

## APERITIF & FIRST TASTE

### Wild garlic pesto

Goat quark | olive oil | pear | oasted crusty bread  
9.50 €

### Argentinian red prawn

Saffron aioli | fougasse  
16.50 €

### 3 shellfish croquettes

Sauce rouille  
19 €  
each additional 6 €

### Prosciutto Collina Mattonella

*Air-dried country ham, aged 8 months*  
Taggiasca olives | grissini | pecorino shards  
19 €

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## SOUPS & STARTERS

### Wild garlic velouté

Parmesan foam | brioche croûtons  
13 €

### Asparagus-saffron velouté

Asparagus vegetables | carbonara ravioli | olive oil  
14 €

### Salad of green & white asparagus

Lesbos feta | strawberries | hazelnut pesto | radishes  
14 €

### Hand-cut beef tartare

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

### Alsatian char

Cucumber-miso broth | horseradish ice cream | meadow herbs  
24 €

## PIZZA 400<sup>0</sup>

### **Bosco Verde**

Antipasti vegetables | wild garlic pesto | crescenza cheese  
17 €

### **Bresaola e Parmigiana**

Bresaola | arugula | fior di latte | parmesan  
18 €

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## PASTA

### **Homemade gnocchi**

Asparagus foam | morels | sugar snap pea salad | semi-dried cherry tomatoes  
24 €

### **Raviolo al tartufo**

Truffle foam | Burgundy truffle | leaf spinach | Belper Knolle  
26 €

### **Spaghetti with wild garlic**

Monkfish cheeks | wild garlic pesto | green asparagus | capers  
34 €

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## LIGHT, VITAMIN-RICH & VEGETARIAN

### **Caesar salad**

Romaine lettuce hearts | thyme croûtons | parmesan | organic egg  
14.50 €

### **ADD-ONS:**

Strips of beef fillet 14.50 €

French corn-fed chicken breast 12.50 €

3 Argentinian red prawns 12 €

### **Riva-Bowl with falafel balls**

Ebly salad | hummus | avocado | asparagus salad | wasabi sesame | cashews  
18 €

## FROM THE WATER

### Grilled octopus

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

### North Sea turbot

Tarragon nage | preserved lemon-tomato risotto | braised artichokes  
43 €

### Whole Atlantic sole

Parsley potatoes | white asparagus | sauce hollandaise or melted butter  
14.50 € | per 100 g

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## FROM THE MEADOW

### Braised rabbit leg

*braised in tomato sauce*

Potato-olive mousseline | root vegetables  
36 €

### Stuffed lamb shoulder

*from Hofgut Polting*

Lamb jus | bacon bean rolls | chickpea panisse 39 €



**BE PART OF OUR TEAM**  
SERVICE, KITCHEN, EVENT OR RECEPTION  
FEEL FREE TO CONTACT US:  
[bewerbung@ketschauer-hof.com](mailto:bewerbung@ketschauer-hof.com)



## GRILLED MEAT\* FROM BIG GREEN EGG

### Veal Tafelspitz – veal from Galicia

Sous vide cooked & grilled

200 g | 36 € /// 300 g | 49 €

Veal from the renowned origin "Ternera Gallega" in the green northwest of Spain, in Galicia.

The calves are raised there in their home region from birth to slaughter.

Natural rearing, high animal welfare standards and the original landscape ensure particularly tender veal with a fine, aromatic flavour.

### Wagyu rump

200 g | 44 € /// 300 g | 58 €

### Hereford ribeye

*Wet aged*

300 g | 61 € /// 400 g | 76 €

### 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*

ca. 225 g | 51 € p.P.

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

## ACCESSOIRES

5.20 €

Endive salad with garlic vinaigrette

Green asparagus

bacon bean rolls

Belgian fries

parsley potatoes

## PREMIUM

11.70 €

Belgian fries with truffle & Parmesan

## SAUCES

3.90 €

Béarnaise sauce

Chili herb 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 €

### **Quark soufflé**

Rhubarb | white chocolate | yogurt | raspberry sorbet

12 €

### **Mille-feuille**

Piedmontese nougat | orange | caramel

12 €

### **Sacher – Riva Signature**

Chocolate crémeux | apricot | almond

12 €

### **Alpine cheese selection**

Baguette | grapes | fig mustard

14 €

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## SORBET & ICE CREAM

**Passion fruit**

**Pineapple**

**Lemon**

**Raspberry**

per scoop

3.50 €

**White chocolate**

**Pistachio**

**Dark chocolate**

per scoop

3.50 €