Chef Nicolai Biedermann's favourite menu

Buhlbach charr served two ways with buttermilk stock, Granny Smith apple and watercress

Essence of oxtail with shallot dumplings and Madeira

7000

Lacquered sot-l'y-laisse of black-feathered chicken and scallop tartare with roasted cauliflower curry and hazelnuts

Medallion of saddle of red deer calf with raspberry vinegar sauce, pistachio and celeriac dumplings

or

Veal fillet fried rare to medium with primal carrot purée, beech mushrooms and veal cheek ravioli

Composition of Baden strawberry with basil, butter crumble and strawberry sorbet

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 ϵ 74,00

The vegetarian Kaminstubenmenu

Burrato mousse with grilled courgette Charentais melon and miso cream

Cream of kohlrabi soup with basted cherry tomatoes and dark Balsamico

Gratinated spinach pastry pockets with Parmesan and garlic

Braised leek with potato crust mushroom sauce and green asparagus

Soaked carrot cake
with sesame brittle
caramelised popcorn and lemon sorbet

as 5-course menu at a price of € 98,00

or as 4-course menu without the hot entrée of ϵ 78,00

or as a 3-course menu without soup and the hot entrée of ϵ 62,00

<u>Kaminstube</u>

Starters

Spring chicken and pigeon olive with pea cream, marinated radish and elderflower syrup	27,00 €
Buhlbach charr served two ways with buttermilk stock, Granny Smith apple and watercress	29,00 €
Burrato mousse with grilled courgette Charentais melon and miso cream	24,00 €
<u>Soup</u>	
Essence of ox tail with shallot dumplings and Madeira	16,50 €
Cream of kohlrabi soup with basted cherry tomatoes and dark Balsamico	15,50 €
<u>Intermediate dishes</u>	
Lacquered sot-l'y-laisse of black-feathered chicken and scallop tartare with roasted cauliflower	27,00 €
curry and hazelnuts as main course	32,00 €
Fried fillet of turbot in lobster bisque with mixed vegetables and crustacean praline as main course	<i>30,00 € 36,00 €</i>
Gratinated spinach pastry pockets with Parmesan and garlic	23,50 €
Main dishes	
Fillet of veal fried rare-to-medium with primal carrot purée, beech mushrooms and veal cheek ravioli	39,00 €
Medallion of saddle of deer calf with raspberry vinegar sauce, pistachio and celeriac dumpling	38,00 €
Braised leek with potato crust mushroom sauce and green asparagus	27,00 €
Fresh chanterelles in chive cream with home-made noodles or mashed napkin dumplings At choice with	26,50 €
Tranche of Buhlbach salmon trout Tournedo of beef fillet	15,00 € 17,00 €

Desserts

Composition of Baden strawberry with basil, butter crumbles and strawberry sorbet

18,00 €



Soaked carrot cake
with sesame brittle
caramelised popcorn and lemon sorbet

18,00 €



Dark mousse of Valrhona chocolate with coconut sponge, mango, lime jelly and passion fruit sorbet

18,00 €

Vanilla- and caramel ice-cream with marinated raspberreis tiramisu foam and lady fingers

16,00 €



Three different sorbets with fresh fruit and butter crumbles

15,50 €



Cheese

Selection of European Cheese with grapes and fig mustard

16,50 €

Dessert wines

2020 Dom Bellegarde Domaine C. Thibault Juraçon

glass 0,1 l 16,00 €



2022

"Die kleine Eiszeit" Eiswein aus Cabernet Cubin & Syrah Weingut Bernhard Ellwanger Württemberg

Glas 0,1 l 18,00 €



2007

Schweicher Annaberg Riesling Beerenauslese Edition Bareiss Weingut Heinz Schmitt Mosel

glass 0,1 l 19,00 €



Pedro Ximenez Murillo Lustau Jerez

glass 5 cl 15,00 €

Digestifs

Williams Reisetbauer Österreich

4 cl 25,00 €



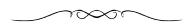
Sauerkirsche Weingut Bercher Baden

4 cl 12,00 €



Grappa Riserva 8 Jahre Nonino Friaul

4 cl 20,00 €



Hennessy XO Cognac

4 cl 28,00 €



Glenmorangie Nectar d'Or Highlands-Schottland

4 cl 16,00 €