

WARMEST WELCOME FROM OWNER BERNHARD ZEPF IN HIS 25TH ANNIVERSARY YEAR AT THE ERBPRINZ!

We are forever grateful to you, our dear guests, who have been so loyal in the last years and have supported us in developing Erbprinz into the magnificent city resort it is today!

menu of the month

APRIL 2024

Presented by Jörn Artmeier - Revenue Manager

„Mr. Jörn Artmeier is one of the „Erbprinces“, who are behind the scenes, making sure that all things digital, which are necessary for promoting out hotel rooms and conference halls, function flawlessly every single day. As deputy sales manager & revenue manager, he also takes care of our online marketing. He is a full-blooded restaurateur and knows all the operational processes in the hotel industry. Raised and rooted in Baden, he is a reliable and loyal employee with great digital know-how.“

Owner Bernhard Zepf about Jörn Artmeier

TOMATO SOUP

Ricotta ravioli, basil oil



SURF & TURF

Chicken & shrimp, yuzu risotto, pak choi, shimeji mushroom



LIGHT RHUBARB JELLY

Sour cream ice cream, curd pie, herb salad

Price per person: € 57,00

aperitif & wine recommendations:

APERITIF

„Devine Garden“

Raspberry

Rosemary

Lemon

Sparkling wine

€ 15,00 / 0,1l

WHITE

2022 Rully Les Thivaux

Domaine Michel Juillot

Burgundy, France

€ 68,00 / 0,75l

WHITE

2018 Pinot blanc

Winery Knapp

Baden, Germany

€ 51,50 / 0,75l