

APPETIZERS

Eggplant cream & goat's curd with olive oil

Melted nduja | almonds & pomegranate | toasted bread
10 €

Spalla Cruda ham from Parma

Taggiasca olives | toasted bread | pecorino
19 €

Grilled scallops

Tomatoes | watermelon | tarragon | lemon
23 €

SOUPS & STARTERS

Andalusian Gazpacho

Basil pesto | artichoke and eggplant tartare
13 €

Crustacean velouté

Sugar snap peas | tomato concassée | scallop
15.50 €

Apulian burrata

Tomatoes | passion fruit | basil pesto
18.50 €

Marinated Balfego tuna

Tomato and pepper chutney | focaccia | black garlic mayonnaise
22.50 €

Beef tartare

Handmade and riped for 30 days
Crustacean vinaigrette | lemon crème fraîche | herb salad
23 €

PIZZA „400“

Bella Verde

Green asparagus | burrata | basil pesto | tomatoes | grilled pepper
17 €

Pizza Salsiccia

Salsiccia | potatoes | olives | Fior di Latte
18.50 €

PASTA

Truffle ravioli

Summer truffles | Spinach leaves | pine nuts | truffle sauce | Belp ball
26 €

Chanterelle tagliatelle

Spring onions | cherry tomatoes | white tomato foam
29 €

LIGHT, VITAMIN-RICH & VEGETARIAN

Caesar salad

Romana lettuce | thyme croûtons | parmesan | egg
14.50 €

Riva-Bowl with falafel balls

Pick lettuce | antipasti vegetables | rice noodle salad | Lesbos feta | cucumber relish
18 €

(...or vegan without Lesbos feta but with caramelized nuts)

UPGRADE YOUR SALAD

Gratinated goat's cheese 8 €
French guinea fowl breast 12.50 €
Beef fillet strips 14.50 €

OUT OF THE WATER

Breton red mullet

Pulpo | braised fennel | potato and olive oil mash | Escabeche broth
39.50 €

Loup de mer from Canary Islands

Beurre Blanc | peas | herb & spinach risotto
43 €

Dutch Breton turbot for two

Chanterelles | green asparagus
tagliatelle | tarragon and lemon butter
46 € p.p.

FROM THE MEADOW

Stuffed breast of Label Rouge chicken

Summer vegetables | chanterelles | lovage foam
39 €

Veal saltimbocca

Fennel | parma ham | ratatouille vegetables | parmesan gnocchi | white wine sauce
44 €



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



GRILLED MEAT* FROM BIG GREEN EGG

Wagyu rump steak „BMS 6-12“

200 g | 41 € /// 300 g | 59 €

Pluma from Iberico pork

*Tender, juicy and marbled – this “secret” fillet
lies on the back as a lid*

250 g | 45 €

Beef fillet 4/5

Dry Aged Husum, riped for 30 days

200 g | 45 € /// 300 g | 64 €

Back of Bavarian meadow cattle

200 g | 43 € /// 300 g | 59 €

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

ACCESSOIRES

5.20 €

Pick lettuce with garlic dressing

Ratatouille

Thyme doughnuts

Riva fries

UPGRADE

11.70 €

Truffle fries with parmesan

SAUCES

3.90 €

Béarnaise sauce

Red wine and shallot sauce

Garlic and herb butter

Gremolata

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

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

DESSERTS

Sparkling wine sorbet

Filled up with Riesling sparkling wine from Dr. Bassermann-Jordan winery

Lemon sorbet

9 €

Crema Catalana

Strawberry ragout | ricotta ice cream

14 €

Pickled apricot

Tahiti vanilla ice cream | champagne sabayon | lemon balm pesto | roasted almonds

14 €

White chocolate and lemon tart

Cassis sorbet | marinated gooseberries

15 €

French raw milk cheeses

Tissino fig mustard | fruit bread

16 €

SORBET & ICE CREAM

Passion fruit

Pineapple

Lemon

per scoop

3.50 €

Hazelnut

Pistachio

Dark chocolate

per scoop

3.50 €