
WELCOME
TO

RESTAURANT
1718



APPETIZER

OYSTERS

PREMIUM LE GALL N° 2

sauce mignonette | lemon
(at least 3 oysters)

EACH 4.90 €

POACHED OYSTERS

PREMIUM LE GALL N° 2

grapefruit | cucumber | red onion | dill
(at least 3 oysters)

EACH 5.90 €

SMOKED EEL MATJES

romaine lettuce | beet | gherkin | cottage cheese | caviar
spelt and barley bread

12.50 €

MARINATED FAROESE SALMON

wild garlic | lime | wasabi

20.00 €

TARTARE FROM THE OLD COW „TXOGITXU“

egg yolk | onion | potato

22.00 €

DUCK FOIE GRAS

brioche | rhubarb | garum caramel

24.00 €

SOUP

ROASTED JERUSALEM ARTICHOKE SOUP

croûtons | truffle

10.50 €

BOUILLABAISSE 1718

fennel | sauce rouille | comté crostini

19.00 €

28.00 €

TAKE THE COOL CAN AND ENJOY AT HOME

7.50 € (425 ML)

MAIN COURSE

HERB RISOTTO

pine nuts | rocket salad | spiced tomato

19.50 €

TRUFFLE RAVIOLI

young spinach | parmesan | champagne sauce | truffle

25.00 €

ICELAND REDFISH

langoustine | leek | wild asparagus

39.00 €

NORWAY HALIBUT

sweetbreads | celery | spinach | truffle

42.00 €

POMERANIAN PRIME RIB

parsley root | asparagus | watercress

39.00 €

RACK OF LAMB

(dry-aged for 14 days)

corn | field bean | dried tomato jus

42.00 €

SURPRISE MENU

only available for the entire table

3 COURSES 69.00 € | 4 COURSES 79.00 € | 5 COURSES 89.00 €

DESSERT

SOUR CREAM TARTELETTE

raspberry | kumquats | meringue

12.00 €

ORIGINAL BEANS YUNA 37% (EDELWEISS)

matcha | kalamansi | spiced bread

14.00 €

VARIATION OF FRENCH CHEESE

ticino fig mustard | fruit bread

16.00 €



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



IF YOU HAVE QUESTIONS REGARDING ALLERGENES, PLEASE CONTACT OUR SERVICE TEAM.
ALL PRICES INCLUDE LEGAL VAT,