

KOCHKULTUR

BAR & RESTAURANT

OUR OFFER

OPENING HOURS

Wednesday to Sunday from 12:00 p.m. to 11:00 p.m.
Monday and Tuesday closed

WARM KITCHEN

until 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

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

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

•
11,90 Euro

(VEGETARIAN) **SALAD & TOFU**

marinated tofu
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 marinated 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

(VEGETARIAN) **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

FRESH 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

FRESH 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

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

² **GOAT CHEESE TARTE FLAMBÉE**

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

•
13,90 Euro

MEAT

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 | COFFEE, DECAFFEINATED

2,90 Euro

ESPRESSO ⁹

2,40 Euro

ESPRESSO MACCHIATO ⁹

2,60 Euro

DOUBLE ESPRESSO ⁹

3,50 Euro

MILK COFFEE ⁹

3,70 Euro

CAPPUCCINO ⁹

3,10 Euro

LATTE MACCHIATO ⁹

3,90 Euro

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

4,40 Euro

HOT CHOCOLATE | WITH CREAM

3,10 Euro + 0,30 Euro

FRESH TEA (DIFFERENT VARIETIES)

3,10 Euro

FRESH GINGER TEA

4,20 Euro

FRESH MINT TEA

4,20 Euro

FRESH GINGER MINT TEA

4,20 Euro

JUICES

APPLE | PINEAPPLE | CURRANT | CHERRY
GRAPEFRUIT | PASSION FRUIT | TOMATO | BANANA
0,2l – 3,10 Euro

FRESHLY SQUEEZED ORANGE JUICE | DAILY JUICE
0,2l – 3,90 Euro

NON-ALCOHOLIC DRINKS

GEROLSTEINER SPARKLING/STILL
0,25l – 2,90 Euro / 0,75l – 6,50 Euro

^{1,2,9} COCA COLA | ^{1,2,9,12} COLA ZERO
^{1,2} SPRITE | ^{1,2} FANTA
0,2l – 2,70 Euro

² FRUIT SPRITZER
0,3l – 2,80 Euro | 0,5l – 5,10 Euro

^{3,9,11} ICED TEA (PEACH|LEMON)
0,3l – 3,40 Euro | 0,5l – 5,10 Euro

^{3,10} SCHWEPPE'S BITTER LEMON
¹ GINGER ALE | ¹⁰ TONIC WATER
0,2l – 3,30 Euro

¹ BIONADE ELDERBERRY | GINGER-ORANGE
0,33l – 4,20 Euro

DRAUGHT BEERS

BITBURGER

0,25l – 3,10 Euro | 0,4l – 4,40 Euro

SION KÖLSCH

0,25l – 3,10 Euro | 0,4l – 4,40 Euro

BENEDEKTINER WHEAT

0,5l – 4,90 Euro

BOTTLE BEERS

BITBURGER | BITBURGER NON-ALCOHOLIC

0,33l – 3,40 Euro

BENEDEKTINER WHEAT DARK | WHEAT NON-ALCOHOLIC

0,5l – 4,90 Euro

RADLER | RADLER NON-ALCOHOLIC ¹¹

0,33l – 3,40 Euro

KANDI MALT

0,33l – 2,90 Euro

BITBURGER DRAUGHT SODA CLOUDY ORANGE | LEMON

0,33l – 3,40 Euro

LONGDRINKS

¹ **CAMPARI ORANGE**

4cl – 6,00 Euro

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

4cl – 8,90 Euro

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

4cl – 8,90 Euro

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

4cl – 8,90 Euro

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

4cl – 8,90 Euro

SPARKLING

APEROL SPRITZ

Sparkling wine, Aperol, Soda, Orange

0,2l – 6,90 Euro

HUGO

Sparkling wine, Elderflower syrup, Mint, Lime, Soda

0,2l – 6,90 Euro

LILLET BERRY

Schweppes Original Wild Berry, Lillet Blanc, Raspberry, Mint

0,2l – 6,90 Euro

CANONITA SPRITZ

Sparkling wine, Canonita, Soda, Orange

0,2l – 6,90 Euro

WHITE WINE

contains sulphites

PINOT GRIS

dry, Winery Johannes Haas, Langenlonsheim, Germany
0,2l – 7,90 Euro / 0,75l – 26,90 Euro

LUGANA

dry, Azienda Agricola Olivini, Lake Garda, Italy
0,2l – 7,50 Euro / 0,75l – 26,50 Euro

SAUVIGNON BLANC

dry, Mount Riley, Marlborough, Neuseeland
0,2l – 7,00 Euro / 0,75l – 24,00 Euro

RIESLING FROM SHELL LIMESTONE

dry, Winery Johannes Haas, Langenlonsheimer Königsschild, Germany
0,2l – 7,90 Euro / 0,75l – 26,90 Euro

RIESLING

semi-dry, Winery Johannes Haas, Langenlonsheimer Königsschild, Germany
0,2l – 7,90 Euro / 0,75l – 26,90 Euro

ROSÉ

contains sulphites

BARDOLINO

dry, Chiaretto Cantina Valpantena, Veneto, Italy
0,2l – 6,00 Euro / 0,75l – 20,50 Euro

PORTUGIESER ROSÉ

semi-dry, Winery Johannes Haas, Langenlonsheim, Germany
0,2l – 6,50 Euro / 0,75l – 23,00 Euro

RED WINE

contains sulphites

AIMERY MERLOT

dry, Sieur d'Arques, Languedoc, France
0,2l – 6,00 Euro / 0,75l – 20,50 Euro

PRIMITIVO

dry, Casale Ciliani D'Addario, Malvasia, Italy
0,2l – 7,00 Euro / 0,75l – 24,00 Euro

DORNFELDER

semi-dry, Winery Johannes Haas, Langenlonsheim, Germany
0,2l – 6,50 Euro / 0,75l – 21,50 Euro

SYRAH

dry, LePlan GT-S Vermeersch, France
0,2l – 8,90 Euro / 0,75l – 34,00 Euro

CHAMPAGNER & SPARKLING WINE

Contains sulphites

CHAMPAGNER MANDOIS

0,75l – 88,00 Euro

SEKT BRILLANT

dry, sparkling wine cellar Schloss Affaltrach
0,1l – 4,00 Euro / 0,75l – 23,00 Euro

APERITIF & DIGESTIF

contains sulphites

¹ SHERRY FINO DRY/ MEDIUM

5cl – 3,30 Euro

MARTINI ROSSO/ BLANCO/ DRY

5cl – 3,90 Euro

¹ PORT WINE NOVAL L.B.

5cl – 3,90 Euro

BRANDY, COGNAC & WHISKEY

ASBACH URALT

2cl – 2,90 Euro

JACK DANIELS BOURBON ¹

2cl – 2,90 Euro

REMY MARTIN VSOP ¹

2cl – 3,50 Euro

VECCHIA ROMAGNA ¹

2cl – 3,40 Euro

BRANDY & FRUIT BRANDIES

PAPIDOUX CALVADOS ¹

4cl – 3,40 Euro

HIMBERGEIST (RASPBERRY BRANDY)

4cl – 3,40 Euro

KIRSCHWASSER (CHERRY BRANDY)

4cl – 3,40 Euro

WILLIAM BEAR ⁵

4cl – 3,40 Euro

VODKA & GRAPPA

VODKA

2cl – 2,90 Euro

GRAPPA

2cl – 2,90 Euro

KORN & KLARE

FÜRST BISMARCK

2cl – 2,60 Euro

TEQUILA

2cl – 2,90 Euro

AQUAVIT

AALBORG JUBILÄUMS AKVAVIT

2cl – 2,60 Euro

LINIE AQUAVIT

2cl – 2,60 Euro

MALTESER AQUAVIT

2cl – 2,60 Euro

BITTERS

AVERNA ¹

4cl – 3,90 Euro

FERNET BRANCA ¹

4cl – 3,90 Euro

FERNET BRANCA MENTA ¹

4cl – 3,90 Euro

JÄGERMEISTER ¹

4cl – 3,90 Euro

RAMAZZOTTI ¹

4cl – 3,90 Euro

LIQUEURS

AMARETTO

4cl – 3,90 Euro

BAILEYS ^{1,3}

4cl – 3,90 Euro

GRAND MARNIER ³

4cl – 3,90 Euro

SAMBUCA MOLINARI

4cl – 3,90 Euro

OUZO 12

4cl – 3,90 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)	SO ₂ / 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 - 612
gastronomie@carolus-thermen.de

OPENING HOURS

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