



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	26	€
Filet de Saumon des îles Féroé poêlé <i>Fried salmon fillet from the Faroe Islands</i> Beurre blanc, baby spinach, homemade pasta	28	€
Escalope de veau á la viennoise <i>Viennese veal schnitzel</i> Lemon, cranberries, French fries	31	€

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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	33	€

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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Chou-fleur rôti au four <i>Baked cauliflower</i> Chickpea hummus, olive oil with mild spices, creamy avocado, pomegranate seeds	19	€
Tuna carpaccio <i>Carpaccio of ahi tuna, lemon, olive oil and wasabi ice cream</i>	21	€
Foie gras parfait <i>Goose liver parfait</i> Brioche, Gelee, goose liver cream	29,50	€

Plats / Main courses

Filet de cabillaud d'Islande <i>Fried fillet of Icelandic cod</i> Lobster bisque, wild broccoli, grilled langoustines, Arborio risotto	37	€
Tagliatelles fraîches à la truffe noir <i>Homemade tagliatelle with winter truffles</i> Beurre Blanc, wild broccoli	42	€
	24	€
Filet de génisse poêlé au poivre à la parisienne <i>Parisian pepper fillet steak from heifer</i> Bordelaise sauce, seasonal vegetables, potato gratin	43	€

Dessert & Fromage / Dessert & Cheese

Le Blanc et le noir du chocolat Valrhona <i>White & dark Valrhona chocolate</i> Interpreted in a warm chocolate cake with white chocolate ice cream	14	€
Assortment of fromages from France <i>Selection of French cheeses</i> Reblochon, Roquefort, Camembert de Normandie, fig mustard, organic knot bread	17	€

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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	€
2025, Sauvignon Blanc, dry	0.15 L	7	€
Klaus Meyer Winery, Pfalz, Südliche Weinstraße	0.75 L	31	€
2025, Gutedel, medium dry	0.15 L	7,50	€
Julius Zotz Winery, Baden, Heitersheim	0.75 L	35	€
2025, Pinot Blanc, quality wine, dry	0.15 L	7,50	€
Martin Waßmer Winery, Baden, Markgräflerland, Schlatt	0.75 L	35	€
2025, Pinot Gris “Old Vines”, dry	0.15 L	8,50	€
Julius Zotz Winery, Baden, Heitersheim	0.75 L	40	€
2025, Pinot Blanc Chardonnay, dry	0,15 L	9,50	€
Fasskollektion, Baden, Kaiserstuhl, Vogtsburg-Oberrottweil	0,75 L	45	€
2024, Nouri Selection, Oktave Spätburgunder Rosé , dry	0.15 L	7,50	€
Dr. Heger X Nouri Winery, Baden, Kaiserstuhl, Ihringen	0.75 L	35	€
2025, Spätburgunder Rosé , dry	0,15 L	7,50	€
Fasskollektion, Baden, Kaiserstuhl, Vogtsburg- Oberrottweil	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	€
2024, Pinot Noir, Quality Wine, dry 0.15 L € 9.90	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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