

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

•

7,90 Euro

EIFEL POTATO SOUP

bread croutons | bacon cubes | herbs

•

7,90 Euro

STARTERS

ANTIPASTI ^{2,3}

Serrano ham | Grana Padano | courgette | aubergine | vitello tonnato | peppers | mushrooms | olives | tomato and mozzarella | pesto genovese

•

22,90 Euro

BEEF CARPACCIO ²

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

•

19,50 Euro



SALADS

SEASONAL SALAD SELECTION

herb salad | tomato | cucumber | beetroot | carrot | apple
choice of dressing: honey-mustard | balsamic-raspberry | yoghurt

• • •

> without extras	13,50 Euro
+ grilled salmon fillet	+7,50 Euro
+ grilled beef strips	+7,50 Euro
+ 3 fried prawns	+7,50 Euro
+ chicken strips	+5,50 Euro
+ lukewarm caramelised goat's cheese	+5,90 Euro
+ 3 homemade falafel balls	+5,50 Euro

POWER BOWL

ORIENTAL FALAFEL BOWL (VEGAN)

herb salad | cucumber | carrots | peppers | goji berries | couscous vegetable salad |
tomato and date chutney | balsamic raspberry vinaigrette

•

17,90 Euro

CHICKEN AND COUSCOUS BOWL

herb salad | cherry tomatoes | feta cheese | avocado | couscous and vegetable salad |
balsamic raspberry vinaigrette

•

17,90 Euro

PRAWN BOWL (SPICY)

herb salad | avocado | pineapple | cucumber | cherry tomatoes | couscous-vegetable
salad | sweetie hot chilli chutney | honey mustard dressing

•

20,90 Euro

RICE, PASTA & CO.

PORCINI MUSHROOM RISOTTO (VEGETARIAN)

fine herbs | grated parmesan

•

18,90 Euro

FRESH TAGLIATELLE WITH 3 PRAWNS ²

fruity tomato pulp | spinach | basil | toasted parmesan

•

21,50 Euro

FRESH TAGLIATELLE WITH SPINACH & TRUFFLE (VEGETARIAN)

truffle veloute | fresh spinach | seasonal mushrooms | shaved Parmesan cheese

•

19,90 Euro

BUFFALO BURRATA (VEGETARIAN)

grilled vegetables | tagliatelle | pesto | tomato and caper sauce | lime

•

20,90 Euro

MEDITERRANEAN GRILLED VEGETABLES (VEGAN)

courgette | aubergine | seasonal mushrooms | peppers |
red wine sauce | rosemary potatoes

• • •

> without extras	15,90 Euro
+ grilled salmon fillet	+7,50 Euro
+ grilled beef strips	+7,50 Euro
+ 3 fried prawns	+7,50 Euro

MEAT

SADDLE OF VEAL

herb crust | king oyster mushrooms | potato gratin | red wine jus

•

28,90 Euro

PORK FILLET

Kalamata olive crust | grilled vegetables | rosemary potatoes | herb oil

•

24,90 Euro

WIENER SCHNITZEL ²

lukewarm potato and cucumber salad or steakhouse fries | anchovy and caper rolls

• • •

Small 22,90 Euro

Large 28,90 Euro

RUMPSTEAK

220g | herb oil | rosemary potatoes | tomato avocado salsa | side salad

•

32,90 Euro

FISH

SEA BREAM

sweet potato puree | fresh spinach | lime-butter sauce

•

23,90 Euro

SALMON FILLET ²

horseradish crust | lukewarm potato and cucumber salad | lemon

•

25,90 Euro

FISH-TRILOGY ²

prawn | sea bream | salmon fillet | lime-butter sauce | tagliatelle | fresh spinach

•

29,90 Euro

TARTE FLAMBÉE

TARTE FLAMBÉE ALSATIAN STYLE ^{2,3}

sour cream | bacon | onions

•

14,90 Euro

TARTE FLAMBÉE ITALIAN STYLE ^{2 (VEGETARIAN)}

tomatoes | mozzarella | basil pesto

•

15,90 Euro

TARTE FLAMBÉE NORDIC STYLE

smoked salmon | red onions | marinated rocket salad

•

17,90 Euro

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

goat cheese | red onions | honey | beet

•

15,90 Euro

DESSERT

PIECE OF CAKE ^{CONTAINS GLUTEN, MILK & EGG (VEGETARIAN)}

changing selection

•

5,60 Euro

CRÉME BRÛLÉE ^(VEGETARIAN)

cane sugar | berries | wild berry coulis | vanilla ice cream

•

10,50 Euro

SORBET TRILOGY ^(VEGAN)

passion fruit | cassis | lemon

•

8,90 Euro



HOT DRINKS

COFFEE ⁹ | COFFEE, DECAFFEINATED

3,20 Euro

ESPRESSO ⁹

2,90 Euro

ESPRESSO MACCHIATO ⁹

3,10 Euro

DOUBLE ESPRESSO ⁹

4,10 Euro

ESPRESSO AFFOGATO (VANILLA ICE CREAM | WHIPPED CREAM) ^{1,9}

4,90 Euro

MILK COFFEE ⁹

4,30 Euro

CAPPUCCINO ⁹

3,80 Euro

LATTE MACCHIATO ⁹

4,60 Euro

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

4,90 Euro

HOT CHOCOLATE | WITH CREAM

3,80 Euro + 0,50 Euro

FRESH TEA (DIFFERENT VARIETIES)

3,60 Euro

FRESH GINGER TEA

4,90 Euro

FRESH MINT TEA

4,90 Euro

FRESH GINGER MINT TEA

4,90 Euro



JUICES

APPLE | PINEAPPLE | CURRANT | CHERRY
GRAPEFRUIT | PASSION FRUIT | TOMATO | BANANA
0,2l – 3,60 Euro

FRESHLY SQUEEZED ORANGE JUICE | DAILY JUICE
0,2l – 4,60 Euro

FRUIT SPRITZER ²
0,3l – 3,50 Euro | 0,5l – 5,80 Euro

NON-ALCOHOLIC DRINKS

TAUNUSQUELLE: MINERAL WATER SPARKLING/STILL
0,25l – 3,20 Euro / 0,75l – 6,90 Euro

COCA COLA ^{1,2,9} | COLA ZERO ^{1,2,9,12} |
SPRITE ^{1,2} | FANTA ^{1,2}
0,33l – 4,30 Euro

SEICHA MATCHA TEA
LEMONADE LIME | LEMONADE GINGER, YUZU, MINT, LEMON |
LEMONADE GRAPEFRUIT
0,33l – 4,90 Euro

SCHWEPPES BITTER LEMON ^{3,10} |
GINGER ALE ¹ | TONIC WATER ¹⁰
0,2l – 3,60 Euro

DRAUGHT BEERS

BITBURGER

0,25l – 3,60 Euro | 0,4l – 4,90 Euro

SION KÖLSCH

0,25l – 3,60 Euro | 0,4l – 4,90 Euro

BENEDEKTINER WHEAT

0,5l – 5,60 Euro

BOTTLE BEERS

BITBURGER | BITBURGER NON-ALCOHOLIC

0,33l – 3,80 Euro

BENEDEKTINER WHEAT DARK | WHEAT NON-ALCOHOLIC

0,5l – 5,60 Euro

RADLER | RADLER NON-ALCOHOLIC ¹¹

0,33l – 3,80 Euro

KANDI MALT

0,33l – 3,40 Euro

BITBURGER DRAUGHT SODA CLOUDY ORANGE | LEMON

0,33l – 3,80 Euro

LONGDRINKS

CAMPARI ORANGE ¹

4cl – 6,50 Euro

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

4cl – 9,80 Euro

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

4cl – 9,80 Euro

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

4cl – 9,80 Euro

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

4cl – 9,80 Euro

SPARKLING

APEROL SPRITZ

sparkling wine | Aperol | soda | orange
0,2l – 8,00 Euro

APEROL SPRITZ NON-ALCOHOLIC

non-alcoholic sparkling wine | soda | orange
0,2l – 8,00 Euro

HUGO

sparkling wine | elderflower syrup | mint | lime | soda
0,2l – 8,00 Euro

LILLET BERRY

Schweppes Original Wild Berry | Lillet Blanc | raspberry | mint
0,2l – 8,00 Euro

CANONITA SPRITZ

Sparkling wine | Canonita | soda | orange
0,2l – 8,00 Euro

CANONITA TONIC

tonic | Canonita | orange
0,2l – 6,90 Euro

CANONITA ON THE ROCKS

Canonita | orange | ice
5cl – 5,90 Euro

WHITE WINE

contains sulphites

PINOT GRIS

dry, Winery Johannes Haas, Langenlonsheim, Germany
0,2l – 8,70 Euro / 0,75l – 29,60 Euro

LUGANA

dry, Azienda Agricola Olivini, Lake Garda, Italy
0,2l – 8,30 Euro / 0,75l – 29,50 Euro

SAUVIGNON BLANC

dry, Mount Riley, Marlborough, Neuseeland
0,2l – 7,90 Euro / 0,75l – 26,50 Euro

RIESLING FROM SHELL LIMESTONE

dry, Winery Johannes Haas, Langenlonsheimer Königsschild, Germany
0,2l – 8,70 Euro / 0,75l – 29,60 Euro

RIESLING

semi-dry, Winery Johannes Haas, Langenlonsheimer Königsschild, Germany
0,2l – 8,70 Euro / 0,75l – 29,60 Euro

ROSÉ

contains sulphites

BARDOLINO

dry, Chiaretto Cantina Valpantena, Veneto, Italy
0,2l – 6,60 Euro / 0,75l – 22,90 Euro

PORTUGIESER ROSÉ

semi-dry, Winery Johannes Haas, Langenlonsheim, Germany
0,2l – 7,20 Euro / 0,75l – 25,50 Euro

RED WINE

contains sulphites

AIMERY MERLOT

dry, Sieur d'Arques, Languedoc, France
0,2l – 6,60 Euro / 0,75l – 22,90 Euro

PRIMITIVO

dry, Cala Zagro, Funaro, Italy
0,2l – 7,90 Euro / 0,75l – 26,50 Euro

DORNFELDER

semi-dry, Winery Johannes Haas, Langenlonsheim, Germany
0,2l – 7,20 Euro / 0,75l – 25,50 Euro

SYRAH

dry, LePlan GT-S Vermeersch, France
0,2l – 9,80 Euro / 0,75l – 37,50 Euro



CHAMPAGNER & SPARKLING WINE

Contains sulphites

CHAMPAGNER MANDOIS

0,75l – 89,90 Euro

CREMANT ROSÉ

dry, Bouvet

0,1l – 5,40 Euro / 0,75l – 29,60 Euro

SEKT BRILLANT

dry, Sektkeller Schloss Affaltrach

0,1l – 4,60 Euro / 0,75l – 27,00 Euro

SEKT BELLA ZEROZERO

dry, non-alcoholic

0,1l – 4,60 Euro / 0,75l – 27,00 Euro

APERITIF & DIGESTIF

contains sulphites

¹ SHERRY FINO DRY/ MEDIUM

5cl – 3,60 Euro

MARTINI ROSSO/ BLANCO/ DRY

5cl – 4,30 Euro

¹ PORT WINE NOVAL L.B.

5cl – 4,30 Euro



SPIRITS

JACK DANIELS BOURBON ¹

2cl – 3,20 Euro

REMY MARTIN VSOP ¹

2cl – 3,90 Euro

VECCHIA ROMAGNA ¹

2cl – 3,80 Euro

PAPIDOUX CALVADOS ¹

4cl – 3,80 Euro

HIMBEERGEIST (RASPBERRY BRANDY)

4cl – 3,80 Euro

KIRSCHWASSER (CHERRY BRANDY)

4cl – 3,80 Euro

WILLIAM BEAR ⁵

4cl – 3,80 Euro

VODKA

2cl – 3,20 Euro

GRAPPA

2cl – 3,20 Euro

GRAPPA MARZADRO

Giare Amarone | Barrique Morbida | Diciotto Lune

2cl – 5,90 Euro

AALBORG JUBILÄUMS AKVAVIT

2cl – 2,90 Euro

LINIE AQUAVIT

2cl – 2,90 Euro

MALTESER AQUAVIT

2cl – 2,90 Euro

BITTERS

AVERNA ¹

4cl – 4,30 Euro

FERNET BRANCA ¹

4cl – 4,30 Euro

JÄGERMEISTER ¹

4cl – 4,30 Euro

RAMAZZOTTI ¹

4cl – 4,30 Euro

LIQUEURS

AMARETTO

4cl – 4,30 Euro

BAILEYS ^{1,3}

4cl – 4,30 Euro

GRAND MARNIER ³

4cl – 4,30 Euro

SAMBUCA MOLINARI

4cl – 4,30 Euro

OUZO ¹²

4cl – 4,30 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)
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	•		•	•	•						•			
Cake	•	•	•								•			
Crème brûlée		•	•											
Sorbet trilogy														