WELCOME
TO

RESTAURANT 1718

AMUSEMENT

… delicate little appetizers

BRETON POGET OYSTERS

Variation
Natural – pure flavour
Poached – with green apple and horseradish
Verjus cucumber | chives | crispy potatoes

3 PIECES
15 €

ESCARGOTS ALSATIAN STYLE

Garlic and herb butter | baguette

15 €

LES ENTRÉES

… the starters

PÂTÉ EN CROÛTE

Veal and poultry
Frisée tips | black salsify salad | Madeira jelly | crème fraîche

25 €

ARCTIC CHAR „IKE JIME“

Champagne vinaigrette | potato | organic egg yolk | Dijon mustard | chives | Arctic char caviar

27 €

ALSATIAN FOIE GRAS

Palatinate quince | port wine ice cream | sourdough brioche | Piedmont hazelnut

32 €

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

LES SOUPES

… the soups

CHESTNUT VELOUTÉ
Scallop | Jerusalem artichoke | beurre noisette

15 €

BOUILLABAISSE 1718
Fennel | comté crouton | rouille sauce

STARTER 19 €
MAIN COURSE 28 €

LES ENTREES CHAUDES

… for in between

PORCINI RAVIOLO
Madeira wine | parsley | Comté | pearh

21 €

IJSSELMEER PIKE-PERCH
Beurre blanc | pointed cabbage | black pudding | toasted buckwheat

38 €

You don‘t want to miss any of our events?

Subscribe here!

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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

BRETON SEA BASS

Verjus | Bouchot mussel | Jerusalem artichoke | black garlic | tarragon

43 €

NORTH SEA TURBOT

Lobster foam | baby spinach | artichoke | lemon gnocchi

51 €

BEI FRAGEN ZU ALLERGENEN WENDEN SIE SICH BITTE AN UNSER SERVICETEAM.
ALLE PREISE BEINHALTEN DIE GESETZLICHE MEHRWERTSTEUER.

LES PLATS PRINCIPAUX

… the main courses

À PARTAGER

… for two to share
served with seasonally composed side dishes

SIKA VENISON WELLINGTON

40 minutes preparation time

92 €

BRETON SOLE

40 minutes preparation time

110 €

LES VIANDES

… meat dishes

BRAISED VEAL CHEEK WITH BURGUNDY TRUFFLE

Sauce Périgueux | celeriac millefeuille | potato and almond croquettes

39 €

FRENCH MIÉRAL DUCK

Duck jus with cassis | duck leg praline | open crêpe | kohlrabi

45 €

SIKA VENISON IN A TRAMEZZINI CRUST

from Gutshof Polting
Sauce gibier | Romanesco | rosehip | wild mushrooms

46 €

MENU DU JOUR

… menu of the day
5 courses 99 € | 4 courses 89 € | 3 courses 74 €

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LES DESSERTS

… sweets

TARTE TATIN
Salted caramel | crème fraîche ice cream | hazelnut praline

14 €

AUTUMN WILLIAMS PEAR
Burgundy truffle ice cream | 74% Valrhona Millot chocolate | sour cream 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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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 BÜHL

WEINGUT VON WINNING

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