



Bienvenue / Welcome

Welcome to our restaurant, Nouri *Taste*, where French cuisine takes center stage with all its flavors, traditions, and refinements. With meticulous attention to detail, fresh ingredients, and classic techniques, Chef Didier Sifferlen and his team create dishes that combine pure enjoyment with conviviality. Sit back, relax, and savor a taste of France – bon appétit!

Heures d'ouverture / Opening hours

Restaurant Nouri *Taste*

Breakfast:	Mon. to Fri.	07:00 – 10:30 h
	Sat. and Sun.	07:30 – 11:00 h
Dinner:	daily	18:00 – 22:00 h

Day Bar Nouri *Lounge*

daily:	12:00 – 16:00 h
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Rooftop Bar Nouri *View*

daily:	from 17:00 h
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Événements / Events

Have you heard about our **Wine & Friends** evening? Every last Wednesday of the month, select wineries present their wines and pair them with a carefully chosen four-course meal. In a relaxed, friendly atmosphere, you'll enjoy a delightful evening with fascinating stories from the winemakers.



Allergènes et intolérances / Allergens and intolerances

Do you have any allergens, food intolerances, or special dietary requirements? Please let our service team know. We will be happy to advise you individually and coordinate with our kitchen regarding your personal dietary needs.

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Entrées / Starters

Salade Verte <i>garden salad</i> Balsamic vinaigrette, pomegranate seeds	10	€
Consommé Celestine badoise <i>Baden pancake soup</i>	10	€
Entrées pour deux à partager <i>Appetizers to share (for 2 people)</i> Fromages de Chèvre & fig mustard, marinated olives, bruschetta with pesto & grana Padano cheese, Tyrolean country ham, four slices of organic knot bread	28	€

Main courses

“Super Bowl” button – Bol de couscous <i>“Super Bowl” taste</i> Sesame vinaigrette, cous cous, baby spinach, avocado, mango	19	€
<i>with smoked organic tofu</i>	+ 9,50	€
<i>with roasted chicken breast</i>	+ 12	€
<i>with three fried king prawns</i>	+ 13	€
Vegetable steak with pois proteins and margarine with herbs <i>“Planted based Steak” from Surreal Kitchen</i> Herb cream, paprika chimichurri, wild broccoli, French fries	24	€
Boeuf Bourguignon <i>beef pot roast</i> Red wine sauce, confit shallots, mushrooms, mashed potatoes	24	€
Filet de Saumon des îles Féroé poêlé <i>Fried salmon fillet from the Faroe Islands</i> Beurre blanc, baby spinach, homemade pasta	27	€

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Poitrine de poulet de maïs rôtie <i>Roasted corn-fed chicken breast</i> Creamed mushrooms, glazed carrots, homemade spaetzle	27	€
Entrecôte de génisse grillé <i>Roast beef with onions from a heifer</i> Bordelaise sauce, seasonal vegetables, homemade spaetzle	28	€

Desserts / Desserts

Crème brûlée à la vanille de Madagascar <i>Crème Brûlée with Madagascar vanilla</i>	9	€
Tart with fries caramélisées, crème anglaise <i>Caramelized apple tart with vanilla sauce</i>	12	€
Ice cream or sorbet maison (1 boule au choix) <i>A scoop of homemade ice cream or sorbet</i> Ice cream: Strawberry, vanilla, chocolate. Sorbet: Raspberry, lemon, passion fruit.	4,50	€

Menu of the Gourmet

Under "Menu des Gourmands" you will find exquisite specialties from our restaurant. Guests who have previously booked Sleep & Taste (half board) receive a preferential price and pay only an additional 10 euros per course from this menu.

Entrées / Starters

Soupe de poisson marseillaise au saffron <i>Marseilles fish soup</i> Rouille sauce, garlic baguette	18	€
Escargots of Bourgogne with beurre persillé <i>Snails Burgundy style</i> Six vineyard snails, herb and garlic butter, three slices of organic knot bread	18	€

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Tuna carpaccio 19 €
Carpaccio of ahi tuna, lemon, olive oil and wasabi ice cream

Chou-fleur rôti au four 19 €
Baked cauliflower
Chickpea hummus, olive oil with mild spices,
creamy avocado, pomegranate seeds

Deux sortes de cabillaud fumé à chaud 22,50 €
Two types of hot-smoked cod

Plats / Main courses

Escalope de veau à la viennoise 31 €
Viennese veal schnitzel, lemon, cranberries, French fries

Filet de cabillaud d'Islande 37 €
Fried fillet of Icelandic cod
Lobster bisque, wild broccoli, grilled langoustines, Arborio risotto

Filet de génisse poêlé au poivre à la parisienne 39,50 €
Parisian pepper fillet steak from heifer
Bordelaise sauce, seasonal vegetables, potato gratin

Dessert & Fromage / Dessert & Cheese

Le Blanc et le noir du chocolat Valrhona 14 €
White & dark Valrhona chocolate
Interpreted in a warm chocolate cake with white chocolate ice cream

Assortment of fromages from France 17 €
Selection of French cheeses
Reblochon, Roquefort, Camembert de Normandie, fig mustard, organic knot bread

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Boissons / Drinks

Open wines

2024, Nouri Selection, Fidelius white wine cuvée, dry	0.15 L	7	€
Dr. Heger X Nouri Winery, Baden, Kaiserstuhl, Ihringen	0.75 L	31	€
2024, Sauvignon Blanc, dry	0.15 L	7	€
Klaus Meyer Winery, Pfalz, Südliche Weinstraße	0.75 L	31	€
2024, Gutedel, medium dry	0.15 L	7,50	€
Julius Zotz Winery, Baden, Heitersheim	0.75 L	35	€
2024, Pinot Blanc, quality wine, dry	0.15 L	7,50	€
Martin Waßmer Winery, Baden, Markgräflerland, Schlatt	0.75 L	35	€
2024, Pinot Gris “Old Vines”, dry	0.15 L	8,50	€
Julius Zotz Winery, Baden, Heitersheim	0.75 L	40	€
2024, Chardonnay “Alte Reben”, dry	0.15 L	9,50	€
Heinemann Winery, Baden, Scherzingen	0.75 L	45	€
2023, Nouri Selection, Oktave Spätburgunder Rosé , dry	0.15 L	7,50	€
Dr. Heger X Nouri Winery, Baden, Kaiserstuhl, Ihringen	0.75 L	35	€
2024, Rosé “FW”, dry	0.15 L	7,50	€
Fritz Waßmer Winery, Baden, Markgräflerland, Schlatt	0.75 L	35	€
2022, CALMO Red Wine Cuvée, Quality Wine, dry	0.15 L	8	€
Martin Waßmer Winery, Baden, Markgräflerland, Schlatt	0.75 L	44	€
2023, Pinot Noir, Quality Wine, dry	0.15 L	8	€
Fritz Waßmer Winery, Baden, Markgräflerland, Schlatt	0.75 L	44	€

Beers

Ganter Pils on tap (0.3 L)	4,40	€
Ganter Pils on tap (0.5 L)	6,40	€
Freiburger Bierle Pils – naturally cloudy, bottled (0.33 L)	4,40	€
Freiburger Bierle Pils – naturally cloudy, bottled <i>*alcohol-free</i> (0.33 L)	4,40	€
Ganter Hefeweizen from the bottle (0.5 L)	6,40	€
Ganter Hefeweizen from the bottle <i>*alcohol-free</i> (0.5 L)	6,40	€
“Dolly” Indian Pale Ale, bottled (0.33 L)	4,80	€

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Boissons non alcoolisées / Non-alcoholic drinks

Coca-Cola (0,2 L)	3,80	€	Paulaner Spezi (0,33 L)	4,80	€
Coca-Cola Zero (0,2 L)	3,80	€	TH, Ginger Ale (0,2 L)	3,80	€
Sprite (0,2 L)	3,80	€	TH, Bitter Lemon (0,2 L)	3,80	€
Fanta (0,2 L)	3,80	€	TH, Tonic Water (0,2 L)	3,80	€
NABU Apple (0,2 L)	3,80	€	Bio Multi Vitamin (0,2 L)	3,80	€
NABU Apple (0,4 L)	5,90	€	Bio Multi Vitamin (0,4 L)	5,90	€
Bio Orange (0,2 L)	3,80	€	Blackcurrant (0,2 L)	3,80	€
Bio Orange (0,4 L)	5,90	€	Blackcurrant (0,4 L)	5,90	€

** All juices are also available as juice spritzers in 0.2 L or 0.4 L.*

Viva con Aqua Mineralwasser, Laut <i>*sparkling</i> (0,75 L)	6,50	€
Viva con Aqua Mineralwasser, Leise (0,75 L)	6,50	€
Peterstaler Mineralwasser, medium (0,75 L)	6,50	€
Tafelwasser <i>*sparkling</i> (0,2 L)	2,50	€
Tafelwasser <i>*sparkling</i> (0,7 L)	5,50	€
Tafelwasser (0,2 L)	2,50	€
Tafelwasser (0,7 L)	5,50	€

Private roastery M. Deffner from Rastatt



Espresso	3	€	Espresso Doppio	4	€
Café Crema	3,80	€	Cappuccino	4	€

Onsen Distillery from Freiburg

All digestifs are served in 2cl glasses.



„Gute Luise“ Pear	3,50	€	Morello cherries	4,50	€
Juniper berry	3,50	€	Plum in a rum barrel	4,50	€
„Williams Christ“ Pear	3,50	€	Verda Absinthe	3,50	€

Classic digestifs, herbal liqueurs and spirits

All digestifs, herbal drinks and liqueurs are served in 4cl glasses.

Ramazzotti Amaro	4,80	€	Molinari Sambuca	4	€
Baileys Original	4,80	€	Nonino Grappa Chardonnay	5	€
Disaronno Amaretto	4,80	€	Nonino Grappa Moscato	5	€

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