

LUNCH-BUFFET

MONDAY 15.09.25 TO FRIDAY 19.09.25 12:00 P.M. TO 1:45 P.M.

LUNCH BUFFET ALL IN WITH DESSERT

€ 22.50 PFR PFRSON

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 $^{\rm G1/E}$ Turkey Breast | Pike Perch $^{\rm G1/F}$

Side Dish Selection

Vegetable Stir-Fry | Steak House Fries | Noodles $^{\rm G1/E}$ Buttered Potatoes $^{\rm L}$ | Spätzle $^{\rm L/G1}$

OR

DAILY RECOMMENDATIONS

MONDAY 15.09.25

Spätzle in Cream Sauce G1/L/E with Schnitzel Strips

TUESDAY 16.09.25

Farmer's Stew $^{\text{L/13}}$ with Sour Cream and Baguette

WEDNESDAY 17.09.25

Porcini Mushroom Ragout G1/E/L with Bread Dumplings

THURSDAY 18.09.25

Chicken Roulade stuffed with Spinach L/G1/13/E and Cheese with Cream Sauce and Tagliatelle

FRIDAY 19.09.25

 $\mbox{Arctic Char Fillet} \stackrel{\mbox{\tiny ${\it L}^{\rm F/G1}$}}{\mbox{suth Mustard Sauce, Spinach and Ravioli}$

FOR THE SMALL APPETITE

Pumpkin Soup € 9.50

Roasted Pumpkin Seeds | Pumpkin Seed Oil

Porcini Mushroom Soup € 10.50

Herb and Garlic Croutons S/L/G1

Beef Salad € 9.50

Red Peppers | Pickles | Onions | Baguette G1

Rotunde's Baby Leaf Salad € 10.50

House Dressing | Grana Padano | Cherry Tomatoes Roasted Sunflower Seeds | Grissini ^{L/G1/E/A} ... with...

Minute Steak of Beef € 18.50

Chicken Strips € 16.5

Fish Crisps ^{G1} € 14.50

Pork Schnitzel € 12.50

Potato Salad L/E/S/G1

Kling's Maultaschen € 13.50

Melted Onions | Potato Salad L/E/S/G1

Cheese Spätzle € 16.50

Fried Onions | Salad L/E/G1

Pork Stir-Fry € 14.50

Spätzle L/E/S/G1/13

Beef Goulash € 16.90

Spätzle L/E/S/G1/13

IN SEASON

Porcini Mushroom Ragout House Style € 22.50

Mountain Pepper | Garden Herbs | Ribbon Noodles

Rotunda's Baby Leaf Salad with Pumpkin € 14.50

Balsamic Dressing | Hokkaido Pumpkin Cherry Tomatoes | Roasted Walnut Kernels Feta Cheese | Grissini LUGI/E/A/U3

Wine recommendation with Porcini Mushrooms

2022 Viognier, Dry

Delas Winery, France 0.25 l á € 14.50