflower
curry and hazelnuts*

*Medallion of saddle of red deer calf
with raspberry vinegar sauce, pistachio
and celeriac dumplings*

or

*Veal fillet fried rare to medium
with primal carrot purée, morels and veal cheek ravioli*

*Composition of Baden strawberry
with basil, butter crumble
and strawberry 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

*Variation of Baden asparagus spears
with goat cheese, brown butter crumble and egg yolk*

*Cream of kohlrabi soup
with basted cherry tomatoes
and dark Balsamico*

*Gratinated spinach pastry pockets
with Parmesan and garlic*

*Braised leek with potato crust
mushroom sauce and green asparagus*

*Marinated rhubarb with yoghurt foam
rye and caramelized rhubarb sorbet*

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

<i>Spring chicken and pigeon olive with pea cream, morels and elderflower syrup</i>	27,00 €
<i>Buhlbach charr served two ways with buttermilk stock, Granny Smith apple and watercress</i>	29,00 €
<i>Variation of Baden asparagus spears with goat cheese, brown butter crumbles and egg yolk</i>	24,00 €

Soup

<i>Essence of ox tail with shallot dumplings and Madeira</i>	16,50 €
<i>Cream of kohlrabi soup with basted cherry tomatoes and dark Balsamico</i>	15,50 €

Intermediate dishes

<i>Lacquered sot-l'y-laisse of black-feathered chicken and scallop tartare with roasted cauliflower curry and hazelnuts</i>	27,00 € as main course 32,00 €
<i>Fried fillet of turbot in lobster bisque with mixed vegetables and crustacean praline</i>	30,00 € as main course 36,00 €
<i>Gratinated spinach pastry pockets with Parmesan and garlic</i>	23,50 €

Main dishes

<i>Fillet of veal fried rare-to-medium with primal carrot purée, morels and veal cheek ravioli</i>	39,00 €
<i>Medallion of saddle of deer calf with raspberry vinegar sauce, pistachio and celeriac dumpling</i>	38,00 €
<i>Braised leek with potato crust mushroom sauce and green asparagus</i>	27,00 €
<i>Baden asparagus spears with hollandaise sauce pancake strips with herbs or parsley potatoes At choice with</i>	26,50€
<i>Slice of Buhlbach salmon trout</i>	15,00€
<i>Tournedo of grassland ox</i>	17,00€
<i>Pata negra ham</i>	17,00€

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

Desserts

*Composition of Baden strawberry
with basil, butter crumbles
and strawberry sorbet*

18,00 €



*Marinated rhubarb
with yoghurt foam, rye
and caramelized rhubarb sorbet*

18,00 €



*Dark mousse of Valrhona chocolate
with coconut sponge, mango, lime jelly
and passion fruit sorbet*

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 €