

APPETIZERS

Anchovypesto & hummus

Toasted lemon bread

9.50 €

Spanish Jamón Ibérico ham

Taggiasca olives | spicy malt bread | pecorino

18 €

SOUPS & STARTERS

Pumpkin velouté

Styrian seed oil | pumpkin croûtons | grilled scallop

16 €

Flamed salmon

Buttermilk dashi | carott | caviar

23 €

Norway lobster

Dim Sum | salsify | beet | crustacean foam

24 €

Beef fillet tartare

Dijonnaise | horseradish | crème fraîche | hijack | imperial caviar

27 €



PIZZA „400“¹⁰

Pizza Autunno

Chestnut | salted ricotta | chard
16 €

Pizza Nduja

Nduja | mushrooms | taleggio cheese | lemon
18 €

RAVI-SOTTO & CO.

Ravioli Tartufo

Ricotta | autumn truffles | baby spinach
beurre blanc | parmesan cheese
25 €

Fregola Sarda „Toasted“

Quail | mushroom cream | onions | wild mushrooms
27 €

LIGHT, AUTUMNAL & VEGETARIAN

Pick lettuce

Sherry-honey-vinaigrette | caramelized walnuts | pear | goat's cheese
15 €

Riva-Bowl with falafel balls

Pumpkin | cucumber | broccoli-couscous | buffalo mozzarella
16 €

(...or vegan without mozzarella and with caramelized nuts)



Guinea fowl breast 12.50 €

Beef fillet strips 14 €

OUT OF THE WATER

Ijsselmeer pikeperch

Panchetta | grape | gorgonzola risotto
39 €

Loup de mer

Pumpkin-lemongrass-nage | braised pak choi with macadamia nut
41 €

FOREST & MEADOW

Veal braised in apple cider sauce

Parmesan polenta | porcini mushrooms
42 €

Saddle of venison Baden-Baden for two

Cooked on the bone
Cranberry-pear | potato cake
sprout leaves | venison jus
46 € p.P.

GRILLED MEAT*
FROM BIG GREEN EGG

US Tri-Tip IBP

(sous vide & grilled)

250 g | 39 €

Loin of Ibérico pork

350 g | incl. the bone | 41 €

Tender and finely marbled Spanish pork

Fillet of beef 4/5s

„Dry Aged Charolaise beef“

200 g | 45 € /// 300 g | 64 €

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

Chateaubriand for two

Potato fritters | wild mushrooms | béarnaise sauce

450 g | 45 € p.P.

(Preparing and resting time about 45 min.)

ACCESSOIRES

+ 4.90 €

Beans with lemon & pancetta
Green salads
Mustard-rosemary-doughnuts
Wild mushrooms
Riva fries

UPGRADE

Truffle fries with parmesan

+ 6.50 €

SAUCES

+ 3.80 €

Béarnaise sauce
Spicy gremolata
Café de Paris butter
Veal jus

* 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

Sour cream mousse

Blood orange | Tahiti vanilla | meringue

12 €

Milk chocolate crème brûlée

Raspberry sorbet | crispy crumle | almond florentines

13 €

Original Beans 70% chocolate

Mango and passion fruit gel | cocoa nibs | coconut ice cream

14 €

French raw milk cheeses

Ticino fig mustard | fruit bread

16 €

SORBET & ICE CREAM

**Blackberry
Yoghurt
Raspberry**

per scoop
3.50 €

**Walnut
Salted caramel
Pistachio**

per scoop
3.50 €

COFFEE

Café Crème	4 €
Cappuccino	5 €
Latte Macchiato	6 €
Espresso	4 €
Espresso double	6.50 €
Espresso double Macchiato	7 €
Milk coffee	6 €

DIGESTIF

DESTILLERIE THOMAS SIPPEL

Choco Kirsch Chili Likör	4 cl	5 €
Amaretto & Pistazien Likör	4 cl	5 €

BRANDY & COGNAC

Cardenal Mendoza	4 cl	7 €
Hennessy Fine de Cognac	4 cl	15 €

RUM

Havana Club 7 Anos	4 cl	6 €
Ron Zacapa Centenario XO	4 cl	18 €

EDELBRÄNDE

Riserva Nonino 30 ANNI		
in der 6,3l-Jubiläums-Flasche	2 cl	9 €
O. Wittmer Williams Christ Brand	2 cl	5 €
O. Wittmer Haselnuss Geist	2 cl	8 €
Scheibel Altes Pflümle	2 cl	9 €

LIKÖRE & BITTERS

Baileys Irish Cream	4 cl	5 €
Limoncello	4 cl	5 €
Ramazotti	4 cl	5 €
Averna	4 cl	5 €
DELIRIUM Pfalzbrew – Espressolikör	4 cl	7 €



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

