

APERITIF RECOMMENDATION

Rotundé's Apéro

Campari with Elderberry Syrup and Rosé Sparkling Wine
Let yourself be surprised...
0,1 l á € 6.50

The Classic

A touch of austere elegance,
try our Port Rosé on Ice refined with Tonic...
0,2 l á € 8.50

Champagner 2017 World Champion

Brut Premier - Louis Roederer
0,1 l á 14,50 € | 0.375 l á € 49.90

Brut Rosé - Louis Roederer
0,1 l á 16,90 € | 0,375 l á € 55.90

... one of the most important and prestigious wineries in Reims since 1776.
From the best vineyards in Champagne, this cuvée of 40% Chardonnay,
40% Pinot Noir and 20% Pinot Meunier is something really special...

ROTUNDE'S-MENU

**Rotundé's Summer Salad with House Dressing
and Chanterelles** ^{E/G1/A/S/L}

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Roasted Char Fillet with Broccoli,

Almond Butter and Parsley-Potatoes ^{L/G1/13/F}

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Crème Brûlée & Cassis Sorbet ^{L/E}

€ 49.90

... bookable until 8 pm...

Starters

Black Forest Goat Cheese € 12.50
Orange-Beetroot Salad ^{L/A}

Smoked Salmon Tartare € 14.50
Avocado | Mini Rösti | Herb Dip ^{L/F/B}

Three Scallops € 16.50
Mango Chutney | Fried Arugula ^{W/13}

Salads

Rotundé's Baby Leaf Salad € 10.50
House Dressing | Grana Padano | Cherry Tomatoes |
roasted Sunflower Seeds | Breadsticks ^{L/G1/E/A}

... with Chanterelles € 7.50

Soup

Chanterelle Soup € 9.50
with mini Dumplings

Vegetarian & Vegan

Essentials

Creamed Chanterelles House Style € 20.50
Ribbon Noodles | Garden Herbs | Mountain Pepper ^{G1/L}

VEGAN

Sweet Potato-Gnocchi € 22.90
dried Tomatoes | Pesto Rosso | Baby Spinach ^{G1/W/S}

Please note our kitchen acceptance times until 8.45 pm

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 allergens, ingredients contained in the dishes...

Wines

2023 Müller-Thurgau, dry
Winery Vollmayer, Hilzingen
0,2 l á € 8.90

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2023 Chardonnay, dry
Kress Winery, Überlingen
0,2 l á € 9.50

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2022 Pinot Noir, dry
Winery Aufricht - Meersburg
0,2 l á € 9.50

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Digestifs

Grappa Nonino 5 Years Barrique Barrel
Cabernet, Merlot, Schioppettino
2cl á 8.90 €

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Altes Pflümle
Emil Scheibel Distillery
2cl á € 6.90

DELICACIES

„Texas Peter Burger“ € 18.90
150g Beef | Fried Egg | BBQ-Sauce |
Fried Onions | Pickles | Salad | Special Sauce |
Steak House Pommes ^{G1}

Prawns in Chili-Garlic Oil € 18.90
with Garlic Baguette ^{G1/K}

French Cheese Selection € 20.50
Fromagerie Tourette-Strasbourg
Variation of five Types of Cheese | Fig Mustard ^{L/G1/U3/8}

Antipasto platter & Italian Salami € 24.90
with Garlic Baguette ^{G1}

Treat "All IN for TWO"

**A delicacy of your choice
with a bottle of 0.75l "Turteltaube" Winery Aufricht
€ 49.90 (applies to two people)**

Main Course

Lake Constance Fish Grill Plate € 24.50
Kretzer | Arctic Char | Almond Butter |
Broccoli | Buttered Potatoes ^{L/G1/F/U1/N}

Kling's Baden Maultaschen € 20.50
Melted Onions | Spring Salad ^{L/G1/E/8/13/S}

Überlinger Gourmet Plate € 24.50
Medallions of Young Pig | Cream Dip | Wild
Mushrooms | Market Vegetables | Spätzle ^{L/G1/E/13/S}

Beef Fillet Tips from Young Bull € 26.90
Mini Rösti | Port Wine Jus | Spring Salad ^{L/G1/E/13/A/S}

Breaded Veal Schnitzel € 29.50
Steak House Pommes | Spring Salad ^{L/G1/E/13/A/S}

Onion Roast Beef € 32.50
Port Wine Jus | Fried Onions | Fried Potatoes ^{13/S}

Beef Fillet "Surf & Turf" €39.50
Shrimp & Scallops | Vegetable Stir-Fry |
Rosemary Potatoes ^{F/13/S/W}

Dessert

Homemade Sorbets € 3.50
per Scoop

Rotundé's Affogato € 5.50
Darboven Espresso | Vanilla-Ice Cream ^{L/S/9}

Rotundé's Crème Brûlée € 9.50
Cassis Sorbet ^{L/E}

Strawberry Parfait € 9.50
Mango-Mint-Ragout ^{L/E}

Chocolate Mousse € 12.50
Baileys Vanilla Sauce | Roasted Almond Chips ^{L/E/9/13/1}

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