

APERITIF & FIRST TASTE

Muhammara cream

Goat's curd | olive oil | roasted peppers | toasted crusty bread
9.50 €

Argentinian red prawn

Saffron aioli | garlic baguette
16.50 €

Three shellfish croquettes

Sauce rouille
18 €
each additional 6 €

Parma ham

Taggiasca olives | ciabatta | Italian Essenza hard cheese
19 €

SOUPS & STARTERS

Chanterelle velouté

Madeira wine | ricotta ravioli
12 €

Apulian Burratina

Parmesan dressing | summer salad | flambéed peaches
15 €

Octopus Puttanesca

Capers | olives | Datterini tomatoes | chorizo
18 €

Yellowfin mackerel

Fennel | citrus fruits | Arctic char roe
19 €

Hand-cut beef tartare

Pickled gherkins | quail's egg | Dijon mustard | horseradish
23 €

PIZZA 400⁰

Tuscany

Pesto Rosso | fior di latte | Datterini tomatoes | baby spinach leaves
17 €

Salsiccia

Scamorza cheese | peppers | salsiccia | pine nuts | rocket
18 €

PASTA

Potato and parmesan gnocchi

Cream of chanterelles | cherry tomatoes | pointed cabbage | leek
22 €

ADD-ONS:

Argentinian red prawns 15 €

Strips of beef fillet 16.50 €

Truffle ravioli

Truffle foam | summer truffles | spinach leaves | parmesan | pine nuts
26 €

LIGHT, VITAMIN-RICH & VEGETARIAN

Caesar salad

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

ADD-ONS:

Corn-fed chicken breast 12.50 €

Argentinian red prawns 15 €

Strips of beef fillet 16.50 €

Riva-Bowl with falafel balls

Ebly salad | hummus | avocado | beets | wasabi-sesame | Goji berries
17 €

FROM THE WATER

Riva Paella

U3 shrimp | clams | saffron | pointed bell peppers | garlic
38 €

St. Pierre Filet

Beurre blanc | Venere rice | swiss chard
39 €

Baby turbot

for two

Beurre blanc | mallorcan potatoes | spinach leaves
15.50 € | per 100 g

FROM THE MEADOW

Mediterranean Veal Ravioli

Sage butter | onion tomato chutney | salted ricotta
34 €

Milanese Picatta

Tomato sugo | tagliarini | veal
39 €

MENÙ DEL GIORNO

Menu of the Day

4 Dishes | 3 Dishes | 2 Dishes

Feel free to ask us about today's menu del giorno



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



GRILLED MEAT & FISH FROM BIG GREEN EGG

Beef fillet 4/5

Dry aged – 30 days matured

200 g | 46 €

300 g | 68 €

Chateaubriand

to share for two

with two side dishes and two sauces

450 g | 104 €

Hereford beef Flank Steak

200 g | 42 €

300 g | 54 €

Iberian pork chop

250 g incl. bone | 48 €

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

ACCESSOIRES

5.20 €

Swiss chard

Summer salad with parmesan dressing

Belgian fries

Sautéed spinach leaves with pine nuts and chili

Mallorcan potatoes

PREMIUM

11.70 €

Truffle fries with Parmesan

SAUCES

3.90 €

Sauce béarnaise

Veal gravy

Café de Paris sauce

Green pepper cream sauce

Herb butter

* 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 with sparkling wine

*topped with Riesling sparkling wine from
winery Geh. Rat Dr. von Bassermann-Jordan*

9 €

Panna cotta

with lavender

Amarena cherries | dark chocolate ganache | almond frangipane

12 €

Lemon Posset

Pistachio financiers | ricotta ice cream | white chocolate praline | ginger-lemon-gel

12 €

Golden Brioche

Brioche-honey-chip | plum roaster | red wine reduction | sesame ice cream

12 €

Alpine cheese selection

Baguette | grapes | fig mustard

14 €

SORBET & ICE CREAM

Passion fruit

Pineapple

Lemon

Raspberry

per scoop

3.50 €

White chocolate

Pistachio

Dark chocolate

per scoop

3.50 €

DISCOVER THE WINE LOUNGES OF OUR THREE SISTER WINERIES

Three distinct wine experiences,
shaped by a shared heritage and passion.

Weingut von Winning



Weingut Reichsrat von Buhl



Weingut Geheimer Rat Dr. von Bassermann-Jordan



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