

BAREISS JOURNAL

HOTEL BAREISS. THE RESORT IN THE BLACK FOREST.

BAIERSBRONN-MITTELTAL | 2024



»The only constant
is change.«

... ON THE NEW FLOOR OF SUITES AND
THE NEW BAREISS RESTAURANT

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#hotelbareiss

DIGITAL BAREISS

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»Thank you for making
the Bareiss what it is.«

ALL ABOUT THE BAREISSERS' WORK,
LEARNING DEVELOPMENT AND CELEBRATIONS

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»The Bareiss belongs to its guests«

BRITTA AND HANNES BAREISS ON THE NEW FLOOR OF SUITES, THE NEW RESTAURANT BAREISS AND BAREISS'S GUESTS



The classic question to start: How's the family?

Britta Bareiss: Everyone is healthy. We are doing well, including our Quastl. And we are very grateful for that. You can't take health and happiness for granted.

What are the kids up to?

B. B.: All thumbs up! As of January, Hannes and I will have ›free‹ mornings: Hanna is starting class 2, Henning will start kindergarten and Heidi is very proud that she can introduce her little brother to the kindergarten. She takes the responsibility very seriously.

Hannes Bareiss: And all three of them are developing into sports enthusiasts, even our little prince Henning, he copies everything his big sisters do. The little guy is not afraid of anything. He jumps into the pool with them, always wearing a life jacket of course, because he knows he's not allowed to swim without one. He'll learn to swim soon though. He likes sitting on the horses, and it's only a matter of time before he'll be on skis – Hanna and Heidi are very enthusiastic skiers.

B. B.: And gatherers: when it's chanterelle season, they like to collect chestnuts. And little Henning loves it, acting like the head of the crew. He's practising for later ...

Indeed, later... Who will take over the hotel?

B. B.: That's what our guests like to ask us. But of course we just can't know. And we'll be careful not to force any of them into anything.

Ha. B.: But at least, with three of them, there is a chance that one or the other might take it on. But it's a while til that time will come.

Hotel, family, free time ... how do you juggle it all?

B. B.: That is also something that interests the guests. It's actually not a problem for us. On the whole we organise everything between us in such a way that it works. Of course, with such a big hotel with so many guests and employees (which is great!), sometimes appointments and obligations and wishes can collide.

But the children make it easy for us. They are so easy to please and they radiate so much joy that it infects us parents. And that carries over into everyday life and work.

Let's talk a bit about »work«. What's coming up in 2024?

Ha. B.: There are two big projects: the complete renovation of the penthouse, i.e. the suite floor, and then what I would call an »atmospheric« updating of the Restaurant Bareiss.

What will that look like?

Ha. B.: Well, it's always a bit difficult to describe an interior or an atmosphere. Let me paint a picture of what we want to achieve. By reducing the number of residential suites by four, we will maximise the living comfort of the remaining nine suites and two large double rooms. Of course, they won't look the same as they do now. They will get new layouts and new bathrooms. Everything will be bigger, more comfortable, more convenient, more luxurious.

Can you be a little more specific? You don't have to say whether the carpets will be patterned or what the wallpaper will look like ...

B. B.: Well, there won't be any carpets for starters. The rooms will have parquet flooring, the master suites will have an open fireplace and a rooftop pool, as well as a comfortable sauna. We are working a lot with natural stone and high quality materials. The rooms will be bright and enhanced through special lighting design. The idea is, as my husband said, that the Bareiss will end up with the most luxurious suites it has ever had.

Ha. B.: I'll add a little bit to that. A suite means that the living and sleeping areas are separated from each other. We are going to create suites in which couples, if they wish, as well as families can sleep separately and each have their own bathroom. That way, both partners are independent of each other if necessary. And parents can be independent of their children, so everyone will have their own space if needed, just like at home. This means it will be possible to stay at the Bareiss in a way that's more convenient to couples and families.

B. B.: Of course, that's also possible in other rooms in the house too, because that's how our guests often book. But if they want a more spacious room, which we have noticed especially among the younger generation of guests, then the new suite floor is perfect.

When will it be ready?

Ha. B.: I'm glad you asked. We will be closing the hotel for foundational construction measures from 14th February up to and including 7th March. During this time there will be a lot of renovation work going on throughout the hotel. Behind the scenes too, where we are making things easier for the staff, especially by digitalising some work processes.



B.B.: I'd like to add something on that point. The Bareiss staff are amazing at helping with the renovation and changes inside and outside the hotel – they proved that during the Corona pandemic. And we'll also be offering trainings and educational excursions so the Bareissers won't be separated for three whole weeks – they don't want that either. They would miss each other.

Ha.B. Thanks for adding that, Britta. Quickly the rest of the dates: the hotel will be open again from 8th March. The Bareiss restaurant will also be ready by then. And guests can book the suites in the new floor from the end of July.

Tell us more about that: how exactly do you envisage the renovation of the Restaurant Bareiss?

Ha.B.: First off, why don't you describe the current Restaurant Bareiss? Spontaneously, how would you characterise it?

Royal. I would say royal. With royal blue colouring. Lavish. Louis XVI. There's something extraordinarily festive about it. You can almost hear Handel music playing when you look at it. It's luxurious. The huge bouquet of flowers in the middle of the room, the theatrical drapery, the impression of a lot of gold, which may not be true at all. The grand opera. The restaurant could well be from one of the classic Parisian palace hotels. How does that sound?

B.B.: Thank you! That sounds good – those are great compliments. We have often received them from our guests too.

Why do you want to update the restaurant then?

Ha.B.: Quite independently of our other plans, which we have been working on for months, years even, many guests have been telling us that they have noticed that Claus-Peter Lumpp's cuisine has become incredibly fresh and light. They don't associate him with the classic/traditional label that is often attached to him, his cuisine is much more modern. That is of course a huge compliment to the creativity of Claus-Peter Lumpp and his team, and is also acknowledged in the hotel guides. So our renovation is simply bringing the surroundings in line with the cuisine.

B.B.: It will remain distinguished and elegant of course, whatever happens. The windows will remain latticed, it will all stay as lavish as before and of course most importantly the hosts aren't going anywhere. But everything will become a bit lighter, a bit more modern. The decoration will be more modest, the colour scheme calmer, parquet will replace carpet. There will still be gold tones in the colour scheme and the bouquet of flowers will remain too. We will have a sophisticated lighting concept above the tables, which will show off Mr Lumpp's dishes to perfection. That will bring an element of ›the stage‹ to the table.

Wow, thank you, that is exciting! Do you have anything else up your sleeves which you can tell us about?

B.B.: There is one more surprise. I'll let my husband tell you about that. But I can add a few little things: we are planning to introduce another horse to the riding stables, which adults will also be able to ride. And we're going to renovate the riders' room. We're also working on a »Bareiss App«, which you can download onto your phone so the Bareiss is always to hand, and with which you can keep up to date with what's going on in the holiday programme or see what's on the menu at the restaurants. You'll also be able to use the app to order room service or to order something to your lounge at the poolside in summer. There's more information on the app in this journal. Now it's your turn Hannes, reveal our last secret.

Ha.B.: Don't big it up too much, you two! Our last project is ›freshening up‹ the hotel lobby. ›Refreshing‹ is perhaps not quite the right word – the general layout and reception desk will stay the same. But the key boxes are going because we are introducing key cards, and we want to make the hotel lobby in general just a bit more welcoming. A bit more ›fun‹ if you will, so coming back to the Bareiss will be a bit more exciting.

Anything else?

B.B.: Well, that's already quite a lot. And there is plenty more to read about in the journal, about the staff, about our guests – without whom, I would like to conclude by saying very clearly, there would be no Bareiss.

Ha.B.: My wife is absolutely right: the Bareiss would not be what it is without our dear guests. Corona made that very clear. Last year, a number of guests came to stay who we had not seen for three years. Three whole years. That's like good friends being involuntarily separated for three years. I can't tell you what a joy it was to see them again. The Bareiss belongs to its guests. And the guests belong to us. They are Bareissers themselves. That is unique and special.

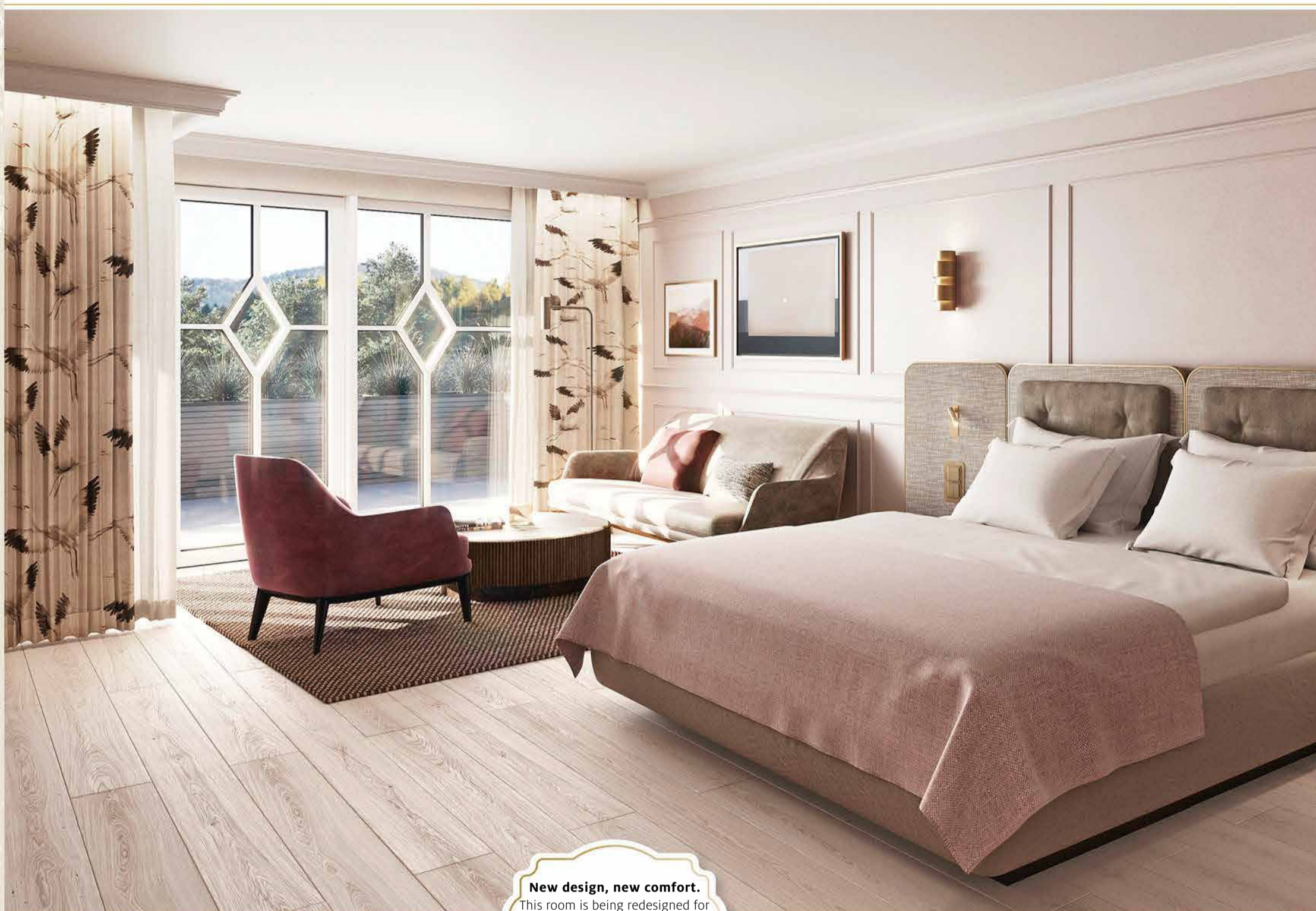
And finally: What else is happening in 2024?

B.B.: My father-in-law will turn 80 in 2024 – that's one thing that will be happening. We are all so happy that we have him, that he's still around. Not just us but also the guests and our staff, who respect him greatly. But my husband and I most of all; we are still learning so much from him. And it is such a pleasure to plan Bareiss's future with him. He doesn't impose that on us, we want it that way. If someone like my father-in-law can live to be 80 with such success and with the respect of so many people around him then I would say he has done everything right in life.«

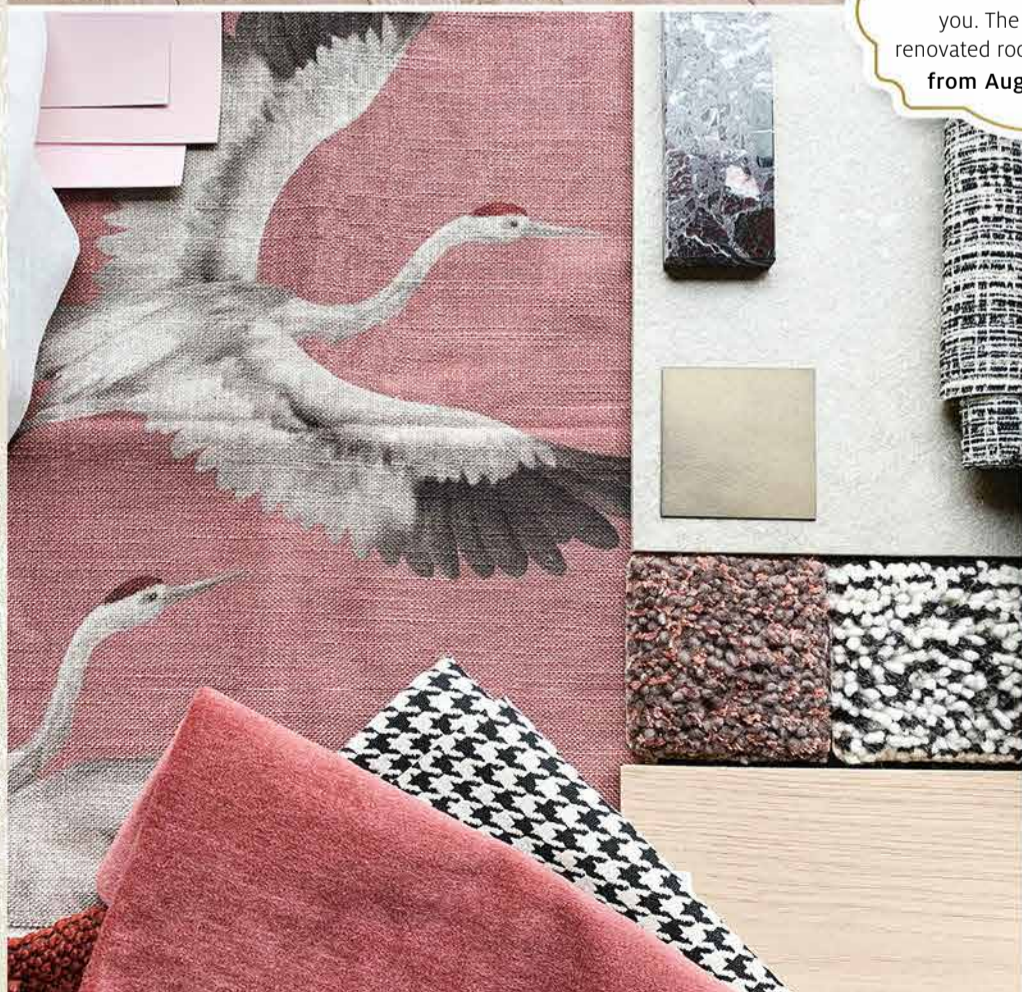


»The only constant is change.«

HERMANN BAREISS ON THE NEW FLOOR OF SUITES AND THE NEW BAREISS RESTAURANT
A PREVIEW OF THE INTERVIEW ON P.18



New design, new comfort.
This room is being redesigned for you. The completely renovated room will be ready from August 2024.**



EARLY BIRD
GUARANTEE

Enjoy an attractive
price advantage as
an early bird!



IMAGES LEFT SIDE: OUR NEW SUITES, AVAILABLE TO BOOK FROM SUMMER 2024. THE PICTURES HERE GIVE AN IMPRESSION OF WHAT THEY WILL LOOK LIKE. DETAILS MAY CHANGE BUT THE ESSENTIAL IDEA WILL REMAIN: MORE COMFORT, MORE LUXURY, MORE SPACE. PURE WELL-BEING AT THE BAREISS '24.

IMAGES RIGHT SIDE: HERE YOU CAN GAIN AN IMPRESSION OF WHAT THE NEW BAREISS RESTAURANT WILL LOOK LIKE. THE IMAGES SHOW »WORK IN PROGRESS«. WHEN OUR VISION BECOMES REALITY IN MARCH 2024, WE ARE SURE YOU WILL SAY: THIS IS THE BAREISS RESTAURANT WE LOVE THE MOST!

It's true, it is one of my favourite »sayings«: »The only constant is change.«. But I wouldn't call it a »favourite opinion« of mine. How times change, and we change with them, is something that each of us experiences very early on in life. Nothing at the Bareiss looks the same as it did when it was founded in 1951 by my mother Hermine Bareiss. The monopitch roof of the swimming pool wing has remained, as an architectural landmark, and the hotel entrance has also been there for decades. You can still see our country house's bungalow origins if you look closely. But apart from these things: we eat differently, we live differently and we spend our leisure time and holidays differently than we did 70, 50, 30 or 10 years ago. And this is of course reflected in the gastronomic offers, in the levels of comfort, furnishings and atmosphere of our rooms, in the whole colourful palette of the holidays we provide, and in our programmes for wellness, sports and children, where there is something for everybody.

On that note: you can now see the new floor of suites and the new Bareiss restaurant. Living in the penthouse is now even more spacious, modern, comfortable and luxurious than before. Britta and Hannes discuss this in their interview, and it reminds me of how, at their age, I gradually transformed what was once the »Kurhotel Mitteltal« into the Hotel Bareiss of today. Not on my own, God forbid, but as the one who was responsible for ensuring the hotel's sustain-

ability. The future is determined by the ever-evolving and increasing expectations of our guests. Ultimately, it is thanks to them that Bareiss continually becomes more modern, newer and that bit different to other hotels. How one dines, the accommodation one would like and how one holidays are a matter of personal taste – thankfully! The uniqueness of each person and the subtleties of taste and enjoyment would be lost otherwise. It can't and shouldn't please everyone. That's not its purpose. Lovers of the old penthouse floor and the Bareiss restaurant may miss what they had grown fond of and what they were familiar with, at least temporarily. Others, I'm sure, will immediately be enthusiastic about the new appearance of the apartments and suites and our gourmet restaurant. We hope that, in the end, everyone will discover that even this »new« Bareiss is »my« Bareiss. Or perhaps, it's precisely this newness that makes Bareiss the Bareiss that, in 73 years, hasn't really aged a day, and has remained forever youthful. It remains »my old Bareiss.«

But Bareiss isn't Bareiss because of its wallpaper and carpets or marble and mahogany; because of its cold meat salad or lobster salad. It is the special place it is because of the people who have made and cared for it. They are attached to the Bareiss with a bond of trust in the same way that the guests are attached to the Bareiss. So, in conclusion, I would like to simply say: The Bareiss is the Bareiss and remains the Bareiss.



»It's only possible with a team.«

CLAUS-PETER LUMPP



CYRIL BETTSCHEN

Claus-Peter Lumpp is feeling proud - and he has good reason to be. He and fellow Bareiss chef Oliver Steffensky are among the first to contribute a recipe to the newly created national taste archive, the »German Culinary Archive« in Dresden. Only five chefs from all over Germany have had this honour, and the Bareiss is represented by two of them. Steffensky submitted a recipe for stuffed veal breast, and Lumpp a recipe using local lamb from the Äbler Wacholderheide.

The project is a joint initiative between the Saxon State Library, the Dresden University of Technology and the gastronomy critic Jürgen Dollase. As 3* chef Lumpp elaborates: »In 50, 100 or even more years' time, future chefs and gourmets should be able to experience how something tasted in our present time, and why it tasted that way. After all, enjoyment is fleeting. And the »taste archive« is about the reconstruction of tastes using recipes. Dollase wrote 60 pages analysing and documenting my Äbler lamb dish alone. The archive is not an »upmarket«, sophisticated cookbook. It is a highly complex, almost scientific study of individual dishes. I find it incredibly exciting to imagine how we could cook, taste and enjoy food today if we knew exactly how historical cooking legends such as Apicius, Vatel, Carême,

Brillat-Savarin or Escoffier worked. With this archive and documentation, which is only just beginning and will one day cover half a century, from nouvelle cuisine to today, that will be possible in the future.«

The redesign of the Restaurant Bareiss will be complete in the slightly less distant future. It will be ready in March 2024. This gourmet restaurant is one of only a few left in Germany since the craze of »nouvelle cuisine« at the end of the 1970s. Today, there are only about a dozen that can still be found at their original addresses. And the Restaurant Bareiss is probably the only one that still offers such a range of different menus and à la carte dishes. »You will be hard put to find this level of generous variety anywhere else in the country,« says Lumpp.

And he doesn't just mean the cuisine here, but the whole atmosphere and appearance of the restaurant. Britta and Hannes Bareiss talk in more detail about the restaurant's renovation in 2024 in their interview on pages 2/3. But what does Claus-Peter Lumpp say about it?

»We are excited to see how our ideas will come to fruition. We are still in the »work in progress« stage right now, in October 2023. We can't reveal too much yet. But as always you can be sure that it is the well-being and experience of our guests that comes above everything else. It's not about us. What matters is the satisfaction of our guests - that's been my guiding principle for years. And it is not just mine - the success of the whole Bareiss ultimately stems from the fact that we all want one thing: for our guests to be happy. And nothing makes us happier than when we can see in our guests' eyes at the end of the day that their visit has filled them with joy.«

He was a lazy pupil, Cyril Bettschen says of himself as a child. He »just got by« at school, he says with remarkable honesty. Of course, that's easy for the thirty-year-old to say now. He's Claus-Peter Lumpp's sous-chef in the 3* Restaurant Bareiss. That's up there in galactic spheres of Michelin stars where the air is pretty thin. Not everyone can get up there. Certainly not a lazy person. But Cyril Bettschen got up there, and it's exactly what he always wanted.

A sous-chef is just a sous-chef, some might think. And with all due respect, that would be wrong. »Sous« doesn't really mean »under« for head chef Claus-Peter Lumpp either - he's a proud team player. On the rare occasions he's not at the hotel, it's Bettschen who steps up and supervises the kitchens. That proves two things: that Bettschen is more than capable of the task, and that Lumpp has complete confidence in him. That's been the case ever since Bettschen's job interview in 2020. The chemistry between them was right, they were immediately on the same wavelength, and Bettschen has been here ever since. He was made Lumpp's deputy in August 2022.

The passion that wasn't sparked at school blossomed immediately when 15-year-old Cyril wanted to start an apprenticeship as a chef. The director of the Sântis



EXPERIENCE THE CULINARY CLASSICS OF CLAUS-PETER LUMPP AS PART OF OUR »GOURMET SPECIAL« OR OUR »GASTRONOMIC TRILOGY«.



Park in Abtwil wanted him too. He wanted this young guy in the team, who he sensed would make something of himself. Too young for the apprenticeship, Bettschen first did a work placement, four days in the kitchen, one day at school for a year. Then the apprenticeship began. The first year of training: cold dishes and breakfast. The second year of training: hot dishes. But the posts there were already occupied by two other senior apprentices. So it was cold dishes again. That was not enough for Bettschen, and he thought about leaving – wisely, he didn't, and in his third year as an apprentice he advanced to the position of head entremetier. Not everyone can go from training to that position immediately.

In 2015 he set off into the big wide world, to Dubai. After six months of cooking for 2,000 guests at the Grand Hyatt banquets, Bettschen, still only 20, decided he wanted to turn his hand to fine dining. He pursued this passion for a year, and his direction was settled: from now on, he wanted to work in the gourmet gastronomy sector at Michelin starred restaurants.

But success is only preceded by hard work. As gardemanger chef de partie in a Swiss palace hotel from 2016 to 2018, Bettschen knew what the meaning of hard work was. Working 6-day weeks, rubbing his eyes to stay awake. »I was close to breaking point« he says. But someone like Bettschen doesn't break. He learnt from the experience – he knows that he can work, that he has stamina and »bite«, he doesn't have to prove that to himself. But he doesn't want to get into the Guinness Book of Hours – he wants to be in the book of Michelin stars. That's where he is now.

The three Michelin stars that the Restaurant Bareiss has earned under Lumppp as head chef are the result of teamwork, with Bettschen and patissier Stefan Leitner at the forefront. Everyone in the team is involved in developing ideas for new, modern, creative dishes. What exactly does Bettschen mean by »modern« and »creative« dishes? A pause. It's the difficult question all creative people get asked – where they get their ideas from. »We are a young team,« Bettschen says hesitantly, »everyone has their own mind, everyone needs their own mind. We use our minds when we're looking on the internet, in books, in restaurants. But that's not really it. Dishes are not created on a drawing board. Some people get a brainwave in the shower, others over a beer, others while cycling. The ideas come to you, to anybody, to all of us. Then we develop them together. It's a lengthy process. And if in the end everyone thinks: what a great dish, it tastes amazing, then we're happy.« Pause. »Cooking is in us. It is us. It comes from us. That's why our kitchen is young, modern, creative.« Another pause. »Cooking, that's my passion, my life, that's where I thrive.« When you hear him, you have to believe it. And when you eat at the Restaurant Bareiss, you have to believe it too. Even weeks after a visit to the restaurant you will remember the taste of the chef team's passion. Bettschen beams: »That's what we want to hear, that our guests remember their experience here for a long time. That's why we give our all every single day. If the guests leave happy, then we've done everything right.«

1994: Born in St Gallen, Switzerland.

2009–2013: Work experience and apprenticeship at Hotel Säntispark, Abtwil, Switzerland.

2015/2016: Grand Hyatt, Dubai.

2018: Restaurant L'Enclume (2*), Cartmel, England

2019/2020 : Das Einstein (2*), St. Gallen; junior sous chef

2020 TO PRESENT: Restaurant Bareiss (Sous-chef since 2022)



Awards (selection):

SINCE 2017 : Member of the Culinary Art-Team Cercle des Chefs de Cuisine Bern.

2018: Silver medal Culinary World Cup in Luxembourg

2019: 3rd place »Next Chef Award« Internorga, Hamburg and 2nd place Swissfingerfood Trophy, Geneva

2020: Gold medal IKA Culinary Olympics, Stuttgart

2022: Scholarship holder at Andreas Caminada's Uccelin Foundation



IT LEAVES YOU SPEECHLESS. SIMPLY LOOKING AT THE FLOW CHANNEL WILL TRANSPORT YOU INTO A HOLIDAY STATE OF MIND, LETTING GO, LETTING YOURSELF DRIFT. SO, LET'S GET IN, INTO THE WARM WATER. NOTHING TO WORRY ABOUT. JUST – BE.



**»DISCOVERY
TIME-OUT«**

Do you fancy four days of
healthy variety with
all the comforts that our
Bareiss has to offer?

Introducing: Berti the Bear

Berti, the cuddly Bareiss teddy bear, hasn't been around for that long. Well, that's not quite true. Our friendly bear mascot has been smiling at our youngest guests from their dinner plates, cups and bathrobes for several years now. But Berti in his fluffy, cuddly form has only appeared more recently. Now you can stroke him, you can take a selfie with him, you can dance with him. You can even high-five each other! Berti has been a regular visitor to the children's activity programme since the last autumn holidays in October 2023. He's a little clumsy, so he is always guided by one of our holiday carers. Between the holidays you'll find him at the Children's Village, and on Mondays and Fridays he likes to play with children in the library in the half hour before the kids' dinner is served.



All kinds of fun can be had with Berti – he loves playing with children! In fact, born in 2020, he's a child himself. He's a born and bred Mitteltaler, but we can't tell you where he lives unfortunately – he needs time on his own to enjoy his favourite pastime after playing with children: eating honey. But even more than being a Mitteltaler, Berti is a true Bareisser. He even wears a Bareiss t-shirt – a red one, just like the children's holiday supervisors. We think that's very likeable!



Kids' Camps



YOU OUGHT TO BE 11 FRIENDS ...

... that's the title of a timeless German novel by Sammy Drechsel for young football fans. It's a children's classic, set in Berlin in the 1930s. That's almost a hundred years ago... Is it still relevant today? Scoring goals? We at Bareiss don't just think it's still relevant today – we know it is. And we can prove it – or rather, all the young football enthusiasts who have taken part in the Bareiss **football camps** can prove it. Over the last three years, the camps have been making young girls and boys from the age of 6 on passionate about football. First they are equipped with everything a football professional needs: football jerseys (with their names on the back of course), football socks, shorts and water bottles. Then the training and the fun can begin.

A tournament at the end of the camp is the perfect opportunity to show off their shooting and sprinting skills – for which they will be awarded with medals and the great feeling of achievement they get when they see the progress they've made. Our coach is **Daniel Ruoff**, licensed football trainer, who not only shows the kids how to play on the field but also spends time with them off the field.

The football camp is a time of playing and training together, winning and losing, talking to each other,

and getting to know each other. It's a truly unforgettable experience that brings the participants together as a real team with no winners and no losers, however many goals are scored. In true sportsmanship it's the people and not the scores that count.

FOR HORSE LOVERS

Maybe we can allow ourselves a pat on the back for our **pony camps**... they have been a huge success. Why are they so popular? Because they combine life, nature and responsibility in an intensive, beautiful experience. An experience during which you learn so much without even trying. It's an experience which gives back as much as you put in. A pony is not a rocking horse – it's a real, live, breathing creature with a name, a mind of its own, a will of its own and lots of energy. The strength they radiate is breathtaking. It makes you want to ask them: how on earth do you manage to have that effect on people? But unfortunately they can't speak. Or can they? Isn't it actually the other way round – they speak, and we just don't understand their language? The pony camps are really a language school. Those who take part will learn the language of their equine friends. You learn that language by spending time with them, caring for them. By picking out their hooves, mucking out their stables and by feeding them. You will learn to understand what it means, for example, when they

put their ears back (in a bad mood), how they like to be touched, how they show that you may ride them and so on.

Our chief horse whisperer is **Jana Koblitz**, the Bareiss's fully trained riding instructor. She will teach you everything you need to know about horses and their language.

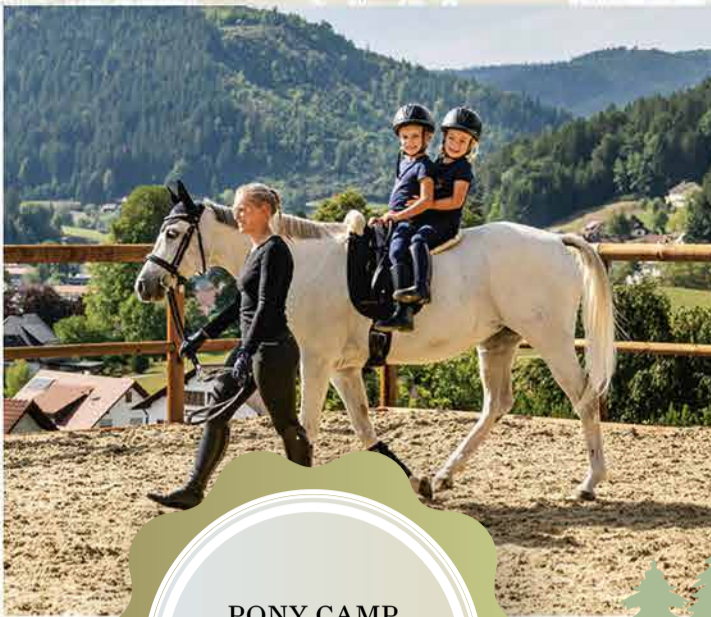
Eight children from the age of 6 on take part in each camp (4 in summer). Due to the popularity of the camps, it is advisable to register before the holidays start. And to answer one last question: What do you get back from the horses? What exactly do you take away for yourself from one of these camps? You get back one of the most precious gifts in life. It's an experience you can't capture in words. You will sense how the horses you have ridden and cared for have gained trust in you. The gift of trust. It's something you will feel in your whole body.

SO MUCH TO DISCOVER

Doing, seeing, feeling – there's so much to get stuck into at the Bareiss. Roll up your sleeves, open your eyes wide and marvel at the wonders of nature around you. Bees buzzing, birds singing, stars shining in the night sky and pine cones falling from the fir trees onto the



FOOTBALL CAMP
 22.07.–26.07., 29.07.–02.08.,
 05.–09.08., 12.–16.08.
 and 21.–25.10.2024



PONY CAMP
 15.07.–19.07., 22.07.–26.07.,
 05.08.–09.08. and
 12.08.–16.08.2024



EXPLORER CAMP
 20.05.–24.05. and
 28.10.–01.11.2024

**2. BAREISS
 EXPLORER
 CAMP**
 2024

forest floor. Do insects live in hotels? And what do great art work and burnt wood have to do with each other? These are just a few questions to ponder.

Our camp guides can answer these questions. Beekeeper **Axel Janzen** will explain everything you ever wanted to know (and more) about honey and bees. He'll show you the hotel's beehives, tell you all about the queen bee and her queendom, and explain why each of her subjects really is »busy as a bee«.

Forester **Hermann Rastetter**, who is also a trained outdoor education leader, will teach you how to identify different kinds of pine cones, which leaves are from which tress and why birds sing.

With charcoal maker **Thomas Faißt**, the kids can make their own charcoal and give their creativity free rein

with sketches and drawings. And when it's dark, they can look up at the night sky with the holiday camp supervisors and discover the patterns and names of the constellations. The camps aren't about just observing nature – they're about rolling up your sleeves and getting your hands dirty. The children can look back on their experience thanks to the »Bareiss Nature Camp Book« which each participant receives at the beginning of the camp, in which they can write about everything they've learnt and fill with charcoal sketches to their heart's content.

Last but not least are our **certified fish farmers** at the trout farm. They know everything there is to know about the sustainable rearing of Buhlbach trout and about how the fish's welfare is ensured by the closed cycle of breeding. The fish farmers can't wait to share their vast knowledge with their youngest listeners.



**1st BAREISS
 TENNIS-
 CAMP**
 2024

age
 6+

**PREMIER: THE FIRST
 TENNIS CAMP**

From 19th to 23rd August 2024 our tennis camp will take place for the very first time, the perfect opportunity for kids from the age of 6 on, with or without previous experience, to hone their skills. Groups will be organised according to ability, and everyone will get an introduction to the theoretical basics, grip, ball familiarisation and first strokes. There will also be targeted practice of serving techniques and tactics. Training will take place with our licensed professionals from Monday to Friday, from 9.30 a.m. to 1.00 p.m. each day. As with all camps, lunch is shared with the coaches at Villa Sternentraub. All the necessary equipment will be provided: water bottle, tennis cap, sweatband and other surprises. And on the final Friday there will be a skills tournament with certificates. We wish everyone who is taking part for the first time the best of luck!

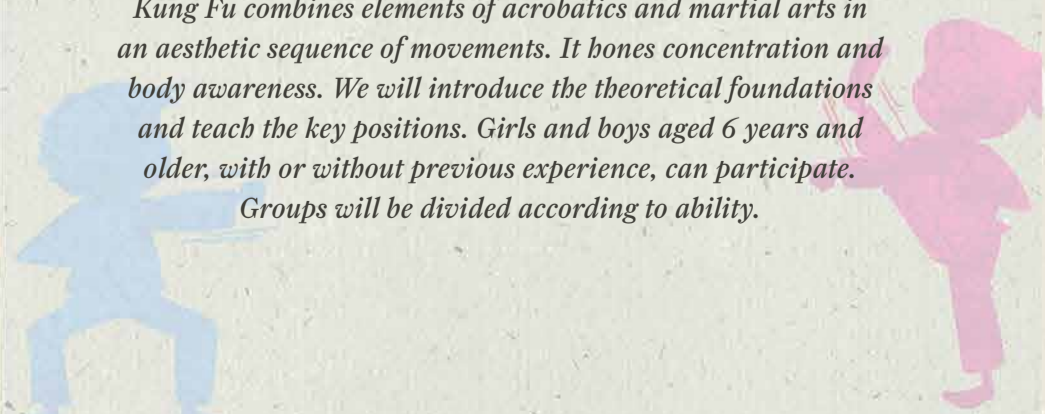
NEW FOR
 2024



age
 6+

**PREMIER:
 KUNG FU WORKSHOP**

What is this 3-day workshop from during the easter holidays about? A playful approach to a centuries-old Chinese martial art. Kung Fu combines elements of acrobatics and martial arts in an aesthetic sequence of movements. It hones concentration and body awareness. We will introduce the theoretical foundations and teach the key positions. Girls and boys aged 6 years and older, with or without previous experience, can participate. Groups will be divided according to ability.





Just wellness for a change? Then book our arrangement **»WELLNESS FROM HEAD TO TOE«** with 3 selected feel-good treatments.

»The way Bareiss manages the mix between older guests and families can't be taken for granted. Amazing!«

FAMILY FROM HANOVER, REGULAR GUESTS



Leisurely walking **LEISURE AND NATURE WEEK**

15.09.-22.09.2024

»To keep it short and sweet: Once again Bareiss was perfect from A-Z.« LONG-TIME REGULAR GUESTS FROM FRANCE



»The Hotel Bareiss by far exceeded my expectations: it was simply perfect! The dinners were absolutely sensational and the Ayurveda massage was the best I have ever experienced. The hotel is truly outstanding!«

COUPLE FROM COLOGNE, FIRST TIME GUESTS

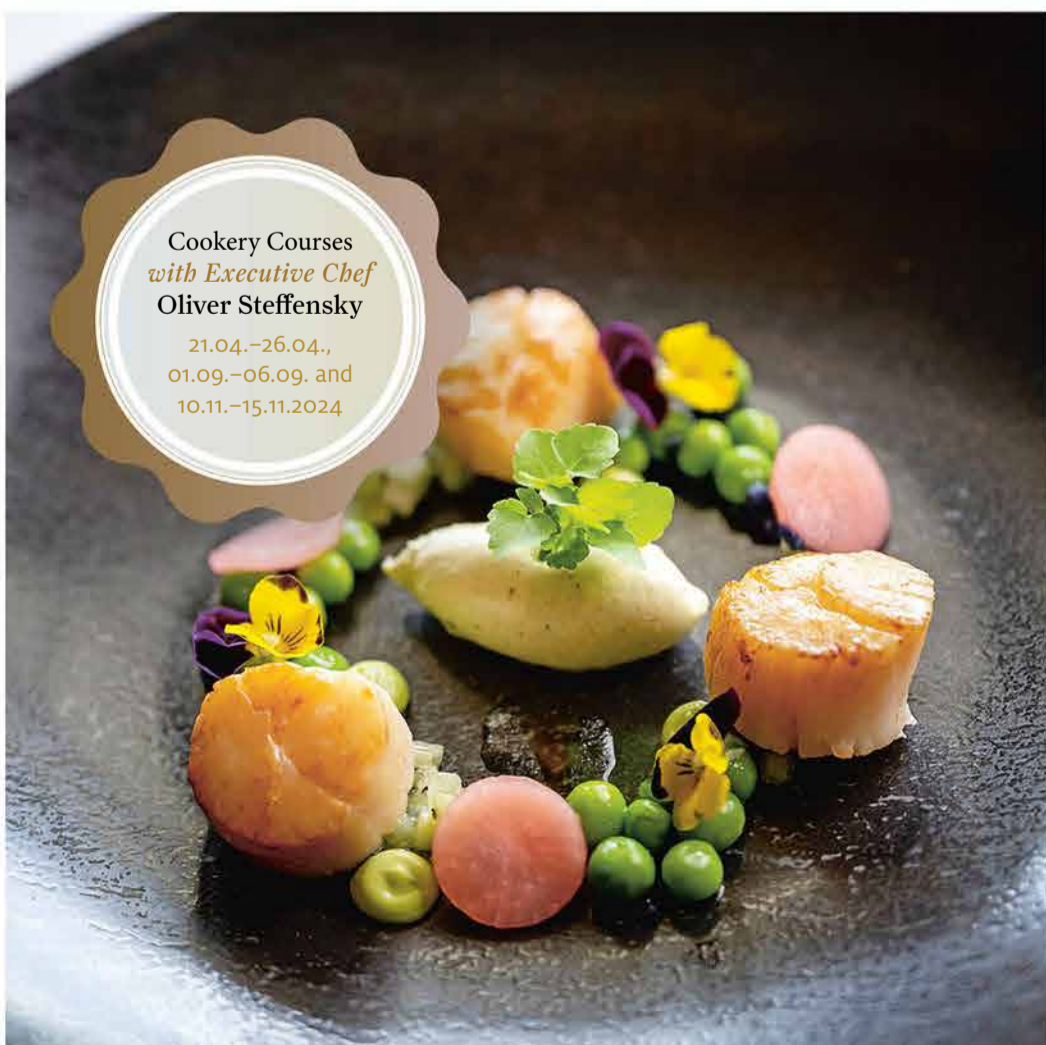


»There's good, there's better, then there's Bareiss.« REGULAR GUESTS FROM LUXEMBURG

LUXEMBURG

»Again and again, without exception, Bareiss has the friendliest and most committed staff we have ever experienced. The service is comparable to the best hotels in Asia. Thank you.«

REGULAR GUESTS FROM DUISBURG



Cookery Courses with *Executive Chef* Oliver Steffensky

21.04.-26.04.,
01.09.-06.09. and
10.11.-15.11.2024

»In an increasingly turbulent world, Bareiss provides a peaceful oasis of calm.«

COUPLE FROM WALDENBUCH, REGULAR GUESTS



WINTER FOREST

29.11.2024-06.01.2025

CHRISTMAS MARKET

29.11.-24.12.2024



»Our daughter took part in the pony camp and was thrilled with the experience. The pool party with mermaid swimming was also a big highlight. The hotel's varied programme leaves nothing to be desired and offers something for everyone. The friendliness and professionalism of the entire team and the family atmosphere can be felt everywhere and in every detail.«

FAMILY FROM FRANKFURT AM MAIN

»A wonderful hotel that becomes your second home. Thank you very much!«

TWO GENTLEMEN FROM MONHEIM AM RHEIN, REGULAR GUESTS



Our bestseller – with the option to extend your stay with a **10%** discount on the room rate from the 8th night.

7 GOLDEN DAYS

01.01.–15.12.2024

»Please keep the atmosphere and the quality exactly the way it is. They are among the best in Europe.«

COUPLE FROM ROTTERDAM

»Such a consistent focus on guest satisfaction – down to the smallest detail – is unique and, despite countless stays at other 5 resorts, we have never experienced anything so exceptional as here.«*

COUPLE FROM STUTTGART, REGULAR GUESTS



VITALITY WEEK

A timeout that will boost your happiness and refresh the mind and body; a few days to just be.

28.01.–02.02.2024



A gift on the house!

BIRTHDAY PACKAGE

07.01.–06.02.,
10.03.–26.03. and
08.09.–30.09.2024





Lonely and wild, exciting and sporty ...

OUR BLACK FOREST

When you look at the landscapes portrayed on these Black Forest pages, the artistically minded amongst you might think: they look like Caspar David Friedrich's landscapes, the Romantic painter who painted the famous »Chalk Cliffs at Rügen« picture (just google it, the painting pops up immediately). The comparison is a fair one: the Black Forest is simply beautiful, picture perfect. But in real life. Which makes it even more beautiful.

However, there is a difference between the real-life Black Forest and the huge paintings by Caspar David Friedrich. You can tell by his paintings that he wasn't that fond of people, although he painted people in his pictures. But they always look a little like they've been dressed up but have nowhere to go, a little lost. Perhaps because there were no satnavs back then and people didn't know what to do with themselves.

But that is – to stay in the metaphor of landscape – all water under the bridge. The Black Forest has many destinations that guarantee you a view of the Forest from its most beautiful, most exciting, most calming, most breathtaking, loneliest, wildest, and quietest sides, whatever the time of year.

If you like to wax lyrical, and wonder what it would be like to enjoy a breathtaking view over Buhlbach, Obertal and Mitteltal from the seat of a large panorama viewing swing, then you need only go to the Peterlesbuckel in Obertal. Preferably when the sun is shining – and when the sun comes out here, it tends to shine all day long. There is room for ten people on the viewing swing. Enjoying a view like that while gently swinging to and fro is not something you have every day.

The grandfather fir tree in Lossburg is another highlight. It's practically around the corner from the hotel, in Lossburg near Freudenstadt. It has an enormous trunk – perhaps you would need more than ten people to hug it. But you don't have to hug it. You can also simply stand quietly and silently in front of this majestic king of nature and marvel at what Mother Nature can produce when you leave her alone. It's the same in the Black Forest national park – you can't help feeling that you are in the middle of breathtaking spectacle of nature.





Of course, you can make your way through the national park on your own if you wish – there are analogue maps and digital guides to help with that. But if it's the first time you will be exploring this awe-inspiring wilderness, we recommend going with our forester Hermann Rastetter or one of the rangers from the National Park Centre. They will open your eyes and ears to what there is to see and hear. Things that might otherwise pass you by.

Talking of awe-inspiring – let's not forget »Lothar« who visited us in 1999. At over 200 kmh, the hurricane swept across the northern Black Forest on Boxing Day, leaving unprecedented devastation in its wake. People were in tears, they no longer recognised parts of their Black Forest, their home. A quarter of a century later, the picture has changed dramatically. As bitter as the devastation was to behold in the first months, it cleared the way for magnificent views over the Rhine plain that we still enjoy today. Try walking the »Lothar Trail« to enjoy an unparalleled spectacle of nature. We won't spoil it for you here – go and experience it for yourself. One last tip for all fans of visual treats: the viewing platform at Ellbachsee is not to be missed. The view from here onto the Black Forest has something futuristic about it: it seems to stretch into infinite expanses. It's like you are being sucked into the distance – but with solid ground under your feet.






**EXPERIENCE
NATURE WEEKS**
07.01.–14.01.,
16.06.–23.06. and
03.11.–11.11.2024



The Black Forest is a paradise for sport and exercise, in both summer and winter. All Black Forest fans will know this already. Whether out and about on your bike, mountain bike or electric bike – the Black Forest will make the ride truly worthwhile, regardless of whether you are powering yourself with your own legs or riding with a little more comfort and the boost of an electric motor.

Not to mention walking and hiking of course! See our suggestions above. The great thing about hiking is that it can be done in many different constellations. Alone, in a pair, a guided walk, in company. There are many different variations to choose from – challenging, relaxing, adventurous or a walk to quiet and peaceful places. It's all available to you – right on the hotel's doorstep. Why not start off with a walk through the hotel's very own forest park?

And finally: winter sports enthusiasts will also get their money's worth here. There's the cross-country ski trail below Buhlbach. Kniebis, Zuflucht, Seibelseckle and Ruhestein offer designated toboggan runs. There are pistes for downhill skiing in Ruhestein and Seibelseckle, as well as at Mehliskopf. Those who don't yet know how to ski don't need to be left out – it's never too late to learn. Britta and Hannes Bareiss' two daughters, Hanna and Heidi, are shining examples of how easy it is to learn to ski. They've already stood on the winner's podium at winter sports events. Will you do so too? On your marks, get set ...

Passionate educators

THREE QUESTIONS FOR HERMANN BAREISS



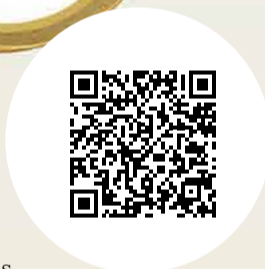
Congratulations on receiving the »Kuckuck Award«, this is an award with which the Black Forest tourism industry wishes to acknowledge your lifelong achievements. Throughout your life, you have received numerous prestigious awards, both personally and for the Hotel Bareiss. What does the Kuckuck Award mean to you?

Hermann Bareiss: One would have to be rather thick-skinned not to be moved by and grateful for such awards. I am of course delighted to have been presented with the Kuckuck Honorary Award for a lifetime of work. It's like bringing in the harvest after a career spanning nearly 60 years. I feel both proud and humbled. Through me, the award acknowledges all the staff at Bareiss who, with their professional and personal dedication, »significantly contribute to Baden-Württemberg's reputation as a top destination for gourmet travellers,« as stated by the award-givers.

This truly fills me with pride. As important as the international reputation of Bareiss is for its economic success, Bareiss is not a solitary establishment and has never aspired to be. The establishment has always been a part of Mitteltal and its surroundings. We have always managed the business in a way that primarily involved employees and partners from the local community and region, who work at and for Bareiss and can live here with their families. We have always sought close ties with the people of Mitteltal at Bareiss, and we use our resources and capacity as hosts to express our gratitude for their help in enabling the hotel to grow in so many ways. This is, of course, still true to this day.

In this regard, this honorary award has local, regional, and indeed human significance – quite independent of my own person. I would only connect it with myself as a way to express my gratitude and appreciation for all those without whom everything that has been credited to me would not have been possible.

Now it is time to continue. The award not only honours what has happened to the benefit of the region in the past. It also sets us obligations for the future. Hannes and Britta Bareiss have committed themselves to the area's future prosperity very clearly. Both have taken on the growing responsibility for the hotel and the business over the years. They do their job not just well, but exceptionally well. And both of them are quite simply wonderful individuals who continue to instil Bareiss with love for both guests and staff.



That brings us nicely to the next key point: your employees. You often refer to the Bareiss apprentices as the »treasure of the house.« Why is that?

That's true. It's also how I refer to all our employees, each and every one of them, are a »treasure of the house.« The image of a treasure is perhaps particularly fitting for the young apprentices because I also like to refer to them as our »protégés« who need to be protected and nurtured like a treasure. It may sound old-fashioned, but it's highly relevant for every new generation entering the workforce.

Apprentices grant us three years of their time and trust us to guide them through the first steps of their professional life. This is a significant professional responsibility. The 5* performance of the hotel, for which the establishment is officially recognised, corresponds to what we might call 5* training: Over the course of three years, these young individuals become increasingly involved in delivering this high level of performance with ever-growing professionalism.

The depth and breadth of training content at Bareiss, spanning five different professions, is so rich and diverse that anyone who completes their apprenticeship with us is optimally qualified to pursue a leading position. Those who have trained here are true masters of their craft, and they are not easily fooled. If anything, it's the other way around. During these three years, our young people also grow emotionally; this is an aspect they talk about themselves in this journal (p. 20/21). For most of them, it is the first time they leave the warm nest of their family home and are parted from their family and friends for an extended period of time. A young person has to come to terms with that, regardless of social networks. But they are quickly welcomed into the Bareiss nest. They often tell me how much they appreciate the family atmosphere at Bareiss, how much they feel like part of the team, and how they feel appreciated and liked. They voluntarily call themselves »Bareissers«. The »Bareiss bug« of integrity, loyalty, and deep empathy really does exist; it radiates onto everyone, the team as well as the guests. That's truly precious – that's a treasure.

Hermann Bareiss has already responded to our question, »One of your favourite sayings is: »Nothing is more constant than change.« Can you please explain that to us?« on pages 4 and 5.

For guests with 10 or more stays:
JUBILEE WEEKS
21.01.–28.01.,
14.04.–21.04. and
17.11.–24.11.2024

pay for 6
stay for 7



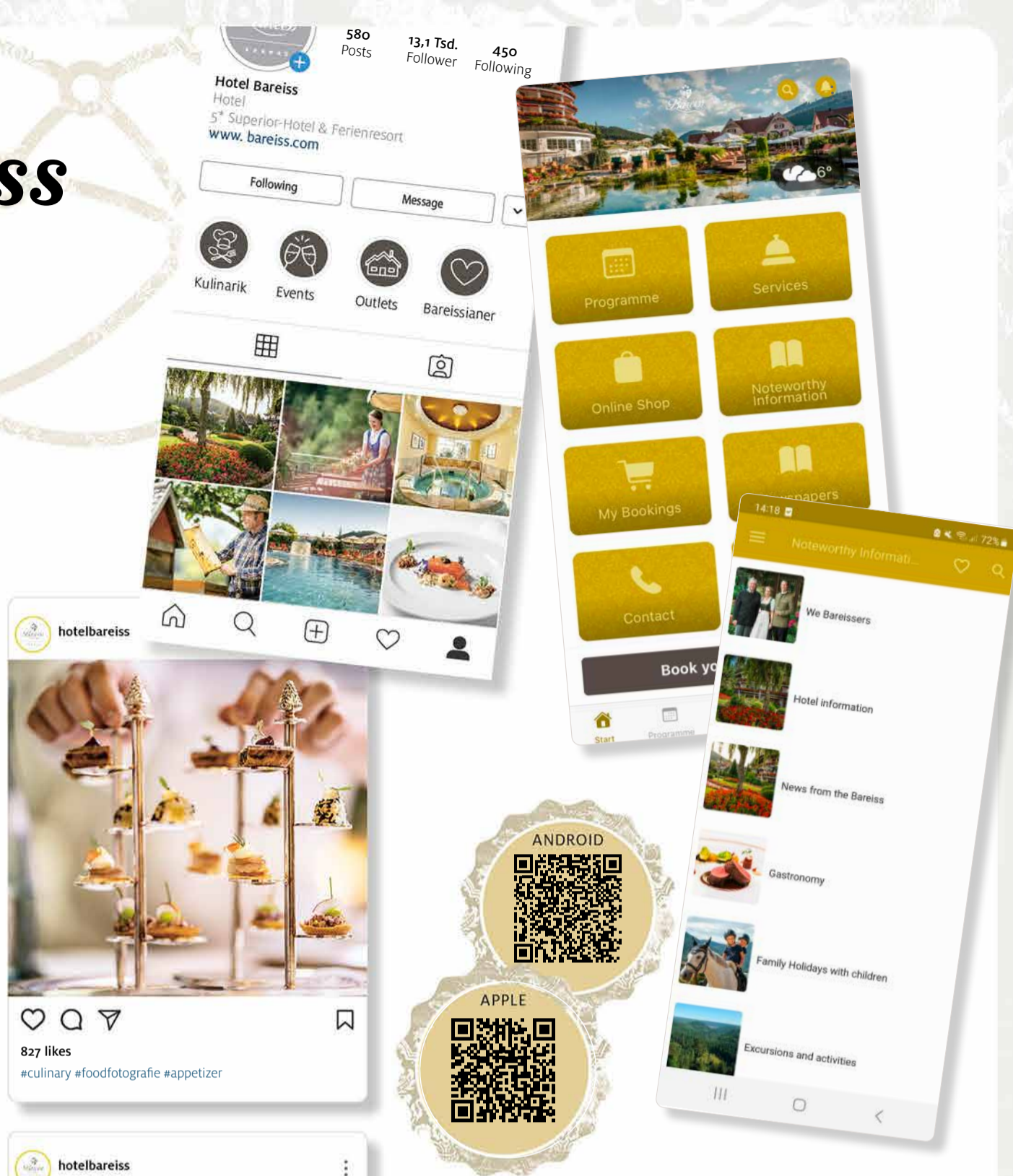
#hotelbareiss

DIGITAL BAREISS

“Oh wouldn't it be nice if we could take the Bareiss with us, it would be amazing to have a piece of Bareiss at home.» We hear guests saying things like this frequently.

Well – it IS possible, in many different ways. If we mention a website now we might get some pitying looks. Because a website as useful as it is, is nothing nowadays compared to live streams on social media i.e. Instagram. Well, that's where things get interesting. On the Bareiss's Instagram channels you can see in real time what's going on here. Romping with the kids on the adventure playground. Cooking up a souffle with Stefan Leitner. Have a look over Oliver Steffensky's shoulder. Take part in the trainees' excursion. Get on a pony. Or see the staff in their casual wear. If you put your mind to it, you'll get to see just about everything the Bareiss has to offer, both in front of and behind the scenes.

And all that in pocket format. On your smartphone, you can call up all the latest news via the homepage, make reservations, get inspired by Bareiss pictures and find out about the latest events.



This is even easier with the Bareiss app, which you can download free of charge. Then you really do have the Bareiss with you in pocket or handbag, everything at the tips of your fingers. The app works similarly to other apps: you can read the daily posts, look at the restaurant menus and enjoy contemplating exactly when, what and where to enjoy yourself. When you are here in the hotel you can use the app to order whatever you fancy to your room or by the pool. Bareiss's motto has always been »there is no »no« for the guest« – and that's just as true in the digital age as it has ever been.

You can also now take selfies at our new Instapoints. You will find them at the petting zoo and the adventure playground. In the past people took photos at fairs or tourist highlights, sitting on a camel made of papier-mâché or sticking their head into the faceless figure of a robber or a lady of the court. Today, it's snappier and will conjure a smile on the face of everyone who sees your fun-loving self-portraits.

There's only one thing Instagram and the app can't do: they can't replace the reality of the Bareiss for you. But that is no bad thing. The Bareiss is only the real Bareiss when you are with us. So: grab your smartphone, go to the booking page of the website or to the app, or call us and talk to us. Digitally or analogue, we can't wait to hear from you and too book your next stay – our next opportunity to spoil you. We look forward to seeing you very soon!



»Thank you for making the Bareiss what it is.«

ALL ABOUT THE BAREISSERS' WORK, LEARNING DEVELOPMENT AND CELEBRATIONS



In the 2023/24 training year, over 40 young trainees started their apprenticeships in five training professions at the Bareiss. Classified as a 5* superior hotel, the Bareiss is not a small guesthouse with a just a few guest rooms with hot and cold running water, a marker of luxury that guest houses always so proudly advertised in the 1950s. Quite the opposite: 73 years after its foundation as a holiday hotel, the Bareiss is one of the best resorts not only in Europe but worldwide due to its variety of services. We're not trying to flatter ourselves – our reputation is evident in our international awards, as detailed in the Bareiss Journal 2023.



In the current situation in which trainee and apprenticeship positions often remain unfilled, we are extremely proud that more than 40 young people, who belong to the so-called »Generation Z«, have signed up to train here.

As Moritz makes clear, this spirit isn't just present at the beginning but is the fundamental spirit that runs through the entire apprenticeship: »Hannes Bareiss took time for a personal consultation with me about

address the guests by name. And at some point you realise that these are not just formalities, the guests actually really appreciate being treated so respectfully and individually at the Bareiss. Just like we trainees appreciate being treated this way by the Bareiss family and our managers.«

Why do they come to us? Why do so many young people, whose generation is labelled as listless, thoughtless, selfish and only caring about their free time, want to look to the serious side of life and start work in a hotel with such high demands and expectations?

»Right from the beginning you have a mentor by your side. A kind of »guardian angel« ...«

how things could continue for me after the apprenticeship. So you are never alone, not at the beginning of the apprenticeship. And not when it's coming to the end.« You're not really alone at all at the Bareiss.

We asked Laura whether it seems old-fashioned to her to wear dirndls and that there is even a special dirndl hierarchy. »Not at all,« she says firmly. Raphaella agrees: »Dirndls are simply part of the Black Forest.« »Exactly,« Laura adds »it's part of the package. A dirndl makes a statement. I like it myself when I see other people in Dirndls.« Lea Marie, a second year Tourism and Leisure trainee, adds: »When I put on my dirndl, I am putting on a piece of Bareiss. There's something special about it.«

They don't feel like they are being thrown in at the deep end. Laura, a hotel manager with another additional qualification, remembers how »Right from the beginning you have a mentor by your side. A kind of »guardian angel« who is already further along in the training and has experience. They take you by the hand, not literally of course, but they are there for you in all matters. That's a great help in such a big place.« Moritz Holzbock, a chef in the third year of his apprenticeship and also spokesperson for the Bareiss trainees says, »The two weeks at the Bareiss Academy at the beginning of the apprenticeship make it much easier to get started. We get to know the hotel's background and processes. We also get to know the family right away, spend an evening with them at the Morlokhof. And you quickly notice the amazing team spirit here.«

Raphaella Mußler states: »I never had as many friends at home as I made during my apprenticeship.« Lea Marie Knizia agrees: »And you stay friends. They can be friendships for life.«

Working at the Bareiss doesn't mean an easy life. The trainees are challenged and they like that. After all, they are keen to learn. Moritz elaborates: »Sometimes you have to go the extra mile. But they don't overwork anyone, because we go the extra mile together. That makes us strong, and brings us together.« We asked Raphaella, a hotel clerk in her third year of training, for an example of how they go the extra mile: »It can be supposedly very simple things. For example etiquette that we might not be so familiar with anymore in everyday life. At reception we learn to say »no« not »nope«. We learn to

»I never had as many friends at home as I made during my apprenticeship.«

»I like how I look and feel when my hair is perfect and my blouse is well ironed,« Raphaella interjects: »I feel like a somebody.«

What kind of somebody? That is another aspect of the traineeships that everybody mentions. »Your knowledge of human nature grows. I have learnt what the kind of people I want to deal with are like,« says Moritz: »In the beginning I was rather quiet. But now I'm even the Bareiss trainees' spokesperson. I'm more open about things, more self-assured.«





Raphaela confirms everything her colleague says. And Laura adds: »The challenges make you grow and develop.« Lea Marie agrees: »you also become more socially confident outside the hotel.«

But the trainees are not only becoming more mature as people. They grow with every day of their training and become more and more professional. In their daily work, of course, but also during professional excursions. Leon Schäfer, a trained hotel manager with an additional qualification, experienced this during a trainee excursion to Champagne. Over three days they completed a tasting marathon with Hannes Bareiss and Dieter Kalweit, the hotel's director of gastronomy, at the leading champagne houses, including Charles Heidsieck and Taittinger. The companies opened their cellars and treasure chambers, showed how they produced their different varieties and let the trainees taste rare vintages that you could otherwise

»When I put on my dirndl, I am putting on a piece of Bareiss ...«

only dream of. Those who stayed at Bareiss need not be jealous, however. The work at the Bareiss is demanding, »but those who work hard,« say Britta and Hannes Bareiss, »can and should also party hard.« And there are plenty of opportunities for that. Annual trainee excursions to the amusement park in Rust or to the Schwarzer Adler winery in Oberbergen or to the Alpirsbacher monastery brewery. The bosses of these institutions, the Mack family, Fritz Keller junior or Carl Glauner always take time to show the budding gastronomy professionals their companies, and to let the trainees experience every aspect of them. The Bareiss trainees have quite a high-standing reputation in the industry.

If it's October, there's an Oktoberfest. At Christmas, there's a Christmas party, for all the over 300 Bareissers. You have to let them have some time »amongst themselves«. At the Oktoberfest the men and boys will be

wearing their lederhosen, at the Christmas party the ladies and girls will be sporting stunning new hairstyles and many an evening gown. It makes your heart leap to see the proud Bareiss team spirit shining in their eyes, which also radiates out to the guests.

It has been that way for many years, for decades in fact. What exactly? The hotel's top-class service for its guests, and the excellent quality of the traineeships which continually qualify the next generation to work in these sought-after professions. It's a springboard enabling the trainees to start a career in the hotel or elsewhere. Having the Bareiss on your curriculum vitae is very valuable. But that's just one element of it – the other is the size of the hotel: everyone is somebody, every guest, every employee. So we would like to say heartily: Thank you for being our guests! Thank you for making the Bareiss a mirror of yourselves – perfect. Thank you.





Wanderhütte
SATTELEI
706 m
ü.d.M.



IT IS ONE OF THE MOST POPULAR HIKERS' CABINS FAR AND WIDE: OUR SATTELEI HIKING CABIN IS THE IDEAL DESTINATION AND STARTING POINT FOR THE MOST BEAUTIFUL WALKS, HIKES, AND FAMILY OR HORSE EXCURSIONS. PLEASE ALLOW PLENTY OF TIME FOR A SNACK: YOU WON'T WANT TO MISS IT HERE.



Morlok Hof
anno 1789



PLEASE ALLOW PLENTY OF TIME FOR A SNACK: YOU WON'T WANT TO MISS IT HERE. FOR ALMOST 20 YEARS, OUR HISTORIC MORLOKHOF FARM HAS BEEN A MAGNET FOR OUR GUESTS: A WALK THROUGH THE ORCHARDS, THROUGH THE HERB GARDEN, THE BEE HIKE OR THE NOSTALGIC TEA TIME ... HERE YOU CAN SOAK UP NATURE, HISTORY AND THE BAREISS IN ANOTHER SETTING.




News from the Forellenhof

Sustainability, environmental protection, animal welfare – these are lived values at the Forellenhof Buhlbach trout farm. Think of its location in the stunning Buhlbach landscape, its self-sufficiency in feeding the fish, and the sustainable rearing of the trout in a closed hatching and growth cycle. A visit is always worthwhile.

The fish are doing well. That is the most important message to come from Forellenhof Buhlbach since the new trout farm went into operation in October 2022. In breeding terms, this means that the hatching result was 90%, an impressive percentage. Moreover, the farm has achieved the best possible conditions for natural fish growth. Mother Nature really does seem to be looking kindly upon the Buhlbach fish, letting them grow and flourish magnificently. They are looked after by our professional and experienced fish farmers, in one of the most modern aquacultures in Europe. Once again, we see how well nature and humankind can work together, if done right.


With the optimisation of the processing rooms, the Forellenhof Buhlbach will be completed in 2024 after three major phases. In 2016 Hannes Bareiss had the idea to buy and rebuild the trout farm, and its restaurants were opened in 2017. In 2022, the new breeding facility was launched. Now the operational and aesthetic adaptation of the existing buildings – preparation rooms and slaughterhouse – will follow: the premises will then meet all requirements in the most modern way.

Its appearance will not be compromised for its functionality – the whole Forellenhof is beautiful to look at, the essence of a picture-book Black Forest scene.



WOD

The Bareiss is rather far away from the next sea or ocean. Nevertheless, we decided to participate in World Ocean Day in June 2023, an initiative set up by the hotel association Relais & Châteaux, of which Bareiss has been a member for forty years. The importance of the oceans for global food security is of international significance, so we wanted to take part in raising awareness of marine protection and overfishing in our own way. On a small scale, the aquaculture of the Forellenhof Buhlbach trout farm is a prototypical initiative showing how sustainable fish breeding can work. The Forellenhof Buhlbach launched its own Instagram series »Around the Trout Farm« which lasted several weeks and attracted a large number of followers. Moreover Bareiss released an interview clip with Hannes Bareiss, offered special guided tours of the trout farm, served special dishes in the restaurants to suit the occasion and offered recipe recommendations for easy, ocean-friendly home cooking. The goals of the WOD were honoured long after the day itself had passed.



In 2024, the farm will have its first big harvest with an expected annual production of 25 tonnes and about 60,000 fish. What exactly will be harvested? Let it melt in your mouth, or rather, your ear: *Onchorhynchus mykiss* or *Salvelinus alpinus* and *fontinalis* – music to the ears of every gourmet. Do we have to translate it? No, we don't. Because anyone who has been to the Forellenhof, to the Buhlbach or the Forellenhof, or to the outside terrace with its magnificent view over the picturesque nature reserve around Buhlbach and out into Obertal, has long been familiar with the taste of our rainbow and salmon trout, our char and our crispy melt-in-the-mouth trout caviar.

And because it is so good and – if we may say so – delicious, no one needs to deny themselves the pleasure even when back at home. You can take all these products with their scientific sounding names home with you. The fillets are available ready to cook, some hot-smoked and some cold-smoked. Cold smoking is a rather special process requiring a lot of patience and care. It is an interesting preparation method to hear about – but it would be too much to start explaining it here.

But the next opportunity will come soon enough for sure – your next stay at the Bareiss! We wish you a warm welcome already.



NEW FOR
2024

Events Calendar 2024

Full of anticipation, we present a small selection of next year's highlights.

WINE & DINE
06.10.-10.10.2024



CABRIOLET
SPIRIT
09.06.-13.06.2024



FESTIVAL
OF LIGHTS
19.07.2024



01.01.2024
TRADITIONAL NEW YEAR'S HIKE

06.01.2024
CAROL SINGERS' VISIT
in the Winter Forest

12.02.2024
CARNIVAL
in the Children's Village

20.03.2024
LARGE FASHION SHOW WITH
JEWELRY PRESENTATION

31.03.2024
EASTER SUNDAY
in the Children's Village

27.04.2024
APERITIF
Netherland's national holiday

30.04.2024
TRADITIONAL MAYPOLE ERECTION

01.05.2024
TRADITIONAL HIKE ON 1 MAY

12.05.2024
MOTHER'S DAY SPECIAL

20.05.2024
PATRON'S CONCERT, BLACK FOREST
MUSIC FESTIVAL
followed by Bareiss cuisine

26.05.2024
SPECIAL
for Mother's Day in France

08.06.2024
WORLD OCEANS DAY

23.06.2024
APERITIF
Luxemburg's national holiday

28.06.2024
32nd BAREISS GOLF CUP

04.07.2024
APERITIF
AMERICAN NATIONAL HOLIDAY

14.07.2024
28th DÉJEUNER AMICAL FRANCO-ALLEMAND

19.07.2024
FESTIVAL OF LIGHTS

21.07.2024
APERITIF
Belgian national holiday

01.08.2024
APERITIF
Swiss national holiday

02.08.2024
POOL PARTY

08.09.2024
HERITAGE DAY
at the Morlokhof

11.09.2024
LARGE FASHION SHOW WITH
JEWELRY PRESENTATION

03.10.2024
APERITIF
Anniversary of German reunification

31.10.2024
HALLOWEEN PARTY
in the Children's Village

11.11.2024
ST. MARTINS READING
in the Library

26.11.-24.12.2024
CHRISTMAS MARKET
in the Shopping Passage

29.11.2024-06.01.2025
BAREISS WINTER FOREST

01.12.2024
ADVENT CONCERT
IN THE CHRISTUSKIRCHE

24.12.2024
FESTIVE CHRISTMAS PARTY
with a concert in the hotel hallway

25.12.2024
CHILDREN'S CHRISTMAS
with a torch-lit hike and visit from the baby Jesus

26.12.2024
CHRISTMAS BALL

31.12.2024
NEW YEAR'S BALL
with large Bareiss firework display

Subject to programme changes.

YOU CAN FIND MANY MORE DATES
AND OFFERS AT
WWW.BAREISS.COM

WELLNESS
FROM HEAD
TO TOE



NEW FOR
2024

1st BAREISS
TENNIS
CAMP

2024



CHILDREN'S
CHRISTMAS
25.12.2024



HOTEL BAREISS. THE RESORT IN THE BLACK FOREST.

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info@bareiss.com | www.bareiss.com

LES
GRANDES
TABLES
DU
MONDE

RELAIS &
CHATEAUX