

APERITIF & FIRST TASTE

Grilled red pepper & walnut cream

Goat quark | olive oil | pomegranate | toasted crusty bread
9.50 €

3 crustacean croquettes

Truffle mayonnaise | chives
18 €
each additional 6 €

Prosciutto collina mattonella

Air-dried country ham, aged 8 months
Taggiasca olives | toasted fougasse | broken pecorino
19 €

SOUPS & STARTERS

Chestnut velouté

Brioche croutons | white port
13 €

Game essence

Ravioli | vegetable pearls | chives
14 €

Buffalo milk ricotta

Braised beet | fig | hazelnut gremolata
14 €

Hand-cut beef tartare

Mustard caviar | baby corn | black garlic | wild herbs
23 €

Seared tuna "Togarashi"

Togarashi is a traditional Japanese spice mix
Apple & celery root broth | ginger cream | basil
24 €

PIZZA 400⁰

Formaggi e noci

Fior di latte | taleggio | walnuts | honey | black pepper
17 €

La Serrano Bianca

Serrano ham | fig | parsley | buffalo milk ricotta
18 €

PASTA

Strozzapreti carbonara

Guanciale | organic egg yolk | parsley | parmesan
24 €

Truffle ravioli

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

Potato gnocchi

Brown butter foam | black salsify | forest mushroom pesto | spinach salad
26 €

LIGHT, VITAMIN-RICH & VEGETARIAN

Caesar salad

Romaine hearts | thyme croutons | parmesan | organic egg
14.50 €

ADD-ONS:

Strips of beef fillet 14.50 €

French corn-fed chicken breast 12.50 €

Prosciutto Collina Mattonella 12 €

Riva-Bowl with falafel balls

Ebly salad | hummus | avocado | red cabbage | wasabi sesame | cashew nuts 18 €

FROM OF THE WATER

Grilled octopus

Chorizo foam | potato-pea mousseline | romaine salad
38 €

Norwegian cod

confit in nut butter

Noilly-Prat foam | peperonata vegetables | pearl barley | pickled shallots
44 €

Whole Atlantic sole

in herb beurre blanc

Pak choi with macadamia nuts | potato-pea purée
12 € | per 100 g

FROM THE MEADOW

Iberico pork cheeks

braised in red wine

Jus | tomatoed root vegetables | creamy polenta
39 €

French Label Rouge guinea fowl

Breast stuffed with mushrooms & leg cannelloni

Light pepper cream | black salsify | roasted parsnip mousseline
41 €



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

US onklet

Nierenzapfen sous vide cooked & medium grilled

300 g | 43 €

Onglet (Hanging Tender): Known in France as onglet, in the USA as hanger steak. From the diaphragm area of the beef, relatively lean, with an intense meat flavor.

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

Rack of Irish salt meadow lamb

Dry aged - 30 days matured

by "Baumann" Viernheim

incl. bone approx. 300 g | 52 €

Hereford ribeye

Wet aged

300 g | 61 € / 400 g | 78 €

Beef fillet 4/5

Dry aged - 30 days matured

200 g | 46 € / 300 g | 68 €

Chateaubriand

to share for 2 persons

with two side dishes and two sauces

450 g | 104 €

ACCESSOIRES

5.20 €

Endive salad with garlic vinaigrette

Fritters with potato and fontina cheese

Pak choi with macadamia nuts

Broad beans with guanciale and lemon

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

*poured over Riesling sparkling wine
from the winery Geh. Rat Dr. von Bassermann-Jordan*

9 €

"Mont Blanc"

Chestnut | pear | mandarin sorbet

12 €

Amalfi lemon tart

Almond | meringue | white chocolate | basil ricotta ice cream

12 €

Opéra slice

Hazelnut | kumquat | peanut | Valrhona Guanaja chocolate 70 %

12 €

Alpine sheese selection

Taleggio | winter truffle | hazelnut | truffle-lavender honey

13 €

SORBET & ICE CREAM

Passion fruit

Pineapple

Lemon

Mandarin

per scoop

3.50 €

Ricotta-basil

Pistachio

Dark chocolate

per scoop

3.50 €