
WELCOME
TO

RESTAURANT
1718

AMUSEMENT

... for the first acquaintance

VEAL SWEETBREADS “À LA MEUNIÈRE”

Butter brioche | parsley cream | caper vinaigrette

15 €

TIA-MAARA OYSTERS N° 3

Chester bread | lemon | shallot vinaigrette

3 PIECES 18 €
EACH ADDITIONAL 6 €

LES ENTRÉES

... the starters

MARINATED BLACK SALSIFY

Crème fraîche | hazelnut gremolata | lamb's lettuce rosette

19 €

LIGHTLY CURED LABEL ROUGE SALMON

Horseradish | beetroot | nashi pear | char caviar

24 €

NORWEGIAN LANGOUSTINE

Tartare | shellfish jelly | green apple | celery | tarragon
26 €

LES SOUPES

... the soups

LOBSTER BISQUE

Crispy lobster praline | roasted parsnip espuma

16 €



BOUILLABAISSE 1718

Sauce Rouille | fennel | Comté Croûton

STARTER | 19 €

MAIN COURSE | 28 €



LES ENTRÉES CHAUDES

... for in between

ORGANIC ONSEN EGG

Herb hummus | wild cauliflower | radishes | preserved lemon

19 €



WILD HARE

Ravioli | black salsify | Belgian endive | mandarin

29 €



IJSSELMEER PIKE-PERCH

Smoked eel | beluga lentils | caviar

36 €

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LES PLATS PRINCIPAUX

... the main courses

LA VERDURE

...neither fish nor meat

HAZELNUT & SPINACH RAVIOLI

Champagne foam | winter truffle | Jerusalem artichoke

26 €

LES POISSONS

... fish dishes

MONKFISH “ROTISSERIE”

Poultry reduction | pointed cabbage | Jerusalem artichoke

41 €

BRETON TURBOT

Vin jaune sauce | cockles | leek gratin | maxim potatoes

44 €

LES VIANDES

... meat dishes

BOEUF BOURGUIGNON FOR TWO TO SHARE

Oxtail | potato mousseline | french bacon | pearl onions | braised vegetables

38 € PER PERSON

POULET DE BRESSE

Confit | duck liver | celery | autumn truffle

46 €

SIKA VENISON CALF

from Gutshof Polting

Game jus | almond biscuit | port wine apple | black trumpet mushrooms

48 €

CHAROLAIS BEEF FILLET

Bone narrow crust

Madeira sauce | dauphine potatoes | creamed salsify

52 €

MENU SURPRISE

... surprise menu

3 COURSES 74 € | 4 COURSES 89 € | 5 COURSES 99 €

LES DESSERTS

... sweets

TARTE TATIN

Crème fraîche | apple | caramel | vanilla

15 €

BANANASPLIT 2.0

Crèmeaux | Valrhona Andoa Noire 70 % | coconut ice cream | lime
13 €

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.