

# LUNCH-BUFFET

**MONDAY 13.10.25 TO FRIDAY 17.10.25**  
**12:00 P.M. TO 1:45 P.M.**

**LUNCH BUFFET ALL IN WITH DESSERT**  
€ 22.50 PER PERSON

**APPETIZERS ONLY BUFFET**  
€ 16.50 PER PERSON

**MAIN COURSE ONLY OR DAILY**  
**RECOMMENDATION**  
€ 12.50 PER PERSON

## STARTERS

Various Special Salads | Reichenau Leaf and Raw  
Vegetable Salads | Selection of Aromatics, Dressings  
and Bread Station  
Rotunde's Seasonal Mediterranean Cold Plates  
Seasonal Soup

## SELECTION OF MAIN COURSES

Fillet of Young Pig | Schnitzel of Young Pig <sup>G1/E</sup>  
Turkey Breast | Pike Perch <sup>G1/F</sup>

### Side Dish Selection

Vegetable Stir-Fry | Steak House Fries | Noodles <sup>G1/E</sup>  
Buttered Potatoes<sup>L</sup> | Spätzle <sup>L/G1</sup>

**OR**

## DAILY RECOMMENDATIONS

### MONDAY 13.10.25

Chicken piccata <sup>G1/L/E</sup>  
on a bell pepper and onion ragout

### TUESDAY 14.10.25

Lumberjack steak <sup>L</sup>  
with sour cream dip and wedges

### WEDNESDAY 15.10.25

Veggie burger <sup>E/L/G1</sup>  
with steak house fries

### THURSDAY 16.10.25

Swabian lentils <sup>L/G1/E</sup>  
with spätzle and sausages

### FRIDAY 17.10.25

Salmon Wellington <sup>L/F/G1/E</sup>  
with cucumber, mustard and dill sauce and mushroom  
risotto

## FOR THE SMALL APPETITE

### Pumpkin Soup € 9.50

Roasted Pumpkin Seeds | Pumpkin Seed Oil <sup>L</sup>

### Rotunde's Baby Leaf Salad € 10.50

House Dressing | Grana Padano | Cherry Tomatoes  
Roasted Sunflower Seeds | Grissini <sup>L/G1/E/A</sup>  
... with...

Minute Steak of Beef € 18.50

Chicken Strips € 16.50

Fish Crisps <sup>G1</sup> € 14.50

### Pork Schnitzel € 12.50

Potato Salad <sup>L/E/S/G1</sup>

### Kling's Maultaschen € 13.50

Melted Onions | Potato Salad <sup>L/E/S/G1</sup>

### Cheese Spätzle € 16.50

Fried Onions | Salad <sup>L/E/G1</sup>

### Pork strips €14.50

Spätzle <sup>L/E/S/G1/13</sup>

### Beef Goulash € 16.90

Spätzle <sup>L/E/S/G1/13</sup>

### Swabian lentils €14.50

Spätzle | sausages <sup>L/E/S/G1</sup>

## IN SEASON

### Local venison ragout €25.90

Cranberry pear | Red cabbage with apple | Bread  
dumplings <sup>L/G1/E/13</sup>

### Breaded venison schnitzel in a hazelnut crust €30.90

Cranberry pear | Juniper cream sauce | Bacon Brussels  
sprouts | Serviette dumplings <sup>L/G1/E/13/S</sup>

### Pink roasted saddle of venison €37.90

Juniper cream sauce | Cranberry pear | Creamed savoy  
cabbage cake | Mashed potatoes <sup>L/13/S</sup>

### Wine recommendation to accompany the venison

2022 Viognier, dry  
Delas Winery, France  
**0,25 l á € 14,50**