



Welcome at the Seerestaurant Rotunde

“Welcome to Überlingen on Lake Constance ”

Enjoy a unique ambiance with a view of Lake Constance in Überlingen and a special restaurant that not only guarantees warm and welcoming service but also offers regional and seasonal German cuisine with Mediterranean and modern influences.

*„One should offer something good to the body,
so that the soul wants to live in it “
Winston Churchill*

The Bad Hotel was extensively renovated in 2013
and has been a part of Überlingen for 200 years.
It offers a diverse program in both summer and winter.
You can find more information on our homepage or in the annual program.

We wish you a pleasant stay!

To ensure a restful night for our house guests, our terrace is open for you until 10:30 PM
We kindly ask for your understanding.

Aperitif Recommendation

Rotunde´s Autumn-Apéro

A composition of Bergamotto Liqueur, Sekt Blanc and Elderberry-Sirup
Let yourself be surprised...

0.1 l for 7.50 €

The Classic

A touch of austere elegance...
Try our Rose Port Wine on ice
Refined with Tonic

0.2 l for 8.50 €

Champagne 2017 World Champion

Brut Premier – Louis Roederer

0.1 l for 14.50 € / 0.375 l for 49.90 €

...one of the most significant and renowned wineries in Reims since 1776. This Cuvée, made from the best Champagne vineyards, consists of 40% Chardonnay, 40 % Pinot Noir und 20 % Pinot Meunier, making it truly something special...

...or perhaps a Rosé...

Brut Rosé – Louis Roederer

0.1 l for 16.90 € / 0.375 l for 55.90 €

... Kitchen reception until 1:45 p.m. & 8:45 p.m....

Dear guests, if you are affected by allergies, please contact us.
Our service staff or our separate allergy card will be happy to provide you with information
on the allergens contained in the food

Rotunde's Winter Menu

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Reichenau Lamb's Lettuce with Blueberry Dressing,
Bacon Cubes and Croutons E/G1/A/L

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Local Venison Ragout with Cranberry-Pear,
Red Cabbage and Napkin Dumplings L/G1/13/E

Crème-Brûlée & Cassis Sorbet L/E

54.90 €

(bookable until 8:00 pm)

Delicacies

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 Plate & Italian Salami 24.90 €
with Garlic Baguette G1

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Starters

	€
Black Forest Goat Cheese <small>L/A/U7</small> Truffle Honey Beetroot Carpaccio	10.50
Smoked Salmon Tartare <small>L/F/8</small> Avocado Mini Rösti Herb Dip	12.50
Three Scallops <small>W/13</small> Mango Chutney Green Asparagus	16.50
Beef Fillet on a Skewer Teriyaki Sauce Wakame Salat	16.50

Salads

	€
Winter Garden Salad <small>L/G1/E/A</small> House Dressing Grana Padano Cherry Tomatoes roasted Pumpkin Seeds Grissini	10.50
Reichenau Lamb's Lettuce <small>E/G1/A/L</small> Blueberry Dressing Bacon Cubes Croutons ... with smoked Duck Breast Walnuts <small>E/G1/A/L/U3</small>	12.90
	17.50

Soups

	€
Truffled Potato Soup <small>L/S</small> with Potato Straw	9.50
Wild Consommé <small>S/U/G1</small> with Venison Dumplings	10.50

Vegetarian

	€
Herb Mushroom Pan <small>G1/L/E</small> Truffle Sauce Vegetable Brunoise Garden Herbs Mountain Pepper Tagliatelle	22.90

Wine pairing with Vegetarian Dishes

2024 Pinot Noir Rosé, dry
Aufrecht Winery, Meersburg

0.25 l á € 12.90

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Vegan

Barley Risotto ^{13/G1} Forest Mushrooms Melon	€ 23.50
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Fish & Seafood

Fish Grill Plate ^{L/F/U1/N} Pike Perch Arctic char Almond Butter Broccoli Buttered Potatoes	€ 25.90
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Freshly delivered by Südfisch

Wine pairing with Fish

2024 Turtle Dove, dry
Aufrecht Winery, Meersburg

0.25 l á € 11.50

Whole Goose from the Region

Fresh from the market and only with a reservation.
Our service staff will be happy to provide
you with information about this offer.

For four or more persons, carved at your table

with Red Cabbage and Mashed Potatoes
49.90 € per Person
... including Aperitif & Espresso...

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Reichenau Lamb's Lettuce with Blueberry Dressing,
Bacon Cubes and Croutons ^{E/G1/A/L}

**

Whole Goose from the Region
with Red Cabbage and Mashed Potatoes ^{L/13}

Seasonal Sorbet

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Our recommendations for Winter

	€
Barbarie Duck Breast <small>L/13/S</small> Cranberry Venison Sauce Glazed Carrots Truffle Mashed Potatoes	29.90
Wild Goose Breast <small>L/13/S/G1/U3</small> Honey-Raisin-Apple-Walnut Sauce Red Cabbage Bread Dumpling	32.90

Please understand that we only produce our recommendations in limited quantities in order to guarantee optimal quality and freshness.

Regional

	€
Überlinger Gourmet Plate <small>L/G1/E/8/13/S</small> Young Pig Medallions Cream Dip Forest Mushrooms Market Vegetables Spätzle	24.50
Kling's Baden Maultaschen <small>L/G1/E/8/13/S</small> Melted Onions Baby Leaf Salad	19.50
Breaded Veal Schnitzel <small>L/G1/E/13/A/S</small> Steak House Pommes Baby Leaf Salad	26.90
Beef Fillet Tips from Young Bulls <small>L/G1/E/13/A/S</small> Mini Rösti Port Wine Jus Baby Leaf Salad	27.90
Onion Roast <small>13/S/L/E/G1</small> Port Wine Jus Melted Onions Cheese Spaetzle	27.90
Beef Tenderloin <small>13/S/L/E/G1</small> Port Wine Jus Potato Millefeuille Truffle Cream Cheese	35.90

Freshly delivered by Schiller

Seasonal

	€
Domestic Venison Ragout <small>L/G1/E/13</small> Cranberry Pear Red Cabbage Napkin Dumplings	25.90
Pink roasted Saddle of Venison <small>L/13/S</small> Juniper Cream Sauce Cranberry Pear Creamed Savoy Cabbage Cake Mashed Potatoes	34.90

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Wine pairing with Meat

2022 Pinot Noir, dry
Kress Winery, Überlingen

0.25 l á € 10.40

Dessert

	€
Homemade Seasonal Sorbet	3.50
Rotunde's Affogato <small>L/E/9</small> Darboven Espresso Vanilla Ice Cream	5.50
Crème-Brûlée <small>L/E</small> with Cassis-Sorbet	9.50
Valrhona Chocolate Mousse <small>L/E</small> with Berry Ragout	8.50
Black Forest Cherry Roulade <small>L/13/G1/E</small>	9.50

Digestif Recommendations

Grappa Nonino 5 Year Old Barrique Barrel
Cabernet, Merlot, Schioppettino

2 cl á 8.90 €

„Alte Mirabelle“
Tomas Geiger, Meersburg

2 cl á 5.50 €

„Altes Obst“
Tomas Geiger, Meersburg

2 cl á 5.50 €

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EXPLANATION: ABBREVIATIONS
FOR FOOD INTOLERANCES AND ALLERGIES

Eggs and egg products	E	Color	1
Fish and fish products	F	Preservative	2
Gluten-containing cereals: wheat	G1	Antioxidant	3
Gluten-containing cereals: rye	G2	Flavor Enhancer	4
Gluten-containing cereals: barley	G3	Sulfurized	5
Gluten-containing cereals: oats	G4	Blackened	6
Gluten-containing cereals: variations	G5	Phosphate	7
Mollusks and mollusk products	W	Milk Protein	8
Crustaceans and crustacean products	K	Contains Caffeine	9
Lupine and lupin products	C	Contains Quinine	10
Mustard and mustard products	A	Sweetener	11
Celery and celery products	S	Waxed	12
Almond nuts	U1	Alcohol	13
Hazelnut nuts	U2	Taurine	14
Walnut nuts	U3		
Cashew nuts	U4		
Pecan nuts	U5		
Brazil nuts	U6		
Pistachio nuts	U7		
Macadamia nuts Queensland nuts	U8		
Sesame seeds and sesame seed products	U9		
Sulfur dioxide and sulfite	O		
Milk and milk products	P		
Soy and soy products	L		
Peanuts and tree nuts	B		
	N		

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