

## APPETIZERS

### **Anchovypesto & hummus**

Toasted lemon bread

9.50 €

### **Spanish Jamón Ibérico ham**

Taggiasca olives | spicy malt bread | pecorino

18 €

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## SOUPS & STARTERS

### **Cauliflower velouté**

Tonka bean | scallop

15 €

### **Beef tartare**

*Aged for 30 days and made by hand*

Nut butter mayonnaise | bread | quail egg

23 €

### **Vitello tonnato**

Calf loin | tuna cream | caper | red onion chutney

24.50 €

## LIGHT, VITAMIN-RICH & VEGETARIAN

### Caeser salad

Romana lettuce | thyme croûtons | parmesan | egg  
14.50 €

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### Riva-Bowl with falafel balls

Romaine lettuce | pickled pumpkin | pomegranate | millet | Lesbos feta  
18 €  
*(...or vegan without feta but with caramelized nuts)*



Guinea fowl breast 12.50 €  
Beef fillet strips 14.50 €

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## PASTA

### Truffle ravioli

Winter truffles | baby spinach | pine nuts  
champagne foam | parmesan  
26 €

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### Norwegian lobster agnolotti

Pulpo | shellfish sauce | carrot  
29 €

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## PIZZA „400“<sup>10</sup>

### Funghi e Tartufo

Winter truffles | egerlings | Fior di Latte | parmesan  
17 €

### Capri di Salsiccia

Fennel salsiccia | caper | Fior di Latte | rocket  
18.50 €

## OUT OF THE WATER

### **Skrei**

*Also known as winter cod*

Bouchot mussel broth | beet | brandade | watercress  
44 €

### **Atlantic sole for two**

Shallot spinach | almond butter  
potatos  
46 € p.P.

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## FROM THE MEADOW

### **Stuffed breast of veal in rosé wine**

Lemon gnocchi | broccoli  
39.50 €

### **Lamb rump from salt marsh lamb**

Thyme and honey jus | stuffed poverade | potato fritters  
41 €

## GRILLED MEAT\* FROM BIG GREEN EGG

### Loin of Ibérico pork

*Tender and finely marbled Spanish pork from wild rearing*

350 g | incl. the bone | 43 €

### Greater Omaha roast beef

*Boneless cut from the top loin of beef, full of flavor with a full-bodied texture -  
Slightly firmer than the beef fillet, with a fat cap and intense marbling*

200 g | 42 € /// 300 g | 61 €

### Fillet of beef 4/5

*Dry Aged Husum riped for 30 days*

200 g | 45 € /// 300 g | 64 €

### „Dry Aged Husum“ Porterhouse steak

*Large beef steak with a fillet and roast beef portion, separated by the T-bone -  
perfect mix of tender meat and intense flavors*

670 g incl. the bone | 87 €

### Beef fillet Wellington for two

Fillet cooked in puff pastry

Romanesco | potato gratin | Périgord truffle jus

400 g | 45 € p.P.

*(Preparing and resting time about 45 min.)*

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

## ACCESSOIRES

+ 4.90 €

Romanesco  
Lamb's lettuce with champagne vinaigrette  
Potato gratin  
Shallot spinach  
Riva fries

UPGRADE

Truffle fries with parmesan

+ 6.50 €

## SAUCES

+ 3.80 €

Béarnaise sauce  
Red wine and shallot sauce  
Mojo Rojo  
Café de Paris 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

**Warm chocolate cake**

Pear chutney | Tahiti vanilla ice cream

*(Preparing time minimum 15 min.)*

14 €

**Curd cheese mousse**

Caramelized white chocolate | orange | walnut ice cream

14 €

**Baba au rhum**

Vanilla Chantilly | marinated berries | Valrhona chocolate sauce | coconut ice cream

15 €

**French raw milk cheeses**

Ticino fig mustard | fruit bread

16 €

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SORBET & ICE CREAM

**Passion fruit**  
**Raspberry**  
**Buttermilk**

per scoop  
3.50 €

**Walnut**  
**Pistachio**  
**Salted caramel**

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

*Excerpt from the bar menu*

### DESTILLERIE THOMAS SIPPEL

Choco-Kirsch-Chili-Likör	4 cl	5 €
Orange-Ingwer-Rum	4 cl	7 €

### 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	2 cl	9 €
O. Wittmer Williams Christ Brand	2 cl	5 €
O. Wittmer Kirschbrand	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](mailto:bewerbung@ketschauer-hof.com)

