

Chef Nicolai Biedermann's favourite menu

*Marinated scallops with Crème Fraîche
Imperial caviar and gherkins*

*Essence of spring chicken
with thyme dumplings and sherry gel*

*Olive oil–confit black cod with beurre blanc
young fava beans and purple potatoes*

*Beef fillet medallions “Stroganoff”
with gherkins, beetroot and fine noodles*

or

*Pink-roasted saddle of venison
with braised celeriac
raspberry vinegar, pistachios 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*

*Cream of kohlrabi soup with melted cherry tomatoes
and aged balsamic vinegar*

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

*Savoy cabbage parcel stuffed with chanterelles
on Acquerello risotto with vegetable-Port wine jus and hazelnuts*

*Amalfi lemon mousse with mascarpone ice cream
white chocolate brownie and lemon balm*

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 Granny Smith apple, green asparagus and chives 27,00 €

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

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

Soup

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

Cream of kohlrabi soup with melted cherry tomatoes and aged balsamic vinegar 15,50 €

Intermediate dishes

Grilled fillet of sea bass in escabeche sauce with tomatoes and shallot emulsion 29,00 €
as main course 37,00 €

Olive oil–confit black cod with beurre blanc young fava beans and purple potatoes 31,00 €
as main course 39,00 €

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

Main dishes

Beef fillet medallions “Stroganoff” with gherkins beetroot and fine noodles 41,00 €

Pink-roasted saddle of venison with braised celeriac raspberry vinegar, pistachios and potato gnocchi 43,00 €

Fresh chanterelles in a chive cream sauce with homemade pasta or buttered bread dumplings 26,50 €

and to accompany:
tournedos of beef fillet 17,00 €
crispy pan-fried pike-perch fillet 15,00 €

Savoy cabbage parcel stuffed with chanterelles on Acquerello risotto with vegetable-Port wine jus and hazelnuts 28,00 €

*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 €



*Amalfi lemon mousse
with mascarpone ice cream
white chocolate brownie and lemon balm*

18,00 €



*Apricot and nougat cream
with pistachios, apricot ragout
and apricot sorbet*

18,00 €

*Lime yoghurt cream
with Mara des Bois strawberry ice cream
and coconut*

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 €