

## **Chef Nicolai Biedermann's favourite menu**

*Sautéed scallops with Crème Fraîche  
Imperial caviar and gherkins*

—  
*Essence of spring chicken  
with lovage dumplings and sherry gel*

—  
*Grilled fillet of sea bass in escabeche sauce  
with tomatoes  
and shallot emulsion*

—  
*Beef fillet medallions "Stroganoff"  
with gherkins, beetroot and fine noodles*

*or*

*Pink-roasted saddle of venison  
with sorrel sauce  
celeriac and potato gnocchi*

—  
*Honey panna cotta  
with Baden strawberries  
vanilla cream 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**

*Burrata mousse with pickled vegetables  
black garlic and carrot vinaigrette*

—  
*Wild garlic cream soup  
with peas and hazelnuts*

—  
*Parmesan ravioli on a bed of spinach leaves  
pine nuts and basil*

—  
*Acquerello risotto with morels  
sugar snap peas and Madeira sauce*

—  
*Lemongrass parfait  
with marinated raspberries  
shiso cress and ginger*

*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

*Veal tartare with green apple, white asparagus  
and chives* 27,00 €

*Burrata mousse with pickled vegetables  
black garlic and carrot vinaigrette* 23,00 €

*Sautéed scallops with Crème Fraîche, Imperial caviar  
and cucumber* 28,00 €

### Soup

*Essence of spring chicken with lovage dumplings  
and sherry gel* 16,50 €

*Wild garlic cream soup with peas  
and hazelnuts* 15,50 €

### Intermediate dishes

*Grilled fillet of sea bass in escabeche sauce  
with tomatoes and shallot emulsion* 29,00 €  
as the main course 34,00 €

*Pan-fried char fillet from our trout farm with lobster sauce  
asparagus ragout and shellfish cream* 31,00 €

*Parmesan ravioli on leaf spinach  
pine nuts and basil* 24,00 €

### Main dishes

*Beef fillet medallions 'Stroganoff' with gherkins  
beetroot and fine noodles* 41,00 €

*Medium-rare roasted venison loin with sorrel sauce  
celeriac and potato gnocchi* 43,00 €

*Acquerello risotto with morels, sugar snap peas  
and Madeira sauce* 28,00 €

*Baden asparagus with hollandaise sauce  
new potatoes or chive pancakes* 26,50 €

*and to accompany:*  
*crisp-fried pike-perch fillet* 15,00 €  
*tournedos of beef fillet* 17,00 €  
*thinly sliced Iberico Pata Negra ham* 17,00 €

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

## *Desserts*

*Honey panna cotta  
with Baden strawberries  
vanilla cream and strawberry sorbet*

*18,00 €*



*Lemongrass parfait  
with marinated raspberries  
shiso cress and ginger*

*18,00 €*




*Braised rhubarb ragout  
almond meringue, oat crumble  
and rhubarb sorbet*

*18,00 €*


*Tonka bean ice-cream  
with marinated raspberries  
hazelnut and coffee*

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 €*