

SNACKS

STARTERS

Aubergine cream & goat's curd with olive oil

Melted nduja | toasted crusty bread

9.50 €

Beef tartare

matured for 30 days and prepared by hand

Avocado | potato straw | quail egg

23 €

Mildly marinated sea trout

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

24.50 €

SOUP

Asparagus foam soup

Asparagus ragout | brioche croutons

13 €

LIGHT & VEGETARIAN

Riva-Bowl with falafel balls

Endive salad | pickled radishes | kohlrabi | couscous
grainy cream cheese with avocado

18 €

(...without cream cheese, but with caramelised nuts)



Prawns 12 €

Guinea fowl breast 12.50 €

Beef fillet stripes 14.50 €

PASTA

Truffle ravioli

Summer truffle | spinach leaves | pine nuts | champagne foam | Belper tuber
26 €

PIZZA „400“

Verde di Capra

Grilled aubergine | wild garlic pesto | fior di latte
goat's cheese | pine nuts
17 €

Fior di Parma

Parma ham | fior di latte | parmesan | rocket
18.50 €



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bewerbung@ketschauer-hof.com



DESSERT

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

Hazelnut

Pistachio

Dark chocolate

per scoop

3.50 €

per scoop

3.50 €



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