

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 20 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



★ ★ ★ ★ ★ S

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

2023



SEASONAL COOKERY COURSES

WITH EXECUTIVE CHEF OLIVER STEFFENSKY

23.04.–28.04.2023

FISH AND SHELLFISH WITH YOUNG VEGETABLES AND SPRING HERBS

03.09.–08.09.2023

CLASSIC STEWS AND NEW CREATIONS WITH PUMPKIN, MUSHROOMS AND GAME

12.11.–17.11.2023

WINTER CLASSICS AND MEALS FOR FESTIVE DAYS

ALL COURSES ARE IN GERMAN LANGUAGE.

ARRANGEMENT PRICE FOR 6 DAYS / 5 NIGHTS

from 2,205 € Single room

from 2,530 € Single room apartment

from 2,180 € Double room*

from 2,355 € Double room, large*

from 2,505 € Double room apartment I*

from 2,680 € Double room apartment II*

from 2,905 € Suite*

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 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 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

Exclusive insight into the patisserie of Stefan Leitner.

Seasonal desserts and their preparation are shown: April: rhubarb, September: apple, November: exotic fruits.

Stefan Leitner demonstrates the preparation of the desserts, presented by Claus-Peter-Lumpp (duration: 2.5–3 hours).

Finally the desserts are tasted together.

THURSDAY, FOURTH DAY OF THE COURSE

Free morning.

We meet in the Bareiss-Passage at 11.30 a.m. for a visit to the wine cellar and tasting from the Bareiss selection (Tasting of sparkling wines).

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.



*Price per person