

# Leading Across Cultures at Michelin (B)

- Restaurants within a hotel
- Bareiss Restaurant
- Restaurant Vendôme

- Independent restaurant in a city
- Restaurant Amador, Mannheim

- Restaurant in a remote town or village
- WaldHotel Sonnora

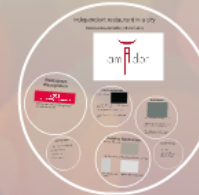


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# Bareiss Restaurant Hotel Bareiss



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## Restaurant Recognition

-2013 Michelin Guide: \*\*\* (3 stars), 4 red forks and knives (\* since 1964, \*\* since 1985, \*\*\* since 2007)

-2013 Der Feinschmecker (leading gourmet magazine in Germany): 5 Fs out of 5 Fs



- 2013 Gault-Millau (one of the most influential French restaurant guides): 19 points, 4 chef's hat, 5 red forks and knives



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-2012 Der Dreier Restaurant & Hotel hatler 5 out of 5 chef's hats

-2013 Asia SchlemmerAtlas 5 out of 5 spines, outstanding service, outstanding value for

-2013 Vinos Guide 5 out of 5 spines, 5 out of 5 stars, best value service and extraordinary cooking skills, Vinos by the capital and service

-2013 Guide D'Orchestre 5 out of 5 spines, 5 out of 5 stars and service

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## Chef Credentials



Chef Claus-Peter Lumpkin

-3 stars in the Michelin Guide

-2002: Chef of the Year - The Gourmet

-5 Spoon in Aral Schlemmer Atlas

-2011: International Eckart Witzigmann Prize

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## Unique Ambience

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- 8 tables in the entire restaurant  
- Surrounded by pine forests and gently trickling streams and is reached by a road that winds its way through the hills



## Cuisine Style

- Seasonal local fare made with Gourmet Style with Mediterranean influence



- Developed own signature: technical perfection with aromatic richness

- Combining visual attractiveness and wholesomeness.

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## Cuisine Specialties



Goose foie gras with salty caramel & port



Langostinos with imperial caviar



Saddle of roe deer with hazelnut, chestnut & savoy cabbage



Fried bass with nut risotto, cider sauce & apple

## Signature Service



- Looked after by Maître Thomas Brandt

- Sommelier Jürgen Fendt

- Sommelier and vineyard owner represented for Germany

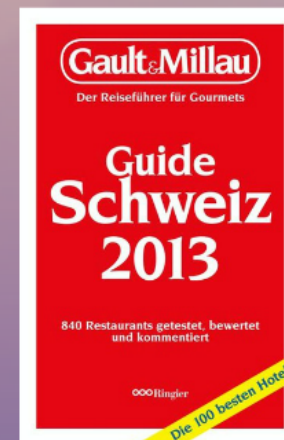
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-2013 Der Große Restaurant & Hotel Guide: 5 out of 5 chef's hats,

-2013 Aral Schlemmer Atlas: 5 out of 5 spoons, outstanding service,  
outstanding wine list

-2013 Varta Guide: 5 out of 5 diamonds: luxurious flair, first class service  
and extraordinary cooking skills; Varta tip: for cuisine and service

-2013 Gusto Deutschland: 10 points out of 10 points/ 5 forks and knives  
out of 5

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