

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 20 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



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Seasonal Cookery Courses with executive chef Oliver Steffensky



HOTEL BAREISS. THE RESORT IN THE BLACK FOREST.

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2024

SEASONAL COOKERY COURSES

WITH EXECUTIVE CHEF OLIVER STEFFENSKY

21.04.–26.04.2024

BUHLBACH TROUT:

Freshwater fish from our own trout farm with spring vegetables and herbs

01.09.–06.09.2024

IT'S ALL ABOUT THE SAUCE:

The world of classic sauces for fish, meat and poultry

10.11.–15.11.2024

WHEN IT GETS COLD:

Delicacies, braised dishes and stews especially for the cold season

ALL COURSES ARE IN GERMAN LANGUAGE.

ARRANGEMENT PRICE FOR 6 DAYS / 5 NIGHTS

from € 2,390 Single room

from € 2,715 Single room apartment

from € 2,390 Double room*

from € 2,565 Double room, large*

from € 2,715 Double room apartment I*

from € 2,890 Double room apartment II*

from € 3,515 Suite*

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 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 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

Exclusive insight into the patisserie of Stefan Leitner.

We'll teach you all about seasonal desserts and their preparation: April: rhubarb, September: blackberries, November: citrus fruits.

Stefan Leitner demonstrates the preparation of the desserts, presented by Claus-Peter-Lumpp (duration: 2.5-3 hours).

Finally the desserts are tasted together.

THURSDAY, FOURTH DAY OF THE COURSE

Free morning.

We meet in the Bareiss-Passage at 11.30 a.m. for a visit to the wine cellar and tasting from the Bareiss selection (Tasting of sparkling wines).

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.



* 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.