

Chef Nicolai Biedermann's favourite menu

*Glazed wild shrimps with preserved persimmon
multi-coloured radishes and chives*



*Essence of game from the Bareiss hunting grounds
with caramelized walnuts and cassis ravioli*



*Fillet of Faroe Island salmon with champagne Beurre Blanc
savoy cabbage and salted lemon*



*Grassland cattle tournedos "Rossini"
with fried goose liver
leaf spinach and truffled creamed mashed potatoes*



*White Valrhona chocolate mousse
with vanilla cream and rosehip*

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

*Variations of cauliflower with hazelnut
black garlic and confit egg yolk*



*Cream of parsnip soup
with braised leek and nut butter*



*Tagliolini with fried pak-choi
with cardoncello mushrooms and lemon grass*



*Grilled celeriac with porcini mushrooms
pine kernels and parsley sponge*



*Blackberry savarin
with walnuts, chestnuts and blackberry 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>Fried breast of spring chicken with parsley root cream, green apple and horseradish</i>	<i>27,00 €</i>
<i>Variations of cauliflower with hazelnut black garlic and confit egg yolk</i>	<i>23,00 €</i>
<i>Glazed wild shrimps with preserved persimmon multi-coloured radishes and chives</i>	<i>29,00 €</i>

Soup

<i>Essence of game from the Bareiss hunting grounds with caramelized walnuts and cassis ravioli</i>	<i>16,50 €</i>
<i>Cream of parsnip soup with braised leek and nut butter</i>	<i>15,50 €</i>

Intermediate dishes

<i>Fillet of Faroe Island salmon with champagne Beurre Blanc savoy cabbage and salted lemon</i>	<i>28,00 €</i>
<i>as main course</i>	<i>37,00 €</i>
<i>Fried fillet of turbot with chickpeas bay leaf nage and snow pea pods</i>	<i>37,00 €</i>
<i>as main course</i>	<i>46,00 €</i>
<i>Tagliolini with fried pak-choi with cardoncello mushrooms and lemon grass</i>	<i>24,00 €</i>

Main dishes

<i>Creation of veal on pumpkin seed glaze with Madeira foam butternut squash and stuffed bread dumplings</i>	<i>41,00 €</i>
<i>Saddle of red deer calf fried rare to medium with cranberry sauce pear chutney, Brussels sprouts and Macaire potatoes</i>	<i>43,00 €</i>
<i>Grassland cattle tournedos "Rossini" with fried goose liver leaf spinach and truffled creamed mashed potatoes</i>	<i>45,00 €</i>
<i>Grilled celeriac with porcini mushrooms pine kernels and parsley sponge</i>	<i>28,00 €</i>

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

Desserts

*White Valrhona chocolate mousse
with vanilla cream and rosehip*

18,00 €



*Blackberry savarin
with walnuts, chestnuts
and blackberry sorbet*

18,00 €



*French toast
with plum ragout, cardamom foam
and Chantilly cream*

18,00 €

*Mascarpone mousse
with Braeburn apple ragout
and praline 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 €