
WELCOME
TO

RESTAURANT
1718

AMUSEMENT

... delicate little appetizers

BRETON POGET OYSTERS

Variation

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

3 PIECES

15 €

BURGUNDIAN SNAILS ALSATIAN STYLE

Garlic herb butter | baguette

15 €

LES ENTRÉES

... the starters

MARINATED FENNEL

Citrus fruits | olives | pistachios

18 €

TUNA

Heritage tomato | basil | shellfish nage

27 €

ALSATIAN FOIE GRAS

Calanda peach | sweet wine ice cream | sourdough brioche

32 €

LES SOUPES

... the soups

FRENCH ONION SOUP „GRATINÉE“

Caramelized onions | aromatic broth | country bread with gruyère

14 €

BOUILLABAISSE 1718

Fennel | comté crouton | rouille sauce

STARTER 19 €

MAIN COURSE 28 €

LES ENTRÉES CHAUDES

... for in between

RAVIOLI FLORENTINE

Organic egg | comté | summer truffle | spinach

21 €

SEA BASS

Sauce au vin blanc | celery | anchovies

38 €

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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

CAULIFLOWER TAJIN

Carrot jus | preserved lemon | za'atar | smoked almond

29 €

LES POISSONS

... fish dishes

SKATE WING

Brown butter | capers | parsley | preserved lemon | artichoke barigoule

41 €

NORTH SEA TURBOT

Champagne | pearl barley | tarragon | leek | crispy veal head

52 €

LES PLATS PRINCIPAUX

... the main courses

À PARTAGER

... for two to share

served with seasonally composed side dishes

BRETON SOLE

40 minutes preparation time

110 €

DRY-AGED ENTRECÔTE DOUBLE

approx. 450 g

40 minutes preparation time

135 €

LES VIANDES

... meat dishes

BRESSE PIGEON

Sauce albufera | celery | blackberry | porcini mushroom

42 €

LABEL ROUGE LAMB LOIN

Amontillado jus | corn | mirabelle plum

51 €

MILK-FED VEAL FILLET

Vin jaune | artichoke | young peas | chanterelles

53 €

MENU DU JOUR

... menu of the day

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

LES DESSERTS

... sweets

70% GRAND CRU CHOCOLATE

Bourbon vanilla chantilly | cocoa sorbet
chocolate croustillant | passion fruit

14 €

PALATINATE STRAWBERRY & IVOIRE CHOCOLATE

Champagne granité | almond financier | elderflower sorbet
strawberry consommé | white chocolate mousse

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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