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WELCOME  
TO

RESTAURANT  
**1718**

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# AMUSEMENT

... for the first acquaintance

## OYSTERS TIA MAARA N° 3

shallot vinaigrette | lemon | chester bread  
(at least 3 pieces)

6.00 € PER PIECE

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## BAYONNE HAM AND WALNUT SALAMI

salted butter | Liebstein's baguette

16.00 €

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# LES ENTRÉES

... the starters

## LEEK QUICHE WITH COMTÉ CHEESE

lamb's lettuce | bitter greens

19.50 €

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## PÂTÉ EN CROÛTE

plum marmalade | mini chicory

23.00 €

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## MILDLY CURED ALSATIAN CHAR

black salsify salad | braised pear | caviar | crème fraîche

23.00 €

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## GRATIN OF SCALLOPS

winter truffle | leek | velouté

25.00 €

# LES SOUPES

... the soups

## BOUILLABAISSSE 1718

fennel | comté croûton | sauce rouille

19.00 € starter

28.00 € main course

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## OXTAIL ESSENCE

profiterole | aged sherry | vegetable pearls

15.00 €

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# LES ENTRÉES CHAUDES

... for in between

## ORGANIC SLOW-COOKED EGG

potato espuma | leaf spinach | winter truffle | beurre blanc

21.00 €

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## FRIED AND RAW MARINATED ALSATIAN FOIE GRAS

port wine ice cream | sourdough brioche | apple-celery salad

32.00 €

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# LES PLATS PRINCIPAUX

... the main courses

## LA VERDURE

...neither fish nor meat

### TRUFFLE RAVIOLI

autumn truffles | young spinach | parmesan cheese | Beurre Blanc

26.00 €

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## LES POISSONS

... fish dishes

### SKREI

roll of winter cod | fava beans | pumpkin storm | noilly prat sauce

44.00 €

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### DUTCH TURBOT

baked cal's sweetbread | quince beurre blanc | wild cauliflower in textures

45.00 €

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## LES VIANDES

... meat dishes

### FOR TWO

#### BOEUF BOURGUIGNON

brown butter mashed potatoes | pearl onion-bacon melt

39.00 € PER PERSON

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#### IMPERIAL QUAIL

barley | purple carrot | light pepper foam

42.00 €

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### MEDIUM-RARE ROASTED LOIN AND SHANK OF CHAROLAIS BEEF

braised in apple cider | celeriac | brown mushrooms

46.00 €

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## MENU SURPRISE

... surprise menu

3 COURSES 69.00 € | 4 COURSES 85.00 € | 5 COURSES 95.00 €

(can only be ordered by the table)

# LES DESSERTS

... sweets

## MILLE-FEUILLE

chocolate mousse | kalamansi sorbet

13.00 €

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## PARIS-BREST

pistachio | white chocolate | sour cream & honey ice cream

15.00 €

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# LES FROMAGES

... cheese

## BRIE DE MEAUX

winter truffle | red wine sabayon | fruit bread

19.00 €



**BE PART OF OUR TEAM**  
SERVICE, KITCHEN EVENT OR RECEPTION  
FEEL FREE TO CONTACT US:  
[bewerbung@ketschauer-hof.com](mailto:bewerbung@ketschauer-hof.com)



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