

CHRISTMAS PROGRAM ROTUNDE 2025

Monday, 22.12.2025

á la carte & Wine Journey

Breakfast Buffet over the Christmas Holidays

Daily between 7:30 a.m. and 10:30 a.m. with delicious gifts at your seat and special delicacies for young and old

Christmas Eve 24.12.2025

Gourmet Lunch - 12-2 p.m.

Christmas Eve 5-Course Menu & Wine Tour - 6-10 p.m.

1st Christmas Day 25.12.2025

Lunch - 12-2 p.m.

5-Course Menu - 6-9 p.m.

2. Christmas Day 26.12.2025

Lunch - 12-2 p.m.

á la Carte - 6-9 p.m.

-Only by appointment and subject to availability - subject to change-

-On request we offer a varied children's menu for our little guests-

LUNCH 25 & 26.12.2025

Starters

-Special Salads and Reichenau Leaf & raw Vegetable Salads-
Selection of Aromatics, Dressings and Bread Station
Rotunde's seasonal Mediterranean & cold platters

Main Course & Dessert

-Daily selection by our kitchen team-
(served at your seat)

Main course to choose from

49.90 € per Person

LUNCH 24.12.2025

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-Special Salads and Reichenau Leaf & Raw Vegetable Salads-
Selection of Aromatics, Dressings and Bread Station
Rotunde's seasonal Mediterranean & cold platters

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Main courses to choose from

Medallions of Young Pig with Cream Dip, Market Vegetables and Spaetzle

or

Barbarie Duck Breasts in Cranberry Sauce on Mashed Potatoes

or

Roasted Sea Bass with Lime Sauce,
served with Almond-Broccoli Florets and Buttered Potatoes

or

Seasonal Ravioli in Herb Sour Cream garnished with Pine Nuts

Chocolate Mousse with roasted Almond Slivers and Vanilla Sauce

49.90 € per Person

1. CHRISTMAS DAY MENU 25.12.2025

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Appetizer to choose from

Winter Baby Leaf Salad with House Dressing, Grana Padano,
Cherry Tomatoes, roasted Pumpkin Seeds and Breadsticks

or

Prawns in Chili-Garlic Oil with Garlic Baguette

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Smoked Salmon Tartare with Avocado, Mini Rösti and Herb Dip

Two kinds of seasonal Soup

Main courses to choose from

Breaded Veal Schnitzel with Cream Sauce,
colourful Vegetables and Spaetzle

or

Venison Ragout from local forests with Red Wine Pear,
creamed Savoy Cabbage Cake and Spaetzle

or

Sea Bream in Sesame Coating with Lime Sauce,
mediterranean Vegetables and Rosemary Potatoes

or

Vegetarian daily recommendation on request

Dessert Variation from the Patisserie

79.90 € per Person

CHRISTMAS EVE 24.12.25

6:00 p.m. Aperitif Reception - 6:30 p.m. Menu

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Appetizer variation Rotunde
with Goat Cheese, Beefsteak Tartare and Scallop

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Truffled Potato Soup

Sorbet in Riesling Sparkling Wine

Main courses to choose from

Beef Tenderloin and Shrimp with seasonal Vegetables and Mashed Potatoes

or

Arctic Char with Lime Sauce on Baby Spinach and Buttered Potatoes

or

Pearl Barley Risotto with Wild Mushrooms and Melon

Panna Cotta in a Weck Glass with Raspberry Mirror

89.90 € per Person

Wine Journey

25.00 € per Person

We wish you a Merry Christmas
Your team at the Bad Hotel Überlingen

2. CHRISTMAS HOLIDAY 26.12.2025

À la carte