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WELCOME  
TO

RESTAURANT  
**1718**

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# AMUSEMENT

... for the first acquaintance

## BRETON POGET OYSTERS

Variation

Apple – shallot – herbs | Rockefeller | natural – the pure taste

3 PIECES

15 €

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## VEAL HEAD ASPIC

Watercress mousse | lettuce | lemon vinaigrette

15 €

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# LES ENTRÉES

... the starters

## BEETROOT

Oxalis | chèvre | sesame | blackcurrant

22 €

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## MOUSSE DE FOIE DE CANARD

Braised rhubarb | port wine ice | sourdough brioche

23 €

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## IJSSELMEER PIKE-PERCH

Apple-herb broth | young leek | jalapeño

26 €

# LES SOUPES

... the soups

## WILD GARLIC VELOUTÉ

Quail | pear  
15 €

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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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## LOUP DE MER

Escabeche broth | Breton comté fritter | kohlrabi

25 €

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## EUROPEAN LOBSTER

Tartar ravioli | shellfish foam | pea | lardo

39 €

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# LES PLATS PRINCIPAUX

... the main courses

## LA VERDURE

...neither fish nor meat

### MOREL

Pea foam | Palatinate asparagus | sheep ricotta | buckwheat

26 €

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## LES POISSONS

... fish dishes

### SALMON TROUT

From the Eifel

Fish velouté | lovage | salsify | fondant potato

44 €

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### SWEDISH HALIBUT

Verjus foam | zucchini blossom | eggplant lasagna

46 €

# LES PLATS PRINCIPAUX

... the main courses

## À PARTAGER

... for two to share

### VEAL CHEEKS BRAISED WITH TRUFFLE

Sauce Périgueux | Polenta | green asparagus

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

### 1718 LAMB

From Gutshof Polting

Tomato lemon jus | poverade | wild garlic risotto

44 €

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### BLACK-FEATHERED CHICKEN

From Jean-Claude Miral

Heller Pfefferschaum | Morchel | green asparagus | radish

46 €

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### SIRLOIN OF BEEF – FERSISCHES RIND

Béarnaise sauce | dauphine potatoes | Palatinate asparagus

56 €

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## MENU DU JOUR

... menu of the day

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

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

## LES DESSERTS

... sweets

### CRÈME BRÛLÉE

Bourbon vanilla | blueberry sorbet | tonka bean

13 €

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### RHUBARB & IVOIRE CHOCOLATE

Oat-almond crunch | Normandy yogurt | raspberry sorbet

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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