

APPETIZERS

Fava (yellow pea cream)

Capers | Amalfi lemon | garlic | focaccia
11 €

Bresaola

Pecorino | Taggiasca olives
19 €

Head of veal & scallops

Shallot vinaigrette | tarragon crème fraîche
24 €

SOUPS & STARTERS

Chanterelles velouté

Cream cheese ravioli | chives
13 €

Tomato-carrot-soup

Brioche croûtons
13 €

Fennel carpaccio

Pickled pear | goat's cheese | Taggiasca olives
18 €

Marinated scallop

Coriander | chili | red onions | pomelo | almonds
23 €

Beef tartare

King oyster mushrooms | parmesan | watercress salad
23 €

PIZZA „400“

Campania

Herb ham | fennel salami | artichoke | parmesan
17 €

Terra di Bosco

Spanish autumn truffle | sour cream | fior di latte | gourmet mushrooms
18 €

PASTA

Truffle ravioli

Truffle foam | spanish autumn truffles | leaf spinach | pine nuts | parmesan
26 €

Potato gnocchi

Red pesto | wild mushrooms | leek | Datterini tomatoes
26 €

LIGHT, VITAMIN-RICH & VEGETARIAN

Caesar salad

Romana lettuce | thyme croûtons | parmesan | egg
14.50 €

Riva-Bowl with falafel balls

Ebly salad | pickled pumpkin | smoked tofu | cashew nuts | cucumber salad
18 €

UPGRADE YOUR SALAD

Gratinated goat's cheese 8 €

Bresola ham 9.50 €

Label Rouge corn-fed chicken breast 12.50 €

Beef fillet strips 14 €

OUT OF THE WATER

Arctic char Omble Chevalier

Herb beurre blanc | potato and leek ragout
39 €

Breton monkfish

Chorizo foam | Bouchot mussel risotto | wild cauliflower
43 €

Dutch Breton turbot for two

Herb beurre blanc | saffron risotto | romanesco
46 € p.p.

FROM THE MEADOW

Venison leg and ravioli from Poltingen farm

Light pepper foam | celery mousseline | autumn vegetables | black trumpet mushrooms
41 €

Dry Aged salt marsh lamb

Back & ragout

Thyme and salted lemon jus | bean cassoulet | roasted potatoes
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

Tri-tip of US beef (IBP certified)

200 g | 42 €

Iberico Papada Bellota

Sous vide & grilled

Special Cut of pork jowl

250 g | 45 €

Beef fillet

German Dry Aged beef

200 g | 47 € /// 300 g | 66 €

Hereford beef Ribeye

Wet aged

200 g | 44 € /// 300 g | 61 €

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

ACCESSOIRES

5.20 €

Pick lettuce with garlic dressing

Lettuce salad with yoghurt
and lemon vinaigrette

Bean cassoulet

Parmesan polenta

Riva fries

PREMIUM

11.70 €

Truffle fries with parmesan

SAUCES

3.90 €

Maple syrup and bacon butter

Béarnaise sauce

Café de Paris sauce Red salsa

* 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

Lemon sorbet

*Filled up with Riesling sparkling wine
from Dr. Bassermann-Jordan winery*
9 €

Tiramisu

Amalfi lemon | raspberries | cocoa
14 €

Warm port wine figs

Pistachio ice cream | lavender honey | sabayon
14 €

Mille-feuille

Valrhona Guanaja chocolate 70% | grape ragout | parfait
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 €