

APPETIZERS

Muhammara & goat cheese

Grilled peppers | toasted crusty bread | walnut
9.50 €

Crustacean croquettes

Winter truffle mayonnaise | chives
18 €

Coppa di Parma

Jordan Kalamata olives | spiced malt bread | Pecorino shards
19 €

SOUPS & STARTERS

Chestnut velouté

Brioche croûtons
13 €

Pumpkin velouté

Styrian pumpkin seed oil | roasted pumpkin seeds
13 €

Braised beetroot

Lesbos feta | sesame | nasturtium
15 €

Hand-cut beef tartare

Pumpkin squared | Pecorino | wild herb salad
23 €

Octopus carpaccio

Blood orange | capers | Jordan Kalamata olives | chorizo mayonnaise
24 €

PIZZA „400“

Fior di Parma

Parma ham | Fior di latte | Parmesan | arugula
18 €

Tartufo bianco

Sour cream | Fior di latte | brown mushrooms | winter truffle
18.50 €

PASTA

Truffle ravioli

Truffle foam | winter truffle | spinach leaves | Belper Knolle | pine nuts
26 €

Pumpkin gnocchi

Pumpkin foam | Jerusalem artichoke | kale | Fontina cheese | walnuts
26 €

LIGHT, VITAMIN-RICH & VEGETARIAN

Caesar salad

Romaine hearts | thyme croûtons | Parmesan | egg
14.50 €

ADD-ONS:

Coppa di Parma 12 €
Chicken breast 12.50 €
Strips of beef fillet 14.50 €

Riva-Bowl with falafel balls

Ebly salad | hummus | avocado | red cabbage | chia seeds
18 €

OUT OF THE WATER

Red Snapper & calamari

Pastis foam | Venere rice | eggplant

41 €

Norwegian cod

confit in nut butter

Beurre blanc | veal cheek | pearl barley | lemon

44 €

Whole Atlantic sole

serves 1 - 2

Caper-verjus-foam | potato mousseline | creamy spinach

Price per 100 g 12 €

FROM THE MEADOW

Holstein veal shank

alla milanese

Jus | gremolata | saffron risotto | roasted bone marrow

39 €

Challans duck

Medium roasted breast & leg cannelloni

Sauce with red wine & shallot | Treviso radicchio | Jerusalem artichoke

43 €

Venison crépinette

Lingonberry jus | black salsify | pumpkin mousseline

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

Duroc pork tomahawk

ca. 250 – 270 g bone-in | 47 €

US IBP Flat Iron

Sous vide & grilled

200 g | 47 € /// 300 g | 52 €

Southern German heifer fillet 4/5

Dry-aged 30 days

200 g | 47 € /// 300 g | 66 €

Hereford ribeye

Wet aged

300 g | 61 € /// 400 g | 78 €

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

ACCESSOIRES

5.20 €

Lamb's lettuce with buttermilk-vinaigrette

Potato-fontina-croquettes

Creamy spinach

Wild mushrooms with Madeira & herbs

Belgian fries

PREMIUM

11.70 €

Belgian fries with truffle & Parmesan

SAUCES

3.90 €

Béarnaise sauce

Chipotle butter

Truffle mayonnaise

Café de Paris sauce

* 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

Lemon sorbet

with Bassermann-Jordan Riesling sparkling wine

9 €

Cassata parfait

Almond financier | candied fruits | Meringue

12.50 €

Valrhona Guanaja 70 %

Ravioli | quince | chestnut | mandarin | vanilla cream ice cream

12.50 €

Carrot & Piedmont hazelnut

Biscuit | pear | Dulce de leche ganache

12.50 €

Alpine sheese selection

Taleggio | hazelnut | truffle-lavender-honey

14 €

SORBET & ICE CREAM

Passion fruit

Pineapple

Lemon

Blackcurrant

Hazelnut

Pistachio

Dark chocolate

per scoop

3.50 €

per scoop

3.50 €