
WELCOME
TO

RESTAURANT
1718

AMUSEMENT

... for the first acquaintance

BAYONNE HAM AND WALNUT SALAMI

Salted butter | Liebenstein baguette

16 €

OYSTERS TIA MAARA N° 3

Garden cucumber | green apple | elderflower vinaigrette

3 PIECES | 18 €
EACH ADDITIONAL ONE | 6 €

LES ENTRÉES

... the starters

ALSATIAN SNAIL PAN

Whipped herb butter | crusty bread | tomato

6 PIECES | 16 €
12 PIECES | 24 €

MOUSSE OF TOM DE CHÈVRE

Green asparagus | herb salad | champagne vinaigrette | pistachio foam

20 €

MACKEREL

Palatinate almond | Mirabelle plum | Piment d'Espelette

21 €

CURED VEAL TONGUE

Red pointed pepper | Taggiasca olives | pickled red onions

23 €

LES SOUPES

... the soups

COLD CUCUMBER BOWL

Cantaloupe melon | green chilli | beetroot

13 €

BOUILLABAISSE 1718

Fennel | Comté Croûton | Rouille sauce

STARTER | 19 €

MAIN COURSE | 28 €

LES ENTRÉES CHAUDES

... for in between

BAKED COURGETTE FLOWER

Chanterelles | white wine foam | shallot

18 €

CONFIT WILD PRAWNS

Lardo ham | pea | basil | lemon beurre blanc

23 €

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LES PLATS PRINCIPAUX

... the main courses

LA VERDURE

...neither fish nor meat

TRUFFLE RAVIOLI

Summer truffle | young spinach | parmesan | Belp ball | beurre blanc

26 €

LES POISSONS

... fish dishes

PIKEPERCH FROM THE OLD RHINE

Spinach leaves | creamy polenta | caviar and chive sauce

42 €

SOLE À LA GRENOBLE

Potato and nut butter mousseline | parsley | lemon | capers

44 €

LES VIANDES

... meat dishes

FOR TWO TO SHARE BOEUF BOURGUIGNON

Potato and nut butter puree | melted bacon and pearl onion

38 € PER PERSON

BACK & SHOULDER OF LAMB

Courgette | Risotto Provence | salted lemon and thyme sauce

45 €

FRENCH CHAROLAIS BEEF FILLET

Chanterelles | fried goose liver | celeriac | Madeira sauce

48 €

MENU SURPRISE

... surprise menu

3 COURSES 69 € | 4 COURSES 85 € | 5 COURSES 95 €
(can only be ordered by the table)

LES DESSERTS

... sweets

MARINATED SUMMER BERRIES

Yoghurt ice cream | vanilla and lime foam | crispy meringue

14 €

BABA AU RHUM

White coffee ice cream | caramelised pineapple

15 €

LES FROMAGES

... cheese

FINEST FRENCH RAW MILK CHEESE SELECTION

Fig mustard | fruit bread

15 €



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.