



MAISON MESSMER

BADEN-BADEN

THEATERKELLER QUICK LUNCH

7th OF SEPTEMBER UNTIL 11th OF SEPTEMBER 2026
MONDAY TO FRIDAY, FROM 12 P.M. UNTIL 2.30 P.M.

CREATE YOUR
OWN MENU

Panna Cotta of local sheep's milk | melted tomatoes | arugula ^{c,g,i}

Creamsoup of sweet potatoes&coconut | roasted almonds ^{g,i,h1}

Roasted loin of pike-perch | ragout of pumpkin and potatoes ^{d,g}

Fillet of young organic porc | sauce of cucumber&mustard | „schupfnudeln“ with vegetables ^{g,a1,c}

Gnocchi | ragout of artichokes | mushrooms | aged Comté ^{c,g,a1}

Compote of local plums | cumble of cinnamon ^{g,a1,c,i}

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 €**