

Chef Nicolai Biedermann's favourite menu

*Ceviche of kingfish with braised fennel
and Granny Smith apple*



*Essence of corn-fed poularde
with sorrel ravioli and morels*



*Sautéed king prawns on onion purée
with yogurt and lemon*



*Saddle of lamb fried rare to medium with crème fraîche
tandoori and vegetable couscous*

or

*Medallion of saddle of venison from the Bareiss hunt
with cassis jus, two kinds of celeriac and potato noodles*



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

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 Kaminstubenu

*Avocado tartare with grilled asparagus
and pine kernel vinaigrette*



*Cream of Baden asparagus soup
with wild garlic dumplings*



*Braised kohlrabi with walnut cream
and tarragon emulsion*



*Variation of potatoes with vegetable sauce
spring morels and Madeira*



*Flamed meringue of Mascarpone mousse
marinated strawberries and strawberry 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

*Fried king prawn with green asparagus, egg yolk cream
and chive mayonnaise* 29,00 €

*Tartare of milk-fed calf with Granny Smith apple, black carrot
and fermented radish* 27,00 €

*Mousse of hay milk yoghurt
with cherry tomatoes, limoncello and cucumber* 24,00 €

Soup

*Essence of guinea fowl
with herb strudel and sherry* 16,50 €

*Cream of lemon grass and curry soup
with lime dumplings and kimchi mayonnaise* 16,50 €

Intermediate dishes

*Fillet of turbot in sobrasada stock with saffron
and warm snow pea pod salad* 30,00 €
as main course 36,00 €

*Salmon trout fillet fried on its skin
from our Buhlbach trout farm* 27,00 €
with nut butter foam, kohlrabi and garden cress as main course 32,00 €

*Poached organic farm egg
with leaf spinach, mushroom espuma and mushroom crumble* 23,50 €

Main dishes

*Medallion of saddle of red deer calf gratinated with almonds
on sour cherry sauce with wild cauliflower and
handmade Swabian noodles* 38,00 €

*Breast of Miéral duck fried rare-to-medium with chanterelles,
young leek and stuffed brioche dumpling* 37,00 €

*Variation of artichoke with sauce of roasted vegetables,
red port jelly and olive tapenade* 28,00 €

*Fresh chanterelles in chive cream
with homemade noodles or basted napkin dumplings* 26,50 €

served with:

Beef fillet tournedos 17,00 €

Salmon trout fillet fried on its skin 14,50 €

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

Desserts

*White coffee mousse
with lemon confit
Olive oil and lemon sorbet*

18,00 €



*Slice of Valrhona raspberry chocolate
with pistachio sponge, marinated raspberries
and raspberry sorbet*

18,00 €



*Coconut parfait
with mangoragoût
passion fruit and coconut crumble*

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 €