

## **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*

*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 € 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 € 78,00*

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

## **Kaminstube**

### **Starters**

<i>Spring chicken and pigeon olive with pea cream, marinated radish and elderflower syrup</i>	27,00 €
<i>Buhlbach charr served two ways with buttermilk stock, Granny Smith apple and watercress</i>	29,00 €
<i>Burrato mousse with grilled courgette Charentais melon and miso cream</i>	24,00 €

### **Soup**

<i>Essence of ox tail with shallot dumplings and Madeira</i>	16,50 €
<i>Cream of kohlrabi soup with basted cherry tomatoes and dark Balsamico</i>	15,50 €

### **Intermediate dishes**

<i>Lacquered sot-l'y-laisse of black-feathered chicken and scallop tartare with roasted cauliflower curry and hazelnuts</i>	27,00 €
	as main course 32,00 €
<i>Fried fillet of turbot in lobster bisque with mixed vegetables and crustacean praline</i>	30,00 €
	as main course 36,00 €
<i>Gratinated spinach pastry pockets with Parmesan and garlic</i>	23,50 €

### **Main dishes**

<i>Fillet of veal fried rare-to-medium with primal carrot purée, beech mushrooms and veal cheek ravioli</i>	39,00 €
<i>Medallion of saddle of deer calf with raspberry vinegar sauce, pistachio and celeriac dumpling</i>	38,00 €
<i>Braised leek with potato crust mushroom sauce and green asparagus</i>	27,00 €
<i>Fresh chanterelles in chive cream with home-made noodles or mashed napkin dumplings At choice with</i>	26,50 €
<i>Tranche of Buhlbach salmon trout</i>	15,00 €
<i>Tournedo of beef fillet</i>	17,00 €

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

## *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 raspberries  
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 €*