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WELCOME  
TO

RESTAURANT  
**1718**

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# AMUSEMENT

... for the first acquaintance

## OYSTERS TIA-MAARA NO° 3

Chester bread | Lemon

EACH 6 €

OR

## TIA-MAARA OYSTERS N° 3

Buttermilk | Granny Smith

EACH 7 €

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## DUCK LIVER MOUSSE

Apple | Port wine | Sourdough brioche

18 €

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# LES ENTRÉES

... the starters

## BEETROOT

Oxalis | chèvre | sesame | blackcurrant

22 €

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## RABBIT

Terrine | dijon mustard | winter herbs

22 €

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## IJSSELMEER PIKE-PERCH

Apple-herb broth | young leek | jalapeño

26 €

# LES SOUPES

... the soups

## BLACK SALSIFY VELOUTÉ

Hazelnut ravioli | tarragon

14 €

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## BOUILLABAISSSE 1718

Fennel | comté crouton | rouille sauce

STARTER | 19 €

MAIN COURSE | 28 €

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# LES ENTRÉES CHAUDES

... for in between

## JERUSALEM ARTICHOKE

Essence | texture | mousseline

19 €

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## VEAL SWEETBREAD

baked in herb breadcrumbs

Artichokes barigoule | verjus reduction

24 €

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## EUROPEAN LOBSTER

Ravioli | shellfish foam | carrot | cauliflower couscous

39 €

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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

### BRAISED POINTED CABBAGE

Celeriac | mushroom jus | pear

26 €

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## LES POISSONS

... fish dishes

### NORWEGIAN WINTER COD

Veal tongue | burgundy onion | la-ratte potato

44 €

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### SWEDISH HALIBUT

Champagne beurre blanc | yellow beet | horseradish | spinach leaves

46 €

# LES PLATS PRINCIPAUX

... the main courses

## À PARTAGER

... for two to share

### VEAL CHEEKS BRAISED WITH TRUFFLE

Sauce Périgueux | polenta | wild broccoli

39 € p.P

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### NORTH SEA TURBOT CHOP

Tomato-tarragon fumet | lemon gnocchi | spinach leaves

49 € p.P

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## LES VIANDES

... meat dishes

### LEG OF LAMB – PINK ROASTED

From Gutshof Polting

Thyme-preserved lemon jus | aubergine | risotto

44 €

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### BLACK-FEATHERED CHICKEN

From Jean-Claude Miral

Light pepper foam | morel | chervil root | lovage

46 €

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### SADDLE OF FERSISCH FLECKVIEH

Béarnaise sauce | dauphine potatoes | leek

52 €

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## MENU DU JOUR

... menu of the day

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

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## LES DESSERTS

... sweets

### CRÈME BRÛLÉE

White chocolate | blueberry sorbet | tonka bean

13 €

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### KALAMANSI

Almond | coconut ice cream | Greek yogurt

15 €

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## LES FROMAGES

... cheese

### FINEST FRENCH RAW MILK CHEESE SELECTION

Fig mustard | homemade fruit bread

15 €



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



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