

Chef Nicolai Biedermann's favourite menu

*Ceviche of kingfish with braised fennel
and Granny Smith apple*



*Essence of corn-fed poularde
with sorrel ravioli and morels*



*Sautéed king prawns on onion purée
with yogurt and lemon*



*Saddle of lamb fried rare to medium with crème fraîche
tandoori and vegetable couscous*

or

*Medallion of saddle of venison from the Bareiss hunt
with cassis jus, two kinds of celeriac and potato noodles*



*Iced mousse of Guanaja chocolate
with pistachios and citrus fruit*

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

*Avocado tartare with grilled asparagus
and pine kernel vinaigrette*



*Cream of Baden asparagus soup
with wild garlic dumplings*



*Braised kohlrabi with walnut cream
and tarragon emulsion*



*Variation of potatoes with vegetable sauce
spring morels and Madeira*



*Flamed meringue of Mascarpone mousse
marinated strawberries and strawberry 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>Ceviche of kingfish with braised fennel and Granny Smith apple</i>	27,00 €
<i>Fried breast and baked leg of quail with pickled vegetables and pea purée</i>	29,00 €
<i>Avocado tartare with grilled asparagus and pine kernel vinaigrette</i>	24,50 €

Soup

<i>Cream of Baden asparagus soup with wild garlic dumplings</i>	18,50 €
<i>Essence of corn-fed poularde with sorrel ravioli and morels</i>	17,50 €

Intermediate dishes

<i>Sautéed king prawns on onion purée with yogurt and lemon</i>	29,00 € as main course 34,50 €
<i>Fried fillet of turbot with saffron and butter nage red bell pepper and fermented garlic</i>	30,00 € as main course 36,00 €
<i>Braised kohlrabi with walnut cream and tarragon emulsion</i>	23,50 €

Main dishes


<i>Saddle of lamb fried rare to medium with crème fraîche tandoori and vegetable couscous</i>	37,00 €
<i>Medallion of saddle of red deer from the Bareiss hunting grounds with cassis sauce, two sorts of celeriac and potato noodles</i>	38,00 €
<i>Baden asparagus spears with hollandaise sauce new potatoes or herbed asparagus</i>	26,50 €
<i>served with it:</i>	
<i>Beef tenderloin tournedos</i>	17,00 €
<i>Iberico ham</i>	17,00 €
<i>Tranche of turbot fillet</i>	20,00 €
<i>Variation of potatoes with vegetable sauce spring morels and Madeira</i>	28,00 €

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

Desserts


*Iced mousse of Guanaja chocolate
with pistachios
and citrus fruit*

18,00 €



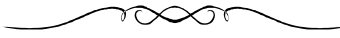
*Flamed meringue
of Mascarpone mousse
marinated strawberries
and strawberry sorbet*

18,00 €



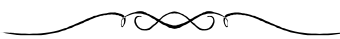
*Vanilla madeleine
with popcorn foam
preserved apple
and raspberry jelly*

18,00 €




*Milk chocolate mousse
and blackberries
with mandarin gel and whisky ice cream*

15,50 €



*Three different sorbets
with fresh fruit
and butter crumbles*

15,50 €



Cheese

*Selection of European Cheese
with grapes
and fig mustard*

16,50 €

