COLOMBI
Chalet

# Our menu recommendations season 2026 / 2027

Please respect that for groups of ten people or more we only serve one uniform menu for all guests.

Of course, we offer a vegetarian / vegan alternative.

Should your guests have allergies or intolerances, we will adapt the menu as far as possible.

Please inform us about special diets, allergies and intolerances beforehand.

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## Appetizer

Tarte flambée „Kaiserstuhl style“ – homemade
with crispy bacon, cheese and cream
– cut into small pieces –

or

Tarte flambée with Münster cheese
with cheese, cream and chives
– cut into small pieces –

## Dinner

### Menu I

Lard, butter and bread
***
Cream of mushroom soup
with herb knoepfle
***
Baden Entrecôte
with fried onions
crispy fried potatoes and lamb´s lettuce
***
Baked apple fritters
with cinnamon & sugar
vanilla sauce and marbled vanilla ice cream

**€ 55,00 per person w/o tarte flambée**
**€ 58,50 per person with tarte flambée**

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## Menu II

Lard, butter and bread
***
Baden lamb's lettuce
with crispy bacon and croutons
***
Breast of Barbarie duck
with duck sauce, apple-red cabbage
and melted potato dumplings
***
Délice of three kinds of chocolate
with spiced oranges
Grand Marnier brittle and yoghurt ice cream

**€ 68,00 per person w/o tarte flambée**
**€ 71,50 per person with tarte flambée**

## Menu III

Lard, butter and bread
***
Confit smoked salmon
with Sauce Verte
mixed pickles and herb salad
***
Fillet of pike-perch
– with herbs crispy fried –
with chives velouté
champagne kraut and mashed potatoes
***
Chocolate cake "medium"
with pickled cherries, vanilla cream
and sour cream ice cream

**€ 65,50 per person w/o tarte flambée**
**€ 69,00 per person with tarte flambée**

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**Menu IV**
**– from 20 people –**

Lard, butter and bread
***
Traditional Scottish will salmon
in puff pastry
with Sauce Verte and salad bouquet
***
Veal fillet
with morel jus
broccoli, celery puree and potatoes au gratin
***
Délice of three kinds of chocolate
with spiced oranges
Grand Marnier brittle and yoghurt ice cream

**€ 68,50 per person w/o tarte flambée**
**€ 72,00 per person with tarte flambée**

**Menu V**

Lard, butter and bread
***
Cream of mushroom soup
with herb knoepfle
***
Stoked Meat Fondue
220 g meat per person: fillet of beef and veal
3 different sauces, herb butter, French fries,
bread and lamb's lettuce
***
Tonka beans crème brûlée
with pickled mulled wine pear and white cinnamon ice cream

**€ 67,50 per person w/o tarte flambée**
**€ 71,00 per person with tarte flambée**

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**Menu VI (vegan)**

Beet root hummus and bread
***
Cream of sweet potato and coconut soup – spicy
with caramelized pumpkin seeds
****
Vegan pancake
with creamy mushrooms, leek
and lamb's lettuce
****
Chocolate cake "medium"
with pickled cherries, vanilla cream
and sour cream ice cream

**€ 41,50 per person w/o tarte flambée**
**€ 45,00 per person with tarte flambée**

**- menus are subject to change -**