

KOCHKULTUR

BAR & RESTAURANT

OUR OFFER

OPENING HOURS

Mon, Tue, | 12:00 - 15:00 h

Wed, Thu, Sun | 12:00 - 22:30 h

Fri, Sat, public holidays | 12:00 - 23:00 h

WARM KITCHEN

until 14:30 (Mon, Tue) or 22:00 h

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

E-Mail: gastronomie@carolus-thermen.de



SOUPS

TOMATO SOUP CAPRESE ² (VEGETARIAN)

basil pesto

•

6,90 Euro

BRIGHT GREEN PEA SOUP (VEGETARIAN)

Caipirinha pesto | cream

•

7,90 Euro

STARTERS

ANTIPASTI ^{2,3}

Serrano ham | Grana Padano | zucchini | eggplant | olives | mozzarella
| pesto genovese | vitello tonnato

•

19,50 Euro

BEEF CARPACCIO ²

pine nuts | fried capers | truffle mayonnaise | marinated rocket salad

•

18,90 Euro

COLD ROAST VEAL

braised onions | marinated mushrooms | smoked paprika | sour cream

•

18,50 Euro

SALADS

SALAD & GOAT CHEESE (VEGETARIAN)

lukewarm caramelized goat's cheese | seasonal salad selection | candied walnuts |
balsamic raspberry vinaigrette

•

16,90 Euro

SALAD & PRAWNS

marinated prawns | colorful leaf salad | avocado | tomatoes | cucumber |
honey-mustard dressing

•

18,90 Euro

SALAD & FALAFEL BALLS 2,3 (VEGETARIAN)

homemade falafel | colorful leaf salad | plucked basil |
yogurt dressing

•

14,90 Euro

POWER BOWL

FALAFEL BOWL (VEGAN)

spinach | cucumber | carrots | peppers | spring onions | nuts |
balsamic raspberry vinaigrette

•

16,90 Euro

PRAWN BOWL

avocado | pineapple | cucumber | tomatoes | basmati rice |
Honey-mustard dressing

•

18,90 Euro

RICE, PASTA & CO.

PORCINI MUSHROOM RISOTTO (VEGETARIAN)

herbs | grated parmesan

•

15,80 Euro

FRESH TAGLIATELLE WITH PRAWNS ²

fruity tomato sauce | basil

•

18,90 Euro

VEGETABLE RAVIOLI (VEGETARIAN)

saffron veloute | celery | date tomatoes | pine nuts

•

16,50 Euro

BUFFALO BURRATA (VEGETARIAN)

grilled vegetables | spinach leaves | tomato and olive sauce | tagliatelle | pesto

•

18,50 Euro

MEDITERRANEAN GRILLED VEGETABLES (VEGAN)

spinach leaves | merlot sauce | rosemary potatoes

•

13,90 Euro

TARTE FLAMBÉE

TARTE FLAMBÉE ALSATIAN STYLE ^{2,3}

sour cream | bacon | onions

•

13,50 Euro

TARTE FLAMBÉE ITALIAN STYLE ^{2 (VEGETARIAN)}

tomatoes | mozzarella | basil pesto

•

14,90 Euro

TARTE FLAMBÉE NORDIC STYLE

smoked salmon | red onions | marinated rocket salad

•

16,90 Euro

TARTE FLAMBÉE GOAT'S CHEESE ^{2 (VEGETARIAN)}

goat cheese | red onions | honey | beet

•

14,90 Euro

MEAT

RUMP STEAK

220g | red wine-cherry jus | celery puree | carrots

•

29,90 Euro

PORK FILLET

Kalamata olive crust | ratatouille | potato gratin | herb oil

•

20,50 Euro

WIENER SCHNITZEL

steakhouse fries | cranberries | side salad

•

27,50 Euro

FISH

WOLF BASS

celery puree | candied beet | walnut gremolata

•

20,90 Euro

SALMON FILLET ²

lukewarm roast potato salad | red onions | date tomatoes | rocket

•

22,50 Euro

FOR OUR LITTLE GUESTS

(up to 10 years)

CHICKEN NUGGETS

ketchup | mayonnaise | steakhouse fries

•

8,90 Euro

CRISPY FISH STICKS

remoulade sauce | steakhouse fries

•

8,90 Euro

SPAGHETTI BOLOGNESE

•

8,90 Euro

PENNE VERDURE (VEGAN)

zucchini | peppers | tomato sauce

•

8,90 Euro



DESSERT

PIECE OF CAKE CONTAINS GLUTEN, MILK & EGG

changing selection

•

4,20 Euro

CRÉME BRÛLÉE (VEGETARIAN)

cane sugar | berries

•

7,90 Euro

SORBET TRILOGY (VEGAN)

passion fruit | cassis | lemon

•

6,90 Euro

ESPRESSO AFFOGATO 1 (VEGETARIAN)

double espresso | vanilla ice cream | cream

•

6,90 Euro



HOT DRINKS

COFFEE ⁹ | COFFEE, DECAFFEINATED

2,90 Euro

ESPRESSO ⁹

2,60 Euro

ESPRESSO MACCHIATO ⁹

2,80 Euro

DOUBLE ESPRESSO ⁹

3,70 Euro

MILK COFFEE ⁹

3,90 Euro

CAPPUCCINO ⁹

3,40 Euro

LATTE MACCHIATO ⁹

4,20 Euro

LATTE CARAMEL | HAZELNUT | VANILLA | MATCHA ^{1,9}

4,40 Euro

HOT CHOCOLATE | WITH CREAM

3,50 Euro + 0,50 Euro

FRESH TEA (DIFFERENT VARIETIES)

3,30 Euro

FRESH GINGER TEA

4,50 Euro

FRESH MINT TEA

4,50 Euro

FRESH GINGER MINT TEA

4,50 Euro



JUICES

APPLE | PINEAPPLE | CURRANT | CHERRY
GRAPEFRUIT | PASSION FRUIT | TOMATO | BANANA

0,2l – 3,30 Euro

FRESHLY SQUEEZED ORANGE JUICE | DAILY JUICE

0,2l – 4,20 Euro

FRUIT SPRITZER ²

0,3l – 3,20 Euro | 0,5l – 5,30 Euro

NON-ALCOHOLIC DRINKS

GEROLSTEINER SPARKLING/STILL

0,25l – 2,90 Euro / 0,75l – 6,50 Euro

COCA COLA ^{1,2,9} | COLA ZERO ^{1,2,9,12} |
SPRITE ^{1,2} | FANTA ^{1,2}

0,33l – 3,90 Euro

SEICHA MATCHA TEA

LEMONADE LIME | LEMONADE GINGER, YUZU, MINT, LEMON |
LEMONADE GRAPEFRUIT

0,33l – 4,50 Euro

SCHWEPES BITTER LEMON ^{3,10} |
GINGER ALE ¹ | TONIC WATER ¹⁰

0,2l – 3,30 Euro

DRAUGHT BEERS

BITBURGER

0,25l – 3,30 Euro | 0,4l – 4,50 Euro

SION KÖLSCH

0,25l – 3,30 Euro | 0,4l – 4,50 Euro

BENEDEKTINER WHEAT

0,5l – 5,20 Euro

BOTTLE BEERS

BITBURGER | BITBURGER NON-ALCOHOLIC

0,33l – 3,50 Euro

BENEDEKTINER WHEAT DARK | WHEAT NON-ALCOHOLIC

0,5l – 5,20 Euro

RADLER | RADLER NON-ALCOHOLIC ¹¹

0,33l – 3,50 Euro

KANDI MALT

0,33l – 3,10 Euro

BITBURGER DRAUGHT SODA CLOUDY ORANGE | LEMON

0,33l – 3,50 Euro

LONGDRINKS

CAMPARI ORANGE ¹

4cl – 6,00 Euro

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

4cl – 8,90 Euro

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

4cl – 8,90 Euro

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

4cl – 8,90 Euro

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

4cl – 8,90 Euro

SPARKLING

APEROL SPRITZ

sparkling wine | Aperol | soda | orange
0,2l – 7,30 Euro

APEROL SPRITZ NON-ALCOHOLIC

non-alcoholic sparkling wine | soda | orange
0,2l – 7,30 Euro

HUGO

sparkling wine | elderflower syrup | mint | lime | soda
0,2l – 7,30 Euro

LILLET BERRY

Schweppes Original Wild Berry | Lillet Blanc | raspberry | mint
0,2l – 7,30 Euro

CANONITA SPRITZ

Sparkling wine | Canonita | soda | orange
0,2l – 7,30 Euro

CANONITA TONIC

tonic | Canonita | orange
0,2l – 6,30 Euro

CANONITA ON THE ROCKS

Canonita | orange | ice
5cl – 5,30 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, Cala Zagro, Funaro, 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

CREMANT ROSÉ

dry, Bouvet

0,1l – 4,90 Euro / 0,75l – 26,90 Euro

SEKT BRILLANT

dry, Sektkeller Schloss Affaltrach

0,1l – 4,20 Euro / 0,75l – 24,50 Euro

SEKT BELLA ZEROZERO

dry, non-alcoholic

0,1l – 4,20 Euro / 0,75l – 24,50 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

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

GRAPPA MARZADRO

Giare Amarone | Barrique Morbida | Diciotto Lune

2cl – 5,50 Euro

AQUAVIT

AALBORG JUBILÄUMS AKVAVIT

2cl – 2,60 Euro

LINIE AQUAVIT

2cl – 2,60 Euro

MALTESER AQUAVIT

2cl – 2,60 Euro



BITTERS

AVERNA¹

4cl – 3,90 Euro

FERNET BRANCA¹

4cl – 3,90 Euro

JÄGERMEISTER¹

4cl – 3,90 Euro

RAMAZZOTTI¹

4cl – 3,90 Euro

LIQUEURS

AMARETTO

4cl – 3,90 Euro

BAILEYS^{1,3}

4cl – 3,90 Euro

GRAND MARNIER³

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)	SO ₂ / sulphites (N)	Molluscs (M)	Lupine (L)	Crustaceans (B)
Pea soup		•			•				•		•			
Tomato soup		•			•				•		•			
Antipasti		•	•	•					•		•			
Carpaccio		•	•			•			•		•			
Roast Veal		•		•	•	•					•			
Salad & goat cheese						•				•	•			•
Salad & prawns	•	•		•		•			•		•			
Salad & falafel		•				•			•		•			
Bowl with prawns						•					•			•
Bowl with falafel	•					•			•		•			
Porcini mushroom risotto	•	•			•						•			
Tagliatelle with prawns	•	•	•		•						•			
Vegetable ravioli	•	•	•		•				•					
Buffalo burrata	•	•	•	•	•				•		•			
Mediterranean grilled vegetables				•	•	•					•			
Tarte flambée Alsatian	•	•									•			
Tarte flambée Italian	•	•							•					
Tarte flambée Nordic	•	•				•				•	•			
Tarte flambée goat cheese	•	•												
Rump steak		•			•						•			•
Pork fillet		•				•					•			
Wiener Schnitzel	•		•			•					•			
Wolf bass		•							•	•	•			•
Salmon fillet		•			•					•	•			•
Chicken nuggets	•		•								•			
crispy fish sticks	•	•	•							•	•			
Spaghetti bolognese	•		•		•						•			
Penne verdure	•		•		•						•			

	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)
Cake	•	•	•								•			
Crème brûlée		•	•											
Sorbet trilogy														
Espresso affogato		•	•						•					

	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)
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									•					