



MAISON MESSMER

BADEN-BADEN

THEATERKELLER QUICK LUNCH

17th OF AUGUST UNTIL 21st OF AUGUST 2026
MONDAY TO FRIDAY, FROM 12 P.M. UNTIL 2.30 P.M.

CREATE YOUR
OWN MENU

Salad „Nicoise“ with tuna ^{c,l}

Gazpacho of peas & mint | cheese of sheep's milk ^{g,l}

Fillet of gilt-head bream | cream of bell pepper | stewed beans ^{d,g}

Pulled beef | roasted potatoes | grilled corn ^{g,i}

Stuffed zucchini | tomatosauce | ratatouille vegetables | basmati-rice ⁱ

Chocolate brownie | ice cream of vanilla ^{a1,c,g,h1,h3}

2 COURSES 25 € | 3 COURSES 29 € | MAIN COURSE 21 €

Please reserve a table under P +49 7221 3012 809 or
via E-Mail to info.maison-messmer@hommage-hotels.com

MAISON MESSMER

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HOMMAGE
LUXURY HOTELS COLLECTION



MORE RECOMMENDATIONS FROM OUR LUNCH MENU

Wild tomatoes & nectarine ^{c,g} –vegetarian– **24 €**

Foam of burrata | arugula | pesto | ice cream of organic olive oil

Simmental beef fillet tartare ^{c,g,i,l} **28 €**

Truffle of summer, wild herbs, ice cream of mustard

Gazpacho of cucumber & milk of almonds ^{a1,h1} –vegan– **16 €**

Fried zucchini blossom

Messmer's summer style salad ^{i,f,g,l} **18 €**

Romaine lettuce, wild herbs, dressing of soy-yoghurt and lime

Cherry tomatoes, beans, sunflower seeds, crackers

With 3 roasted white tiger shrimps + 12 €

Fresh truffle tagliatelle ^{a1,c,g} –vegetarian– **32 €**

Truffle foam, fresh shredded black truffle, aged comté cheese

Grilled watermelon ^{a1,c,g} –vegan– **25 €**

Sweet potatoes, curd of soy, oven braised vegetables, fried zucchini blossom

Homemade veal shank „Maultaschen“ ^{a1,c,g,j,l} **25 €**

Onion sauce | leaf salad

Tarte flambée classic ^{2,3,a1,g} **16 €**

Sour cream, onions, black forest bacon

Tarte flambée gratinée ^{2,3,a1,g} **18 €**

Sour cream, onions, black forest bacon, mountain cheese

Tarte flambée - vegetarian ^{2,3,a1,g} **22 €**

Sour cream, onions, chanterelles, tomatoes, local cheese of sheep's milk

Selected french raw milk cheeses ^{1,2,a1,2,g,h3,j} **22 €**

Fig Mustard, Grapes, Nuts, Dried Fruits

Afogato ^{c,g} **9 €**

Crème Brûlée | caramelized french vanilla cream ^{c,g} **10 €**

Chocolate Mousse | local berries | crumble ^{a1,c,g} **16 €**

Ice cream and Sorbet per scoop **4 €**