

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 truffle and celeriac dumplings*

*Fillet of charr from our Buhlbach trout farm
with green apple sauce, star anise and salted caramel*

*Tournedos „Rossini“ of grassland cattle
with fried goose liver, leaf spinach and truffle purée*

or

*Saddle of lamb fried rare to medium with garam masala
chickpeas and coarse couscous*

*Rice pudding cream and tonka bean
with passion fruit ganache,
macadamia nuts and banana 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

*Roasted cashew nut mousse
with cranberries, sherry jelly and old Balsamico*

*Cream of sweetcorn soup
with coconut milk, curry and cauliflower*

*Beetroot risotto with goat's cheese
walnuts and Williams pear*

*Homemade herbed tagliarini
with creamed Madeira sauce and fried porcini mushrooms*

*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 €

*Roasted cashew nut mousse
with cranberries, sherry jelly and old Balsamico* 23,00 €

*Sous vide cooked breast of Barbary duck
on cream of haricots, with fermented garlic and pickled vegetables* 28,00 €

Soup

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

*Cream of sweetcorn soup
with coconut milk, curry and cauliflower* 15,50 €

Intermediate dishes

*Fillet of turbot confit, with artichoke purée
pine kernels and parsley emulsion* 32,00 €
as main dish 42,00 €

*Fillet of charr from our Buhlbach trout farm
with green apple sauce, star anise and salted caramel* 27,00 €
as main dish 34,00 €

*Beetroot risotto with goat's cheese
walnuts and Williams pear* 24,00 €

Main dishes

*Medallion of venison loin
with cranberry sauce, Brussels sprouts
and handmade Swabian noodles* 38,00 €

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

*Saddle of lamb fried rare to medium with garam masala
chickpeas and coarse couscous* 38,00 €

*Homemade herbed tagliarini
with creamed Madeira sauce and fried porcini mushrooms* 27,00 €

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

Desserts

*Rice pudding cream and tonka bean
with passion fruit ganache,
macadamia nuts and banana sorbet*

18,00 €



*Ivoire chocolate bar
with orange ragout
and marzipan ice-cream*

18,00 €



*Warm chocolate mousse
with steamed plums, chocolate crunch
and vanilla ice-cream*

18,00 €

*Ragout and sorbet of plums
with buckwheat, sour cream
and white chocolate*

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 €