

SNACKS

STARTERS

Apulian burrata

Tomatoes | passion fruit | basil pesto
18.50

Spalla Cruda ham from Parma

Taggiasca olives | toasted bread | pecorino
19 €

Beef tartare

Riped for 30 days and handmade
Crustacean vinaigrette | lemon crème fraîche | herb salad
23 €

PIZZA „400”¹⁰

Bella Verde

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

Pizza Salsiccia

Salsiccia | potatoes | olives | Fior di Latte
18.50 €

LIGHT & 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 €



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bewerbung@ketschauer-hof.com



DESSERT

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

Hazelnut

Pistachio

Dark chocolate

per scoop

3.50 €

per scoop

3.50 €



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