

## **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 red port wine and celeriac dumplings*



*Wild prawn creation with tomato jam  
sugar snap peas and coral pasta*



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

*or*

*Medallion of venison loin  
with cranberry sauce, melted black salsify and hand-scraped spaetzle*



*Sour cream mousse  
with Williams Christ pear ragout  
and cardamom*

*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**

*Marinated beetroot with goat cheese mousse  
pickled radishes and mustard seeds*



*Cream of parsnip soup  
with green apple and chives*



*Gratinated pumpkin flan with vervenejus  
pumpkin seed pesto and hazelnuts*



*Acquerello risotto with black winter truffle  
shallot jus and romanesco*



*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>Marinated beetroot with goat cheese mousse pickled radishes and mustard seeds</i>	<i>23,00 €</i>
<i>Cassoulet of spring chicken with ginger cream sweet potato and sage</i>	<i>26,00 €</i>

### **Soup**

<i>Essence of game from the Bareiss hunting grounds with red port wine and celeriac dumplings</i>	<i>16,50 €</i>
<i>Cream of parsnip soup with green apple and chives</i>	<i>15,50 €</i>

### **Intermediate dishes**

<i>Baked sweetbread and veal cheek ragout with potato foam and parsley root cream</i>	<i>29,00 €</i>
<i>Wild prawn creation with tomato jam</i>	<i>31,00 €</i>
<i>sugar snap peas and coral pasta</i>	<i>as main dish 36,00 €</i>
<i>Gratinated pumpkin flan with Vervenejus pumpkin seed pesto and hazelnuts</i>	<i>24,00 €</i>

### **Main dishes**

<i>Medallions of venison loin in cranberry sauce with melted black salsify and hand-scraped spaetzle</i>	<i>39,00 €</i>
<i>Tournedos "Rossini" of grassland cattle with fried goose liver, leaf spinach and truffle purée</i>	<i>42,00 €</i>
<i>Fried sole fillets 'Müllerin Art' style with lemon and caper butter</i>	<i>46,00 €</i>
<i>and parsley potatoes</i>	<i>as an intermediate course 39,00 €</i>
<i>Acquerello risotto with black winter truffle shallot jus and romanesco</i>	<i>28,00 €</i>

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

## *Desserts*

*Sour cream mousse  
with Williams pear ragout  
and cardamom*

*18,00 €*



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

*18,00 €*



*Ganache made from Guanaja couverture  
and olive oil  
espresso cream, pickled plums  
and yuzu sorbet*

*18,00 €*

*Financier made from nutmeg pumpkin  
and almond liqueur  
vanilla Chantilly cream  
sea buckthorn gel and tonka bean almond ice cream*

*16,00 €*



*Three different sorbets  
with fresh fruit  
and butter crumbles*

*15,50 €*



**Cheese**

*Selection of European Cheese  
with grapes  
and fig mustard*

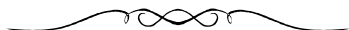
*16,50 €*

**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 €*