



BAD HOTEL
UBERLINGEN

★★★★S

ENGLISH MENU

APERITIF

Aperitif-Recommendation

A composition made from cinnamon and baked apple
Let yourself be surprised ...
0,1 l á 6,50 €

The Classic

A touch of elegance
Taste our Rosé-Port wine on ice finished with tonic...
0,2 l á 7,50 €

Champagner 2017 World Champion

Brut Premier - Louis Roederer

0,1 l á 14,50 € | 0,375 l á 49,90 €
or at least one...

Brut Rosé - Louis Roederer

0,1 l á 15,90 € | 0,375 l á 59,90 €

...one of the most important and renowned wineries in Reims since 1776.
This cuvée is made from 40% Chardonnay from the best locations in Champagne,
40% Pinot Noir and 20% Pinot Meunier really something special...

DESIRED SELECTION

MEAT

200g Roastbeef € 29.90 | 200g Tenderlion € 35.90 |
200g Fillet of young pig € 24.90 | 200g turkey breast € 20.90

Freshly delivered from Schiller

FISH

Arctic char € 20.50 | Sea bass € 20.50

Freshly delivered from Südfisch

...Side dishes to select...

Baby Leaf Lettuce | Mini hash browns | Vegetable pan |
Leaf spinach | Mashed potatoes | Steak House Fries |
Rosemary potatoes | Swabian pasta
€ 8.50 each

...Sauces are served with every dish...

...Butter...

Homemade herb butter L
€ 2.50

APPETIZERS

Black Forest goat cheese € 12.50

Truffle honey | Beetroot carpaccio ^{LA}

Prawns in chili garlic oil € 16.50

Garlic baguette

Three scallops € 16.50

Carrot fondue | Baby spinach

Rotunde's starter variation € 20.50

Goat cheese | Scallop | Salmon tatar

Salads

Rotunde's Baby Leaf Salad € 9.50

House dressing | Grana Padano | Cherry Tomatoes |
Roasted pumpkin seeds | Grissini

Reichenauer lamb's lettuce € 12.50

Blueberry dressing | Bacon cubes | Croutons
...with smoked duck breast | Walnuts € 16.50

Soups

Truffled potato soup € 8.50

Potato straw

Wild consommé € 9.50

Dumplings

Vegi & Vegan

VITAL

Herb and mushroom pan € 22.90

Truffle Sauce | Vegetable brunoise | Garlic Bread

VEGAN

Green kernel risotto € 22.90

Pumpkin cubes | Lemon Sage

...Please note our kitchen reception times until 8.45 p.m

Dear guests, if you are affected by allergies, please contact our service team.
Our service staff or our separate allergy card will be happy to provide you
with information about the allergenic ingredients contained in the dishes

WINTER MENU

Rotunde's starter variation

Goat cheese | Scallop | Salmon tatar

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Two kinds of soup in a Weck glass

Potato & Wild Consommé

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Sea bass

Ratatouille crust | Fregola

Cassis sorbet

Riesling sparkling wine

Pink roasted saddle of venison

juniper cream sauce | Cranberry pear |
Creamed savoy cabbage cake | mMashed potatoes

Rotunde's Crème-Brûlée

3 course € 79.90 or 6 course € 99.00

...bookable until 7.30 p.m....

Wine

Wine trip with the menu or on request

three wines of 0.2l each for only € 25.00 per person

Wine recommendation with meat

Cuvée of Syrah and Grenache
Delas Cotes-du-Rhone winery, France
0.1l at € 5.50 | 0.25l € 12.00

Digestif

Grappa Nonino 5 years barrique barrel
Cabernet, Merlot, Schioppettino
2cl at € 8.90

Old Plümle distillery Emil Scheibel

2cl € 6.90

Seasonal recommendations

Fresh from the market and only with a limited edition, our
service staff will be happy to provide you with
information about the daily recommendations
from the kitchen...

By reservation for four people

Whole goose from the region carved at the table
with apple red cabbage and mashed potatoes
€39.90 per person

...including aperitif & espresso...

MAIN COURSE

Kling's Badische Maultaschen € 20.50

Melted onions | Salad

Überlingen gourmet plate € 24.50

Medallions of young pig | Cream sauce | Wild mushrooms |
Market vegetables | Swabian pasta

Beef fillet tips from young bull € 26.90

Mini hash browns | Port wine jus | Salad

Breaded veal escalope € 28.50

Cream sauce | Swabian pasta

Angus Roastbeef € 32.90

Onion Crust | Port wine jus | Rosemary potatoes

Braised veal cheeks € 34.90

Red wine shallots | Port wine jus |
Glazed vegetables | Mashed potatoes

Season

Local venison ragout € 24.90

Cranberry pear | Apple red cabbage | Napkin dumplings

Breaded venison schnitzel in a hazelnut crust € 29.90

Cranberry pear | Juniper cream sauce |
Bacon Brussels Sprouts | Napkin dumplings

Dessert

Homemade seasonal sorbet

per ball € 3.50

Rotunda's Affogato € 4.90

Darboven espresso | Vanilla ice cream

Rotunde's Crème-Brûlée € 9.50

Cassis Sorbet

Speculoos mousse € 9.50

Apple cinnamon cubes | Macarons

French cheese selection € 18.50

Variation of five types of cheese |
Fig mustard | Fromagerie Tourette-Strasbourg

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