

## KAMINSTUBE

### STARTERS

*Sous vide cooked belly of pork with miso marshmallow  
Earl Grey and cassis* 23,00 €

*Carpaccio of beef fillet with braised aubergine  
pearl onions and Taleggio* 24,00 €

*Fried scallops with herbed crème fraîche  
violet and pickled spring vegetables* 25,00 €

*Sautéed king prawns with carrots  
quinoa and red port* 26,00 €

### SOUP

*Cream of Baden asparagus spears  
with wild garlic dumplings* 12,50 €

*Essence of corn-fed poularde  
with sherry and lovage ravioli* 13,50 €

### FOR VEGETARIANS

*Parmesan risotto with braised leek* 18,50 €  
*Baden asparagus spears and vegetable sauce* small portion 13,50 €

### FISH

*Pike-perch fried on its skin with white tomato foam  
asparagus cassoulet and homemade noodles* 31,00 €  
small portion 26,00 €

*Cod confit in olive oil with caper and lemon sauce  
young leaf spinach and purple potatoes* 33,00 €  
small portion 28,00 €

### MEAT

*Saddle of salt meadow lamb fried rare to medium  
and variation of baby corn with rosemary polenta* 31,00 €  
small portion 26,00 €

*Fillet of milk-fed calf under a crust of morels in bacon velouté  
with snow pea pods and wild garlic dumplings<sup>2,3</sup>* 33,00 €  
small portion 28,00 €

*Medallions of saddle of red deer in cranberry sauce  
with celeriac served two ways and potato noodles<sup>2,3</sup>* 34,00 €  
small portion 29,00 €

*Baden asparagus spears with hollandaise sauce  
new potatoes or pancake strips with chives* 24,00 €

Served with

*Beef fillet tournedos* 12,00 €

*Crisp fried slice of pike perch* 12,00 €

*Thin slices of Iberico Pata Negra ham<sup>2,3</sup>* 14,00 €