

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

*Warm smoked fillet of Faroe Islands salmon
with carrot purée, citrus fruits and buttermilk* 27,00 €

*Marinated beetroot with goat cheese mousse
pickled radishes and mustard seeds* 23,00 €

*Cassoulet of spring chicken with ginger cream
sweet potato and sage* 26,00 €

Soup

*Essence of game from the Bareiss hunting grounds
with red port wine and celeriac dumplings* 16,50 €

*Cream of parsnip soup
with green apple and chives* 15,50 €

Intermediate dishes

*Baked sweetbread and veal cheek ragout
with potato foam and parsley root cream* 29,00 €

*Wild prawn creation
with tomato jam
sugar snap peas and coral pasta* 31,00 €
as main dish 36,00 €

*Gratinated pumpkin flan with Vervenejus
pumpkin seed pesto and hazelnuts* 24,00 €

Main dishes

*Medallions of venison loin in cranberry sauce
with melted black salsify and hand-scraped spaetzle* 39,00 €

*Tournedos "Rossini" of grassland cattle
with fried goose liver, leaf spinach and truffle purée* 42,00 €

*Fried sole fillets 'Müllerin Art' style
with lemon and caper butter
and parsley potatoes* 46,00 €
as an intermediate course 39,00 €

*Acquerello risotto with black winter truffle
shallot jus and romanesco* 28,00 €

*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 €