
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

Heirloom tomatoes | apple-ginger | sourdough crostini

29 €

LES ENTRÉES

... the starters

ROLLED CHANTERELLE OMELETTE

Summer truffle vinaigrette | radish | bell pepper | pea

18 €

VENISON CARPACCIO

Juniper vinaigrette | chanterelles | cherry | hazelnut crumble

25 €

MARINATED FOIE GRAS

Apricot confit | 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

ZUCCHINI BLOSSOM

Lemon gel | couscous | yogurt with dukkah spice | coriander

18 €

ROCK RED MULLET

Piri-piri | cucumber | Taggiasca olives | basil oil

32 €

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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

CHANTERELLE RISOTTO

Chanterelle foam | peas | lovage

28 €

LES POISSONS

... fish dishes

ALSATIAN CHAR, CONFIT IN LEMON OIL

Citrus beurre blanc | fennel in three textures | apricot

40 €

TURBOT FROM BRITTANY

Oxtail marrow and lovage crust | essence of white tomatoes
steamed leek | confit spiced tomatoes

45 €

LES PLATS PRINCIPAUX

... the main courses

À PARTAGER

... for two to share

TRUFFLED BRESSE CHICKEN

40 minutes preparation time, served in two courses

Breast & leg | seasonal sides

85 €

BRETON SOLE

40 minutes preparation time

Fried in browned butter | seasonal sides

110 €

LES VIANDES

... meat dishes

LABEL ROUGE GUINEA FOWL

sous-vide cooked breast & cassolette of the leg with lemon sauce

Poultry jus | artichoke | pea falafel | green asparagus

45 €

CHAROLAIS BEEF ENTRECÔTE

Béarnaise sauce | ratatouille provençale | confit shallot | pommes dauphine with Gruyère

55 €

VENISON MEDALLIONS IN A PEPPER CRUST

Wild rum sauce | spiced pineapple | chanterelles | pommes Macaire

56 €

MENU DU JOUR

... menu of the day

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

LES DESSERTS

... sweets

PALATINATE STRAWBERRIES & IVOIRE CHOCOLATE

Champagne granita | almond financier | elderberry sorbet
strawberry consommé | white chocolate mousse

14 €

BABA AU RHUM, APRICOT AND YOGURT

Rum savarin | praliné chantilly | apricot sorbet | yogurt crèmeux

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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DISCOVER THE WINE LOUNGES OF OUR THREE SISTER WINERIES

Three distinct wine experiences, shaped by a shared heritage and passion.

WEINGUT GEH. RAT DR. VON BASSERMANN-JORDAN



WEINGUT REICHSRAT VON BUHL



WEINGUT VON WINNING



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