
WELCOME
TO

RESTAURANT
1718

AMUSEMENT

... for the first acquaintance

BAYONNE HAM AND WALNUT SALAMI

Salted butter | Liebenstein baguette

16 €

OYSTERS TIA MAARA N° 3

Elderflower vinaigrette | garden cucumber | green apple

3 PIECES | 18 €
EACH ADDITIONAL ONE | 6 €

LES ENTRÉES

... the starters

OXHEART TOMATO

Basil lemon vinaigrette | mustard caviar | Tomme de Chèvre mousse

16 €

BOUCHOT MUSSELS

Fish velouté | crème fraîche | root vegetables | herb butter baguette

18 €

VEAL TONGUE

Chardonnay vinegar vinaigrette | radish | shallot | baguette croûtons

19 €

MACKEREL

Palatinate almond | mirabelle plum | Piment d'Espelette

21 €

LES SOUPES

... the soups

PEA VELOUTÉ

Braised pear | lemon chutney | tarragon chip

13 €

BOUILLABAISSE 1718

Sauce Rouille | fennel | Comté Croûton

STARTER | 19 €

MAIN COURSE | 28 €

LES ENTRÉES CHAUDES

... for in between

BAKED COURGETTE FLOWER

White wine foam | shallot | chanterelles

18 €

CONFIT BRETON LOBSTER

Lobster foam | tomatoes | marinated lettuce

39 €

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LES PLATS PRINCIPAUX

... the main courses

LA VERDURE

...neither fish nor meat

TRUFFLE RAVIOLI

Beurre blanc | young spinach | parmesan | belp ball | summer truffle

26 €

LES POISSONS

... fish dishes

GURNARD À LA GRENOBLE

Parsley | lemon | capers | turned potatoes | spinach

44 €

POACHED ATLANTIC TURBOT

Mushroom jus | braised sand carrots | fried porcini mushrooms

47 €

LES VIANDES

... meat dishes

BOEUF BOURGUIGNON FOR TWO TO SHARE

Potato and nut butter puree | melted bacon and pearl onion

38 € PER PERSON

STUFFED IMPERIAL QUAIL

Pepper cream sauce | summer squash | chanterelles

44 €

FILLET OF CHAROLAIS BEEF & OXTAIL

Truffle jus | wild broccoli | creamy polenta

57 €

MENU SURPRISE

... surprise menu

3 COURSES 69 € | 4 COURSES 85 € | 5 COURSES 95 €

LES DESSERTS

... sweets

BABA AU RHUM

White coffee ice cream | caramelised pineapple

14 €

CRÈME BRÛLÉE WITH VALRHONA CARMELIA 36 % COCOA

Raspberry sorbet | marinated raspberries | pickled lemon

14 €

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.