

KOCHKULTUR

BAR & RESTAURANT

OUR OFFER

WARM KITCHEN

daily from 12:00 p.m. to 10:00 p.m.

DINNER FOR 2 (3 COURSE MENU)

Fridays from 5:00 p.m.

•
34,90 € p.p.

FAMILY LUNCH (3 COURSE MENU)

Sundays from 12:00 p.m. to 3:00 p.m.

•
29,90 € p.p.

Children up to 10 years eat free

SOUPS

TOMATO SOUP CAPRESE 2 (VEGETARIAN)

Tomato soup with mozzarella balls and basil pesto

•

6,50 Euro

COCONUT SWEET POTATO SOUP 3,4 (VEGAN)

foamed sweet potato soup with fresh marjoram

•

6,90 Euro

SALADS

(VEGETARIAN) **SALAD & GOAT CHEESE**

lukewarm goat cheese, caramelized,
on seasonal salad selection with candied walnuts,
served with raspberry vinaigrette

•
14,90 Euro

SALAD & PRAWNS

marinated shrimps on colorful leaf salad
with avocado, tomatoes and cucumber,
served with dill-mustard-dressing

•
15,90 Euro

SALAD & SALMON

Salmon fillet on colorful leaf salad,
with tomatoes and cucumbers,
served with dill-mustard dressing

•
14,90 Euro

(VEGAN) 2,3 **SALAD & FALAFEL BALLS**

homemade falafel on colorful leaf salad,
with plucked basil,
served with yogurt-lime dressing

•
11,90 Euro

(VEGAN) **SALAD & TOFU**

Lukewarm goat cheese with herbs, glazed on
a seasonal salad selection
served with honey vinaigrette

•
11,90 Euro

STARTERS

ANTIPASTI ^{2,3}

Serrano ham, grana padano, zucchini,
eggplant, olives, mozzarella, pesto genovese, vitello tonnato

•

15,90 Euro

CARPACCIO OF BEEF ²

classic served with pine nuts,
fried capers, truffle mayonnaise and arugula

•

14,90 Euro

VITELLO TONNATO ²

marinated veal with tuna cream,
cherry tomatoes, rocket and capers

•

15,90 Euro

AVOCADO & SMOKED SALMON

half an avocado perfumed with argan oil,
smoked salmon and salad, served with garlic baguette

•

14,50 Euro

POWER BOWL

(VEGAN) **FALAFEL BOWL**

with spinach, cucumber, carrots, bell pepper,
spring onions, nuts

•
14,90 Euro

POULARD BREAST BOWL

with spinach, pineapple, cucumber, carrots,
glass noodles, goji berries and cashews

•
14,90 Euro

SHRIMP BOWL

with avocado, pineapple, cucumber, tomatoes,
basmati rice, coriander and goji berries

•
15,90 Euro

RICE, PASTA & CO.

PORCINI RISOTTO (VEGETARIAN)

with herbs, truffle shavings and shaved Parmesan cheese

•

12,90 Euro

TAGLIATELLE WITH SHRIMPS ²

fried shrimps with fruity tomato sauce and basil

•

15,90 Euro

VEGETABLE RAVIOLI (VEGETARIAN)

in truffle cream with crushed tomatoes, pine nuts and radicchio

•

12,90 Euro

TAGLIATELLE WITH BEEF

diced beef tips with wild mushrooms in tomato sauce

•

13,90 Euro

BUFFALO BURRATA (VEGETARIAN)

with grilled vegetables, leaf spinach on tomato-olive sauce and tagliatelle with pesto

•

14,50 Euro

MEDITERRANEAN GRILLED VEGETABLES (VEGAN)

with leaf spinach on merlot sauce and sea salt potatoes

•

10,90 Euro

TARTE FLAMBÉE

^{2,3} **ALSATIAN TARTE FLAMBÉE**

crispy tarte flambée with sour cream,
pancetta and onions

•
10,50 Euro

(VEGETARIAN) ² **ITALIAN TARTE FLAMBÉE**

crispy tarte flambée with tomato,
mozzarella and basil pesto

•
11,50 Euro

NORDIC TARTE FLAMBÉE

crispy tarte flambée with smoked salmon,
red onions and marinated rocket

•
13,90 Euro

(VEGETARIAN) ² **GOAT CHEESE TARTE FLAMBÉE**

crispy tarte flambée with goat cheese,
red onions, honey and beet

•
13,90 Euro

MEAT

VEAL LOIN ²

with thyme sauce, market vegetables and Lyon potato gratin

•

22,90 Euro

POULARD BREAST

supremé, with green asparagus risotto and lemon sauce

•

16,90 Euro

RUMP STEAK

220g rump steak with two scampi
in cognac sauce topped with cheese,
served with dippers and side salad

•

27,90 Euro

PORK TENDERLOIN

with mushrooms and cheese au gratin,
served with rosemary potatoes and side salad

•

15,90 Euro

VIENNESE SCHNITZEL

the classic of veal with dippers,
cranberries and side salad

•

19,50 Euro

FISH

SEA BASS

fried on the skin
with green asparagus risotto and herb sauce

•

15,90 Euro

2 SALMON FILET

poached with tomato cream, shrimps,
leaf spinach and herb potatoes

•

16,90 Euro

CODFISH

fried with green asparagus,
Monschau mustard sauce and potato-celery puree

•

16,90 Euro

FOR OUR SMALL GUESTS

(up to 10 years)

CHICKEN NUGGETS

with ketchup and mayonnaise, served with French fries

•

6,90 Euro

CRISPY FISH FINGERS

with remoulade sauce, served with French fries

•

6,90 Euro

SPAGHETTI BOLOGNESE

•

6,90 Euro

PENNE VERDURE (VEGAN)

with zucchini, bell peppers and tomato sauce

•

6,90 Euro

SPAGHETTI PEA-CARBONARA

•

6,90 Euro

DESSERT

CONTAINS GLUTEN, MILK & EGG **PIECE OF CAKE**

changing selection

•

3,40 Euro

(VEGETARIAN) **CRÉME BRÛLÉE**

with warm cherries and vanilla ice cream
caramelized with cane sugar

•

6,50 Euro

(VEGAN) **SORBET TRILOGY**

passion fruit, cassis and lemon

•

6,50 Euro

¹ **SEMIFREDDO OF HAZELNUT**

with warm chocolate and fruits

•

6,50 Euro

HOT DRINKS

COFFEE ⁹

2,60 Euro

COFFEE, DECAFFEINATED

2,60 Euro

ESPRESSO ⁹

2,10 Euro

DOUBLE ESPRESSO ⁹

3,20 Euro

MILK KAFFEE ⁹

3,70 Euro

CAPPUCCINO ⁹

2,80 Euro

LATTE MACCHIATO ⁹

3,40 Euro

LATTE CARAMEL | AMARETTO | VANILLA ^{1,9}

3,90 Euro

HOT CHOCOLATE

2,80 Euro

HOT CHOCOLATE WITH CREAM

3,10 Euro

FRESH TEE (DIFFERENT VARIETIES)

2,80 Euro

GINGER TEA

3,80 Euro

JUICES

APPLE | PINEAPPLE | CURRANT | CHERRY
GRAPEFRUIT | PASSION FRUIT | TOMATO | BANANA
0,2l – 2,70 Euro

FRESHLY SQUEEZED ORANGE JUICE | DAILY JUICE
0,2l – 3,80 Euro

NON-ALCOHOLIC DRINKS

APOLLINARIS SELECTION/VIO
0,25l – 2,70 Euro / 0,75l – 6,40 Euro

APOLLINARIS VIO
1,5l – 6,40 Euro

^{1,2,9} COCA COLA | ^{1,2,9,12} COLA ZERO
^{1,2} SPRITE | ^{1,2} FANTA
0,2l – 2,60 Euro

² SPRITZER
0,3l – 2,70 Euro | 0,5l – 4,90 Euro

^{3,9,11} ICED TEA (PEACH & LEMON)
0,3l – 3,10 Euro

^{3,10} SCHWEPPE'S BITTER LEMON
¹ GINGER ALE | ¹⁰ TONIC WATER
0,2l – 3,10 Euro

¹ BIONADE
0,33l – 3,90 Euro

DRAUGHT BEERS

BITBURGER

0,25l – 2,70 Euro / 0,4l – 3,60 Euro

SION KÖLSCH

0,25l – 2,70 Euro / 0,4l – 3,60 Euro

BENEDEKTINER WHEAT

0,5l – 4,40 Euro

BOTTLE BEERS

BITBURGER | BITBURGER NON-ALCOHOLIC

0,33l – 3,10 Euro

BENEDEKTINER WHEAT DARK | WHEAT NON-ALCOHOLIC

0,5l – 4,40 Euro

RADLER | RADLER NON-ALCOHOLIC¹¹

0,33l – 3,10 Euro

KANDI MALT

0,33l – 2,70 Euro

WHITE WINE

Contains sulphites

CHENIN BLANC

dry, Cape Bridge, Vineyard Selection, South Africa 2018

0,2l – 6,00 Euro / 0,75l – 20,00 Euro

GREY BURGUNDY QUALITY WINE

dry, Wasenweiler Kaiserstuhl Baden 2018 2018

0,2l – 6,00 Euro / 0,75l – 20,00 Euro

BASIC CUVÉE

dry, vegan, Stefan Lutz Bechtolsheimer Petersberg, Rheinhessen 2018

0,2l – 8,50 Euro / 0,75l – 28,00 Euro

PINOT GRIGIO

dry, Cantina Valdadige, Trentino Italy 2018

0,2l – 6,00 Euro / 0,75l – 20,00 Euro

RIESLING

dry, Rupertsberger Weinkeller Hohenburg, Palatinate 2018

0,2l – 6,00 Euro / 0,75l – 20,00 Euro

RIVANER QUALITÄTSWEIN

dry, Wasenweiler Lotberg, Baden 2018

0,2l – 5,50 Euro / 0,75l – 17,00 Euro

SAUVIGNON BLANC

dry, Franschoek Celler, South Africa 2018

0,2l – 6,00 Euro / 0,75l – 23,00 Euro

SILVANER QUALITY WINE

dry, Wasenweiler Kaiserstuhl, Baden 2018

0,2l – 5,50 Euro / 0,75l – 17,00 Euro

WHITE BURGUNDY QUALITY WINE

medium dry, Wasenweiler Kreuzhalde, Baden 2019

0,2l – 6,00 Euro / 0,75l – 20,00 Euro

ROSÉ

contains sulphites

BARDOLINO

dry, Charette Cantina Valpantena, Veneto Italy 2019
0,2l – 5,50 Euro / 0,75l – 17,00 Euro

PINOTAGE ROSÉ

dry, Cape Bridge, South Africa 2018
0,2l – 5,50 Euro / 0,75l – 17,00 Euro

SPÄTBURGUNDER ROSÉ QUALITY WINE

dry, Wasenweiler Kaiserstuhl, Baden 2018
0,2l – 6,00 Euro / 0,75l – 20,00 Euro

RED WINE

contains sulphites

AIMERY MERLOT

dry, Sieur d'Arques, Languedoc France 2018
0,2l – 5,50 Euro / 0,75l – 17,00 Euro

CHIANTI

dry, Renzo Mazi, Toskana Italien 2017
0,2l – 6,00 Euro / 0,75l – 23,00 Euro

GRUNDSTOCK CUVÉE

dry, vegan, Stefan Lutz, Bechtolsheimer Petersberg, Rheinhessen 2017
0,2l – 8,50 Euro / 0,75l – 28,00 Euro

LUCARELLI PRIMITIVO

dry, Farnese, Puglia Italy 2018
0,2l – 6,00 Euro / 0,75l – 20,00 Euro

SPÄTBURGUNDER QUALITY WINE

medium dry, Wasenweiler Kaiserstuhl, Baden 2018
0,2l – 6,00 Euro / 0,75l – 20,00 Euro

CHAMPAGNER & SPARKLING WINE

Contains sulphites

CHAMPAGNER MANDOIS

0,75l – 88,00 Euro

SEKT BRILLANT

dry, sparkling wine cellar Schloss Affaltrach
0,1l – 3,90 Euro / 0,75l – 22,00 Euro

APERITIF & DIGESTIF

contains sulphites

¹ SHERRY FINO DRY/ MEDIUM

5cl – 3,00 Euro

MARTINI ROSSO/ BLANCO/ DRY

5cl – 3,80 Euro

¹ PORT WINE NOVAL L.B.

5cl – 3,80 Euro

BRANDY, COGNAC & WHISKEY

ASBACH URALT

2cl – 2,80 Euro

JACK DANIELS BOURBON ¹

2cl – 2,80 Euro

REMY MARTIN VSOP ¹

2cl – 3,40 Euro

VECCHIA ROMAGNA ¹

2cl – 3,20 Euro

BRANDY & FRUIT BRANDIES

PAPIDOUX CALVADOS ¹

4cl – 2,80 Euro

HIMBERGEIST (RASPBERRY BRANDY)

4cl – 2,80 Euro

KIRSCHWASSER (CHERRY BRANDY)

4cl – 2,80 Euro

WILLIAM BEAR ⁵

4cl – 2,80 Euro

VODKA & GRAPPA

VODKA

2cl – 2,80 Euro

GRAPPA

2cl – 2,60 Euro

KORN & KLARE

DOUBLE CORN

2cl – 2,40 Euro

FÜRST BISMARCK

2cl – 2,40 Euro

TEQUILA

2cl – 2,80 Euro

AQUAVIT

AALBORG JUBILÄUMS AKVAVIT

2cl – 2,40 Euro

LINIE AQUAVIT

2cl – 2,40 Euro

MALTESER AQUAVIT

2cl – 2,40 Euro

BITTERS

AVERNA ¹

4cl – 3,80 Euro

FERNET BRANCA ¹

4cl – 3,60 Euro

FERNET BRANCA MENTA ¹

4cl – 3,60 Euro

JÄGERMEISTER ¹

2cl – 2,50 Euro

RAMAZZOTTI ¹

4cl – 3,80 Euro

LIQUEURS

AMARETTO

4cl – 3,60 Euro

BAILEYS ^{1,3}

4cl – 3,80 Euro

CYNAR ^{1,10}

5cl – 3,80 Euro

GRAND MARNIER ³

4cl – 3,80 Euro

SAMBUCA MOLINARI

4cl – 3,80 Euro

OUZO 12

2cl – 2,40 Euro

LONGDRINKS

¹ **APEROL SPRITZ**

0,2l – 6,00 Euro

¹ **CAMPARI SODA**

4cl – 4,50 Euro

¹ **CAMPARI ORANGE**

4cl – 5,50 Euro

¹ **CYNAR SODA**

4cl – 4,50 Euro

^{3,4,10,11} **GIN TONIC**

4cl – 7,90 Euro

HUGO

0,2l – 6,00 Euro

^{1,2,9,11} **RUM COLA**

4cl – 7,90 Euro

^{1,2,9,11} **WHISKEY COLA**

4cl – 7,90 Euro

^{3,4,10,11} **VODKA LEMON**

4cl – 7,90 Euro

ADDITIVES

VEGETARIAN

VEGAN

- 1 With dye
- 2 With preservative
- 2* Preservative with nitrate
- 3 Antioxidant
- 4 With flavour enhancer
- 5 With sulphur dioxide
- 6 With blackening agent
- 7 Phosphate in meat products E338-E341, E450-E452
- 8 Milk protein in meat products
- 9 Caffeinated
- 10 With quinine
- 11 With sweetener
- 12 Phenylalanine source in aspartame
- 13 Waxed
- 14 Taurine

	Gluten (A)	Milk (G)	Eggs (C)	Soybeans (F)	Celery (I)	Mustard (J)	Sesame seed (K)	Peanuts (E)	Nuts (H)	Pisces (D)	SO2/ sulphites (N)	Molluscs (M)	Lupine (L)	Crustaceans (B)
Coconut sweet potato soup				•	•		•							
Tomato soup					•						•			
Salad & Shrimp						•					•			•
Salad & Falafel	•	•		•		•			•		•			
Salad & Tofu				•		•					•			
Salad & Salmon						•				•	•			
Salad & Goat Cheese						•			•		•			
Bowl Shrimp		•				•					•			•
Bowl Falafel	•					•					•			
Bowl Poularde						•					•			
Antipasti		•	•						•	•	•			
Vitello Tonnato		•	•							•	•		•	
Avocado Smoked Salmon	•					•				•	•			•
Carpaccio		•	•			•			•		•			
Risotto Porcini		•			•						•			
Vegetable Ravioli	•	•	•						•					
Tagliatelle Beef	•	•	•		•						•			
Buffalo Burrata	•	•	•		•						•			
Grilled vegetables				•	•	•					•			
Tagliatelle shrimps	•		•		•	•					•			•
Tarte flambée goat cheese	•	•												
Alsatian tarte flambée	•	•												
Italian tarte flambée	•	•							•					
Northern tarte flambée	•	•			•					•	•			
Veal loin		•			•						•			
Poulard breast			•		•						•			
Viennese cutlet	•	•	•											
Pork tenderloin		•				•					•			

	Gluten (A)	Milk (G)	Eggs (C)	Soybeans (F)	Celery (I)	Mustard (J)	Sesame seed (K)	Peanuts (E)	Nuts (H)	Pisces (D)	SO2/ sulphites (N)	Molluscs (M)	Lupine (L)	Crustaceans (B)
Rump steak		•				•					•			•
Sea bass		•								•	•			
Salmon		•			•					•	•			•
Cod fish		•			•	•				•	•			
Chicken Nuggets	•	•	•								•			
Crispy fish sticks	•	•	•							•	•			
Spaghetti Bolognese	•		•		•						•			
Penne Verdure	•		•		•	•					•			
Spaghetti Pea-Carbonara	•	•	•											
Sorbet Trilogy														
Crème Brûlée		•	•											
Semifreddo		•	•						•					

	Gluten (A)	Milk (G)	Eggs (C)	Soybeans (F)	Celery (I)	Mustard (J)	Sesame seed (K)	Peanuts (E)	Nuts (H)	Pisces (D)	SO2/ sulphites (N)	Molluscs (M)	Lupine (L)	Crustaceans (B)
Coffee		•												
Capuccino		•												
Latte Macchiato		•												
Latte Flavors		•							•					
Bitburger Pils	•													
Bitburger Pils non-alcoholic	•													
Bitburger Radler	•													
Bitburger Radler non-alcoholic	•													
Benedektiner wheat	•													
Benedektiner wheat non-alcoholic	•													
Kandi Malt	•													
Aperol Spritz											•			
Hugo											•			
Martini Bianco											•			
Martini Rosso/Dry											•			
Sherry Fino/Medium											•			
Portwein											•			
Vodka	•													
Gin	•													
Double corn	•													
Fürst Bismarck	•													
Grappa											•			
Aalborg Jubiläum Aquavit											•			
Linie Aquavit											•			
Malteser											•			
Vecchia Romanga											•			
Calvados											•			
Amaretto									•		•			
Batida de Coco		•									•			
Ouzo											•			
Licor 43											•			
Remy Martin											•			

	Gluten (A)	Milk (G)	Eggs (C)	Soybeans (F)	Celery (I)	Mustard (J)	Sesame seed (K)	Peanuts (E)	Nuts (H)	Pisces (D)	SO ₂ / sulphites (N)	Molluscs (M)	Lupine (L)	Crustaceans (B)
Jack Daniels	•										•			
Baileys		•									•			
Grey Burgundy											•			
Pinot Grigio											•			
White Burgundy											•			
Sauvignon blanc											•			
Pinotage Rose											•			
Chianti											•			
Aimery Merlot											•			
Sekt Brillant											•			
Champagner											•			
Planters Punch											•			
Pina Colada	•													
Long Island Ice Tea	•													
Coconut Kiss	•													
Lillipop	•													
Virgin Tai									•					

CELEBRATIONS & MEETINGS

The KOCHKULTUR will be pleased to be at your disposal for your individual events. The comfortably furnished restaurant with a large bar has a capacity of up to 80 people. We are happy to assist you with the planning of birthday, anniversary, wedding celebrations or any other occasion.

CONTACT US

Phone.: +49 2 41 182 74 - 601
gastronomie@carolus-thermen.de

OPENING HOURS

Daily 12.00 p.m. - 23.00 p.m.
Warm kitchen until 10.00 p.m.