

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

MARCH 2024

Presented by Ralph Knebel - Chef of Restaurant Erbprinz

„Ralph Knebel - rock solid. Ralph Knebel has been in the Erbprinz kitchen for over 15 years and is a guarantee for highest quality, persistency, trust and humanity. He lives his credo “without my brigade I am nothing” with passion and example. A chef who has mastered all the keys of the culinary grand piano and plays it flawlessly every single day. His wife Jasmina takes care of the patisserie at the Erbprinz in exactly the same way.

Many thanks to Ralph Knebel!”

Hotel Owner Bernhard Zepf about Ralph Knebel

REISER'S ONSÉN TAMAGO YOLK
Peas variety, morrel vinaigrette



ATLANTIC HALIBUT
Onion tart, champagne-beurre-blanc



„MOZARTKUGEL“
Roasted apricot, pistachio ganache, nougat parfait

Price per person: € 57,00

aperitif & wine recommendations:

APERITIF

„Devine Garden“

Raspberry
Rosemary
Lemon
Sparkling wine

€ 15,00 / 0,1l

WHITE

2022 Grauburgunder Tradition
Weinmanufaktur Gegenbach
Baden, Germany

€ 48,00 / 0,75l

WHITE

2018 Pinot blanc
Winery Knapp
Baden, Germany

€ 51,50 / 0,75l