
WELCOME
TO

RESTAURANT
1718

AMUSEMENT

... for the first acquaintance

BRETON POGET OYSTERS

Variation

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

3 PIECES

15 €

VINTAGE SARDINE 2021

Colourful tomatoes | apple-ginger | sourdough crostini

29 €

LES ENTRÉES

... the starters

COLOURFUL CARROT TART

Passion fruit | sheep's cheese | dandelion

18 €

TERRINE OF ALSATIAN CHAR

Buttermilk | hsparagus | herb mayonnaise | char roe

23 €

DUCK LIVER TERRINE

Rhubarb | sweet wine ice cream | sourdough brioche

28 €

LES SOUPES

... the soups

BOUILLABAISSSE 1718

Fennel | comté crouton | rouille sauce

STARTER 19 €

MAIN COURSE 28 €

KRUSTACEAN BISQUE

Lobster croustillon | tarragon

19 €

LES ENTRÉES CHAUDES

... for in between

FRENCH ARTICHOKE WITH SAFFRON

Braised artichoke | saffron soup | mousseline | chips

18 €

PIKE DUMPLINGS & SAUCE NANTUA

Pike-perch tartare | steamed asparagus

28 €

SCALLOPS & SAUCE VIERGE

Vinaigrette of confit tomatoes, shallots, lemons, olives

Rübstiel | hazelnut

35 €

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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

MOREL RAVIOLI

Pea | salted sheep ricotta

28 €

LES POISSONS

... fish dishes

BRETON SOLE

White tomato nage | pea | green strawberry

41 €

NORTH SEA TURBOT

Beurre blanc | white asparagus confit in brown butter | potatoes fondant

45 €

LES PLATS PRINCIPAUX

... the main courses

À PARTAGER

... for two to share

& accompanied by seasonal sides

TRUFFLED BRESSE CHICKEN

40 minutes preparation time

Breast & Leg in two courses

79 €

SEA BASS IN A SEA SALT CRUST

60 minutes preparation time

84 €

LES VIANDES

... meat dishes

CHALLANS QUAIL

Souffled breast & leg

Tarragon jus | spello bean | mini chicory | shiitake

45 €

BEEF TENDERLOIN & OXTAIL

Jus with red wine and shallots | melted foie gras | potato mousseline

55 €

MAY ROE DEER

from Gutshof Polting

Game jus | sour cherry | navette | potato cannelloni

56 €

MENU DU JOUR

... menu of the day

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

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LES DESSERTS

... sweets

PALATINATE STRAWBERRY

Sparkling wine iced soup | almond ice cream | lemon verbena

14 €

RHUBARB & IVOIRE CHOCOLATE

Oat crunch | Normandy yoghurt | raspberry sorbet

14 €

LES FROMAGES

... cheese

FINEST SELECTION OF FRENCH RAW MILK CHEESES

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



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