

Gastronomy has always played a very large and important role here at the Bareiss. Great emphasis was placed on excellent cuisine even in the days of our founding figure Hermine Bareiss. Our kitchen team is particularly looking forward to giving you an insight into the Bareiss pots and pans during the cookery course, and revealing some of our top chefs' little secrets.



Chef de Cuisine Oliver Steffensky, who has been of decisive importance in shaping the Bareiss gastronomy for more than 30 years, will be your guide. He has prepared interesting topics for you and looks forward to the time with you and your questions on all aspects of his dream profession.

www.BAREISS.com


Bareiss

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Seasonal Cookery Courses with executive chef Oliver Steffensky



HOTEL BAREISS. THE RESORT IN THE BLACK FOREST.

72270 Baiersbronn-Mitteltal · Germany

Telephone +49 7442 47-0

Fax +49 7442 47-320

info@bareiss.com

2026



SEASONAL COOKERY COURSES

WITH EXECUTIVE CHEF OLIVER STEFFENSKY

08.03.–13.03.2026

FROM WOODLAND AND FIELD
CLASSIC GAME CUISINE WITH NEW CREATIONS

12.04.–17.04.2026

SPRING HAS SPRUNG
LIGHT SPRING CUISINE WITH VEGETABLES, FISH AND SEAFOOD

06.09.–11.09.2026

ALL ABOUT MEAT
BRAISED AND GRILLED MEAT DISHES WITH PERFECT SAUCES AND CLEVER SIDE DISHES

08.11.–13.11.2026

FESTIVE DISHES FOR WINTER

ALL COURSES ARE IN GERMAN LANGUAGE.

ARRANGEMENT PRICE FOR 6 DAYS / 5 NIGHTS

from € 2,625 Single room
from € 2,825 Single room apartment
from € 2,650 Double room*
from € 2,825 Double room, large*
from € 2,925 Double room apartment I*
from € 3,050 Double room apartment II*
from € 3,375 Suite*

* The prices quoted apply per person and are dependent on the room category. The arrangement cannot be combined with any other booking packages. Programme subject to change.

PROGRAMME

SUNDAY EVENING

From 6.00 p.m. in our Dorfstuben:
Welcome to the seasonal cookery course at the Bareiss.
Then an evening meal together and explanations on the detailed programme.

MONDAY, FIRST DAY OF THE COURSE

Course units will take place from 9.00 a.m. to 12.00 noon and from 2.00 p.m. to 5.00 p.m.

From 7.00 p.m. we will be expecting you in our hotel guest restaurants where you can enjoy the Bareiss Gourmet Menu. Bon appétit!

TUESDAY, SECOND DAY OF THE COURSE

Course units will take place from 9.00 a.m. to 12.00 noon and from 3.00 p.m. to 5.00 p.m.

From 7.00 p.m. we wish you bon appétit for the evening menu followed by a large warm and cold dessert buffet.

WEDNESDAY, THIRD DAY OF THE COURSE

From 10.00 a.m. to 12.00 noon: exclusive highlights into Stefan Leitner's patisserie.

We'll teach you all about seasonal desserts and their preparation: March: Apple; April: Rhubarb; September: Raspberry; November: Exotic Fruits.

Stefan Leitner will demonstrate how to prepare the desserts; Claus-Peter-Lumpp hosts.

Finally the desserts are tasted together.

THURSDAY, FOURTH DAY OF THE COURSE

Free morning.

We will meet at 11.30 am in front of the wine cellar for a tour and tasting of sparkling wines from the Bareiss selection.

At 12.00 noon we await you for the culinary highlight. You will be the guest of 3-star chef Claus-Peter Lumpp in the Restaurant Bareiss. Restaurant manager Thomas Brandt and his team will look after you and sommelier Teoman Mezda will select the right wines for you.

