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 ϵ 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 ϵ 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 \in 98,00

or as 4-course menu without the hot entrée of ϵ 78,00

or as a 3-course menu without soup and the hot entrée of ϵ 62,00

<u>Kaminstube</u>

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 €
<u>Soup</u>		
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 €
<u>Intermediate dishes</u>		
Fillet of turbot confit, with artichoke purée pine kernels and parsley emulsion	as main dish	<i>32,00 € 42,00 €</i>
Fillet of charr from our Buhlbach trout farm with green apple sauce, star anise and salted caramel	as main dish	<i>27,00</i> € <i>34,00</i> €
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

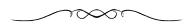
Williams Reisetbauer Österreich

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 €