

APPETIZERS

Aubergine cream & goat's curd with olive oil

Melted nduja | toasted bread

9.50 €

Baked veal sweetbreads

Tarragon crème fraîche | Umai caviar

12 €

Spanish Jamón Ibérico ham

Taggiasca olives | spicy malt bread | pecorino

19 €

SOUPS & STARTERS

Asparagus foam soup

Asparagus ragout | brioche croûtons

13 €

Crustacean foam soup

Tomato concassée | sugar snap pea | seawater shrimp

15.50 €

Beef tartare

Aged for 30 days and made by hand

Avocado | potatoes | quail egg

23 €

Mildly pickled sea trout

Green & white asparagus | chive vinaigrette | crème fraîche | caviar

24.50 €

PIZZA „400°“

Verde di Capra

Grilled aubergine | wild garlic pesto | Fior di Latte | goat cheese | pine nuts
17 €

Fior di Parma

Parma ham | Fior di Latte | parmesan | rocket salad
18.50 €

PASTA

Truffle ravioli

Summer truffles | baby spinach | pine nuts | champagne foam | Belp ball
26 €

Norwegian langoustine cappelletti

Grilled pulpo | shellfish sauce | peas | asparagus
32 €

LIGHT, VITAMIN-RICH & VEGETARIAN

Caesar salad

Romana lettuce | thyme croûtons | parmesan | egg
14.50 €

Riva-Bowl with falafel balls

Endive salad | pickled radishes | cabbage turnip | couscous | cream cheese with avocado
18 €

(...or vegan without cream cheese but with caramelized nuts)



Seawater shrimp 12 €

French guinea fowl breast 12.50 €

Beef fillet strips 14.50 €

OUT OF THE WATER

Breton anglerfish

White tomato Nage | wild garlic risotto | peperonata
39.50 €

Atlantic turbot

Apricot hollandaise | asparagus | spinach | potatoes
44 €

Atlantic sole for two

Green & white asparagus
almond butter | potatoes
46 € p.p.

FROM THE MEADOW

Poulet de Bresse

Breast studded with Bianchetto truffle

Leg ragout | chickpea fries „Panisse“ | spring vegetables
39 €

Back of Holstein calf

Veal head praline | Madeira sauce | morel | artichoke | parsley gnocchi
47 €

GRILLED MEAT* FROM BIG GREEN EGG

Wagyu rump steak „BMS 6-12“

200 g | 41 € /// 300 g | 59 €

US IBP Short Rib

Sous vide gegart & gegrillt

200 g | 42 €

Ibérico pig secreto

*The „secret“ fillet lies between shoulder and neck,
particularly tender, juicy and marbled*

300 g | 43 €

Beef fillet 4/5

Dry Aged Husum, riped for 30 days

200 g | 45 € /// 300 g | 64 €

Chateaubriand for two

Béarnaise sauce | almond doughnuts | fretted carrot

Preparing and resting time min. 45 min.

46 p.P. €

Asparagus with the steak

about 250 g of Palatine asparagus with Béarnaise sauce

22 €

ALL STEAKS
ARE SERVED WITH
ONE SIDE DISH
AND SAUCE OF
YOUR CHOICE

ACCESSOIRES

+ 4.90 €

Endive salad with garlic dressing
Parsley potatoes
Almond doughnuts
Riva fries

Truffle fries with parmesan

+ 6.50 €

UPGRADE

SAUCEN

+ 3.80 €

Béarnaise sauce
Red wine and shallot sauce
Truffle mayonnaise
Café de Paris butter

* ALL WEIGHT SPECIFICATIONS REFER TO THE GROSS WEIGHT BEFORE COOKING.

If you have questions concerning allergies please contact our service team. All prices inklude V.A.T.

DESSERTS

Sparkling wine sorbet

Lemon sorbet | Riesling sparkling wine from Geh. Rat Dr. Bassermann-Jordan

9 €

Warm chocolate cake

Mango and passion fruit chutney | Pineapple sorbet

Preparing time min. 15 min.

14 €

Mille-Feuille

Pistachio parfait | white chocolate | raspberry crèmeux | thyme

15 €

Almond blossom & rhubarb

Chocolate Financier | rhubarb ragout | almond blossom sabayon | sour cream ice cream

15 €

French raw milk cheeses

Ticino fig mustard | fruit bread

16 €

SORBET & ICE CREAM

Passion fruit
Pineapple
Lemon

per scoop
3.50 €

Hazelnut
Pistachio
Dark chocolate

per scoop
3.50 €

COFFEE

Café Crème	4 €
Cappuccino	5 €
Latte Macchiato	6 €
Espresso	4 €
Espresso double	6.50 €
Espresso double Macchiato	7 €
Milk coffee	6 €

DIGESTIF

Excerpt from the bar menu

DESTILLERIE THOMAS SIPPEL

Choco-Kirsch-Chili-Likör	4 cl	5 €
Orange-Ingwer-Rum	4 cl	7 €

BRANDY & COGNAC

Cardenal Mendoza	4 cl	7 €
Hennessy Fine de Cognac	4 cl	15 €

RUM

Havana Club 7 Anos	4 cl	6 €
Ron Zacapa Centenario XO	4 cl	18 €

EDELBRÄNDE

Riserva Nonino 30 ANNI	2 cl	9 €
O. Wittmer Williams Christ Brand	2 cl	5 €
O. Wittmer Kirschbrand	2 cl	5 €
O. Wittmer Haselnuss Geist	2 cl	8 €
Scheibel Altes Pflümle	2 cl	9 €

LIKÖRE & BITTERS

Baileys Irish Cream	4 cl	5 €
Limoncello	4 cl	5 €
Ramazzotti	4 cl	5 €
Averna	4 cl	5 €
DELIRIUM Pfalzbrew – Esspressolikör	4 cl	7 €



BE PART OF OUR TEAM
SERVICE, KITCHEN, EVENT OR RECEPTION
FEEL FREE TO CONTACT US:
bewerbung@ketschauer-hof.com

