# ENGLISHMENU

BAD HOTEI

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## <u>APERITIF</u>

### **Aperitif-Recommendation**

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

### <u>The Classic</u>

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

### Champagner 2017 World Champion

**Brut Premier - Louis Roederer** 0,1 | á 14,50 € | 0,375 | 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

<u>MEAT</u> 200g Roastbeef € 26.50 | 200g Tenderlion € 35.90 | 200g turkey breast € 20.90 <u>Freshly delivered from Schiller</u>

> **FISH** Arctic char € 20.50 | Pike perch € 20.50 **Freshly delivered from Südfisch**

...Side dishes to select... Baby Leaf salad | Vegetable pan | Steak House Fries | Rosemary potatoes | Swabian cheese noodles each € 8.50 ...Sauces are served with every dish...

> ...Butter... Homemade herb butter € 2.50

# <u>APPETIZERS</u>

Black Forest goat cheese € 12.50 Truffle honey | Beetroot carpaccio

**Smoked salmon tartare € 14.50** Avocado | Mini hash browns | Herb Dip

> Three scallops € 16.50 Mango chutney | Arugula

## <u>Salads</u>

Rotunde's Baby Leaf Salad € 9.50 House dressing | Grana Padano | Cherry Tomatoes | Roasted pumpkin seeds | Grissini ...with three grilled scallops € 20.50

# <u>Soups</u>

**Beef Consommé € 9,50** Brunoise | Kling's Maultaschen



VITAL Mediterranean vegetable pan € 18.90

# WINTER MENU

**Rotunda's spring salad** House dressing | Shrimp

**Fried Arctic char filet** Tomato and leek vegetables | Butter potatoes

\*\* Crème brûlée & cassis sorbet

> €49.90 ...bookable until 8 p.m....

## <u>Wine</u>

<u>Wine trip with the menu or on request</u> 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 0.11 at € 5.50 | 0.251 € 12.00

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

Old Plümle distillery Emil Scheibel 2cl € 6.90

## MAIN COURSE

Kling's Badische Maultaschen € 20.50 Melted onions | Swabian cheese noodles

**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 | Baby Leaf salad

> **Breaded veal Schnitzel € 29.50** Steak House Fries | Baby Leaf salad

**Roaste beef with onions € 32,50** Portwein Jus | Swabian cheese noodles

Rack of lamb with herb crust € 34.50 Port wine jus | Bacon Beans | Rosemary Potatoes



Herb dip | Cherry Tomatoes | Couscous

#### **VEGAN**

Vegan pasta pan € 22.90 Chili soy sauce | vegetables | Mie noodles

#### ...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 **DELICIOUS** 

Shrimp in chili garlic oil € 18.90 with garlic baguette

#### French cheese selection € 20.50

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

> Mixed Antipasti Plate € 24,90 with garlic baguette

**Rotunda's Affogato € 5.50** Darboven espresso | Vanilla ice cream

Rotunde's Crème-Brûlée € 9.50 Cassis Sorbet

**Chocolate mousse €12.50** Baileys-vanilla sauce | Roasted almond slivers

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