

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 salmon trout of our Buhlbach trout farm
with fermented soybean sauce
sweet-and-sour butternut squash and pumpkin seeds*

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

or

*Saddle and sous-vide cooked belly of lamb
with mint, parsley roots and baked wheat flour crouton*

*Full-milk cream
with dark chocolate sponge, green apple
and rum-and-raisin ice-cream*

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, porcini 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 crisps* 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 cassis 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, porcini mushrooms and parsley* 23,50 €

Main dishes

*Tournedo "Rossini" of grassland cattle
with fried goose liver, leaf spinach and truffle purée* 39,00 €

*Saddle and sous-vide cooked belly of lamb
with mint, parsley roots and baked wheat flour crouton* 38,00 €

*Breast fried rare to medium and slow-cooked leg of Miéral duck
with cranberries, 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

*Iced mousse of Guanaja chocolate
with pistachios
and citrus fruit*

18,00 €



*Flamed meringue
of Mascarpone mousse
marinated strawberries
and strawberry sorbet*

18,00 €



*Vanilla madeleine
with popcorn foam
preserved apple
and raspberry jelly*

18,00 €

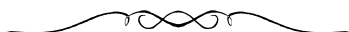
*Tiramisu tartlet
with marinated berries
white chocolate and espresso ice cream*

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 €