
WELCOME
TO

RESTAURANT
1718



APPETIZER

OYSTERS

IRISH MOS N° 2

sauce mignonette | lemon
(at least 3 oysters)

EACH 4.90 €

WARM MARINATED ASPARAGUS

chopped egg | radish | frankfurt herbs | croûtons

16.00 €

TERRINE OF GOAT'S CREAM CHEESE

grilled pepper | pesto | caramelized nuts

18.00 €

YELLOWTAIL AMBERJACK

crustacean vinaigrette | cucumber | wasabi | caviar

22.00 €

DUCK FOIE GRAS

brioche | rhubarb | pine caramel

24.00 €

S O U P

ASPARAGUS FOAM SOUP

confit egg yolk | summer truffle

10.50 €

BOUILLABAISSSE 1718

fennel | sauce rouille | comté crostini

19.00 €

28.00 €

TAKE THE COOL CAN AND ENJOY AT HOME

8.50 € (425 ML)

MAIN COURSE

RISOTTO OF TWO TYPES OF ASPARAGUS

wild garlic | wild herbs

19.50 €

TRUFFLE RAVIOLI

young spinach | parmesan | champagne sauce | truffle

25.00 €

ICELAND PLAICE

lettuce | nort sea crab | green bean | bisque

39.00 €

HAKE "LA MERLUZA"

veal tongue | cauliflower | asparagus

42.00 €

US-MAYOR PIECE

artichoke | golden oyster mushroom | BBQ flavours

39.00 €

HERBED VEAL FILLET

asparagus | pea | pearl onion jus

42.00 €

SURPRISE MENU

only available for the entire table

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

DESSERT

RHUBARD TARTE TATIN

Thahitian vanilla ice cream

12.00 €

ALMOND FINANCIER

strawberry | meringue | own ice cream

14.00 €

VARIATION OF FRENCH CHEESE

ticino fig mustard | fruit bread

17.00 €



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,