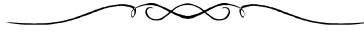


Chef Nicolai Biedermann's favourite menu

*Warm smoked fillet of Faroe Islands salmon
with carrot purée, citrus fruits and buttermilk*



*Essence of game from the Bareiss hunting grounds
with truffle and celeriac dumplings*



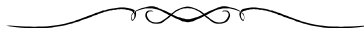
*Fillet of charr from our Buhlbach trout farm
with green apple sauce, star anise and salted caramel*



*Tournedos „Rossini“ of grassland cattle
with fried goose liver, leaf spinach and truffle purée*

or

*Saddle of lamb fried rare to medium with garam marsala
chickpeas and coarse couscous*



*Rice pudding cream and tonka bean
with passion fruit ganache,
macadamia nuts and banana 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

*Roasted cashew nut mousse
with cranberries, sherry jelly and old Balsamico*



*Cream of sweetcorn soup
with coconut milk, curry and cauliflower*



*Beetroot risotto with goat's cheese
walnuts and Williams pear*



*Homemade herbed tagliarini
with creamed Madeira sauce and fried porcini mushrooms*



*Ivoire chocolate bar
with orange ragout
and marzipan ice-cream*

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>Warm smoked fillet of Faroe Islands salmon with carrot purée, citrus fruits and buttermilk</i>	<i>27,00 €</i>
<i>Roasted cashew nut mousse with cranberries, sherry jelly and old Balsamico</i>	<i>23,00 €</i>
<i>Sous vide cooked breast of Barbary duck on cream of haricots, with fermented garlic and pickled vegetables</i>	<i>28,00 €</i>

Soup

<i>Essence of game from the Bareiss hunting grounds with truffle and celeriac dumplings</i>	<i>16,50 €</i>
<i>Cream of sweetcorn soup with coconut milk, curry and cauliflower</i>	<i>15,50 €</i>

Intermediate dishes

<i>Fillet of turbot confit, with artichoke purée pine kernels and parsley emulsion</i>	<i>32,00 €</i>	
	<i>as main dish</i>	<i>42,00 €</i>
<i>Fillet of charr from our Buhlbach trout farm with green apple sauce, star anise and salted caramel</i>	<i>27,00 €</i>	
	<i>as main dish</i>	<i>34,00 €</i>
<i>Beetroot risotto with goat's cheese walnuts and Williams pear</i>	<i>24,00 €</i>	

Main dishes

<i>Grilled belly of pork on a sauce of dried apricots with coleslaw and risolée potatoes</i>	<i>34,00 €</i>
<i>Tournedos "Rossini" of grassland cattle with fried goose liver, leaf spinach and truffle purée</i>	<i>42,00 €</i>
<i>Saddle of lamb fried rare to medium with garam marsala chickpeas and coarse couscous</i>	<i>38,00 €</i>
<i>Homemade herbed tagliarini with creamed Madeira sauce and fried porcini mushrooms</i>	<i>27,00 €</i>

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

Desserts

*Rice pudding cream and tonka bean
with passion fruit ganache,
macadamia nuts and banana sorbet*

18,00 €



*Ivoire chocolate bar
with orange ragout
and marzipan ice-cream*

18,00 €



*Warm chocolate mousse
with steamed plums, chocolate crunch
and vanilla ice-cream*

18,00 €

*Ragout and sorbet of plums
with buckwheat, sour cream
and white chocolate*

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 €