
WELCOME
TO

RESTAURANT
1718

AMUSEMENT

... for the first acquaintance

BAYONNE HAM AND WALNUT SALAMI

salted butter | Liebstain's baguette

16.00 €

OYSTERS TIA MAARA N° 3

sauce hollandaise | chard

3 PIECES | 18.00 €
EACH ADDITIONAL ONE | 6.00 €

LES ENTRÉES

... the starters

ALSATIAN SNAIL PAN

whipped herb butter | bread | tomato

6 PIECES | 16.00 €
12 PIECES | 24.00 €

ASPARAGUS QUICHE

with Comté cheese

marinated green asparagus | tarragon crème fraîche | herb salad

19.00 €

MILDLY SMOKED ALSATIAN TROUT

buttermilk broth | celery | Granny Smith | dandelion

21.00 €

ROLLED OMELETTE OF PALATINATE ASPARAGUS

colourful radishes | marinated red sorrel | olive oil emulsion

23.00 €

LES SOUPES

... the soups

WILD GARLIC FOAM SOUP

crêpe roulade | wild garlic flan

13.00 €

BOUILLABAISSE 1718

fennel | comté croûton | sauce rouille

19.00 € starter

28.00 € main course

LES ENTRÉES CHAUDES

... for in between

ORGANIC SLOW-COOKED EGG

potato espuma | spinach | brioche croûtons | belper tuber

19.00 €

MARINATED GOOSE LIVER

raspberry and rhubarb | Cru de cacao | sweet wine ice cream

31.00 €

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

LES PLATS PRINCIPAUX

... the main courses

LA VERDURE

...neither fish nor meat

TRUFFLE RAVIOLI

summer truffles | young spinach | parmesan cheese | Beurre Blanc

26.00 €

LES POISSONS

... fish dishes

COALFISH

colourful chard | saffron fennel | tarragon nage

41.00 €

ATLANTIC REDFISH

green asparagus | parisian potatoes | Escabèche broth

43.00 €

LES VIANDES

... meat dishes

FOR TWO TO SHARE BOEUF BOURGUIGNON

brown butter mashed potatoes | pearl onion-bacon melt

38.00 € PER PERSON

LABEL ROUGE POUSSIN

celery mille-feuille | leek | morel

41.00 €

DELICACIES OF SALT MEADOW LAMB

short roasted & braised

artichoke | potato-chèvre gratin | preserved lemon and thyme sauce

45.00 €

MENU SURPRISE

... surprise menu

3 COURSES 69.00 € | 4 COURSES 85.00 € | 5 COURSES 95.00 €

(can only be ordered by the table)

LES DESSERTS

... sweets

DÔME OF IVOIRE CHOCOLATE

rhubarb | almond ice cream

13.00 €

CRÊPE SUZETTE

orange fillets | Tahitian vanilla ice cream | Grand Marnier

14.00 €

LES FROMAGES

... cheese

SAINTE MAURE IN BRICK PASTRY

red onion and spice chutney

15.00 €



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



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