

Gastronomy has always played a very large and important role here at the Bareiss. Great emphasis was placed on excellent cuisine even in the days of our founding figure Hermine Bareiss. Our kitchen team is particularly looking forward to giving you an insight into the Bareiss pots and pans during the cookery course, and revealing some of our top chefs' little secrets.



Chef de Cuisine Oliver Steffensky, who has been of decisive importance in shaping the Bareiss gastronomy for more than 30 years, will be your guide. He has prepared interesting topics for you and looks forward to the time with you and your questions on all aspects of his dream profession.

[www.BAREISS.com](http://www.BAREISS.com)



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## *Seasonal Cookery Courses with executive chef Oliver Steffensky*



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2025



# SEASONAL COOKERY COURSES

WITH EXECUTIVE CHEF OLIVER STEFFENSKY

**06.04.–11.04.2025**

**APÉRITIF TIME:**

SMALL DELICACIES FROM ASIA AND EUROPE

**07.09.–12.09.2025**

**IT'S ALL ABOUT THE SAUCE:**

THE SECRET TO PERFECT SAUCES

**09.11.–14.11.2025**

**WHEN IT GETS COLD:**

WINTER AND FESTIVE DISHES

ALL COURSES ARE IN GERMAN LANGUAGE.

## ARRANGEMENT PRICE FOR 6 DAYS / 5 NIGHTS

from € 2,475 Single room

from € 2,800 Single room apartment

from € 2,500 Double room\*

from € 2,675 Double room, large\*

from € 2,825 Double room apartment I\*

from € 3,000 Double room apartment II\*

from € 3,625 Suite\*

\* The prices quoted apply per person and are dependent on the room category. The arrangement cannot be combined with any other booking packages. Programme subject to change.

# PROGRAMME

## SUNDAY EVENING

From 6.00 p.m. in our Dorfstuben:

Welcome to the seasonal cookery course at the Bareiss.

Then an evening meal together and explanations on the detailed programme.

## MONDAY, FIRST DAY OF THE COURSE

Course units will take place from 9.00 a.m. to 12.00 noon and from 2.00 p.m. to 5.00 p.m.

From 7.00 p.m. we will be expecting you in our hotel guest restaurants where you can enjoy the Bareiss Gourmet Menu. Bon appétit!

## TUESDAY, SECOND DAY OF THE COURSE

Course units will take place from 9.00 a.m. to 12.00 noon and from 3.00 p.m. to 5.00 p.m.

From 7.00 p.m. we wish you bon appétit for the evening menu followed by a large warm and cold dessert buffet.

## WEDNESDAY, THIRD DAY OF THE COURSE

From 10.00 a.m. to 13.00 noon: exclusive highlights into Stefan Leitner's patisserie.

We'll teach you all about seasonal desserts and their preparation: April: Rhubarb; September: Raspberry; November: Exotic Fruits.

Stefan Leitner will demonstrate how to prepare the desserts; Claus-Peter-Lumpp hosts.

Finally the desserts are tasted together.

## THURSDAY, FOURTH DAY OF THE COURSE

Free morning.

We will meet at 11:30 am in front of the wine cellar for a tour and tasting of sparkling wines from the Bareiss selection.

At 12.00 noon we await you for the culinary highlight. You will be the guest of 3-star chef Claus-Peter Lumpp in the Restaurant Bareiss. Restaurant manager Thomas Brandt and his team will look after you and sommelier Teoman Mezda will select the right wines for you.

