

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 rosé port wine on ice refined 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 as Louis Roederer
0,1 l á € 15,90 € | 0,375 l á € 59,90

... one of the most important and prestigious wineries in Reims since 1776.

Season

Fresh German asparagus

Hollandaise Sauce | Buttered potatoes
€ 22,50 (incl.)

... in combination with our asparagus with...

- Herb pancakes á € 8.50,-
- Wachholderschinken at €8.50-
- Mini veal schnitzel á € 14.50,-
- Rinderfiletspitzen at €14.50-
- Seesaibling at €14.50-
- Garnelen at €14.50-

Wine recommendation for asparagus

"TURTELTAUBE"

Pinot Blanc & Chardonnay
Winery Aufricht-Bodensee
0,2 l á € 8,50

Starters

Black Forest goat cheese € 12.50

Bärlauchkruste | Tomatenconfit | Tramezzini ^{G1/L}

Smoked salmon tartare € 14,50

Avocado | Mini Rösti | Kräuterdip ^{L/F/B}

Three scallops € 16.50

Mango chutney | deep-fried arugula ^{W13}

Salads

Rotundé's Baby Leaf Salat € 10,50

Hausdressing | Grana Padano | Cherry Tomaten |
roasted sunflower seeds | Breadsticks ^{L/G1/I/O}

... with three scallops from the grill ^W € 20.50

Soup

White asparagus soup € 8.50

with insert ^{L/G1/S}

Wild garlic soup € 8,50

Kartoffelstroh ^{L/G1/S}

Vegi > Vegan

LIVELY

Rotundá's asparagus ragout € 19,50

Tagliatelle | Mountain Pepper | Garden Herbs ^{G1/L}

... with salmon florets ^F € 24,90

VEGAN

Mie Noodle Pan € 22,90

Chili-Soysauce | Gemüse ^{G1}

Please note our kitchen acceptance 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 menu will be happy to provide you with information about the allergens contained in the dishes, ingredients...

ROTUNDE'S MENU

Rotunda's Spring Salad with House Dressing and grilled prawns ^{E/G1/A/S/L/F}

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Fried char fillet with asparagus with hollandaise sauce and buttered potatoes ^{L/G1/13}

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Crème Brûlée & Blackcurrant Sorbet ^{L/E}

€ 49,90 (incl.)

... bookable until 8 p.m.

Wines

2023 Müller-Thurgau, dry

Weingut Vollmayer, Hilzingen

0,2 l á € 8,90

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2023 Chardonnay, dry

Weingut Kress, Überlingen

0,2 l á € 9,50

*

2022 Pinot Noir, dry

Weingut Aufricht - Meersburg

0,2 l á € 9,50

*

Digestive

Grappa Nonino 5 Jahre Barrique Fass

Cabernet, Merlot, Schioppettino

2cl á 8,90 €

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Old Plum

Distillery Emil Scheibel

2cl á € 6,90

SCHMANKERL

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}

Antipasti 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 "Turtledove" Winery Aufricht
€ 49.90 (valid for two persons)**

Main course

Kling's Baden Maultaschen € 20,50

Melted onions | Spring salad ^{L/G1/E/8}

Überlinger Gourmet Plate € 24,50

Medallions of young pig | Creamed dip · Wild
mushrooms | Market vegetables · Spätzle ^{L/G1/E/13/A}

Beef fillet tips from young bull € 26,90

Mini Rösti | Portweinjus | Frühlingsalat ^{L/G1/E/13/A}

Breaded veal schnitzel € 29.50

Steak House Fries | Spring Salad ^{L/G1/E/13/A}

Roast beef with onions € 32,50

Cream Sauce | Market Vegetables | Spätzle ^{L/G1/E/13/8}

Rack of lamb with herb crust € 34.50

Port Wine Jus | Bacon Beans | Rosemary potatoes ^{L/G1/13}

200g beef tenderloin € 39,50

grünen Spargel | Gorgonzola Sauce | Tagliatelle ^{L/G1/13/5}

Dessert

Homemade sorbets € 3,50

per bullet

Rotundé's Affogato € 5,50

Darboven Espresso | Vanille-Rahmeis ^{L/E/9}

Rotundé's Crème Brûlée € 9,50

Blackcurrant Sorbet ^{L/E}

Strawberry parfait € 9,50

Mango-Minze-Stew ^{L/E}

Chocolate Mousse € 12,50

Baileys-Vanillesauce | gebrannte Mandelsplitter ^{L/E/9/13/1}

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