



Welcome at the Lake Restaurant 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 Winter-Apéro

A composition of Amaretto Liqueur, Sekt Blanc and Cinnamon-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 15.90 € / 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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Rotunde's winter Garden Salad with House Dressing E/G1/A/L/S

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Fried Char Fillet with Baby Spinach
served with Tomato Beurre Monté and Tagliatelle L/G1/F/E

Crème-Brûlée & Cassis Sorbet L/E

44.90 €

(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

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	12.90

Soups

	€
Truffled Potato Soup <small>L/S</small> with Potato Straw	9.50
Beef broth <small>S/L/G1</small> with herb pancakes	9.50

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

2023 Pinot Noir Rosé, dry
Geiger Winery, Meersburg

0.25 l á € 11.40

Vegan

	€
Barley Risotto <small>13/G1</small> Forest Mushrooms Melon	23.50

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Fish & Seafood

	€
Zander fillet L/G1/13/E Tartare Beurre Blanc Thyme roast potatoes Baby leaf salad	25.90
Char fillet F/G1/L/E Tomato beurre monté Baby spinach Tagliatelle	27.90
Octopus 'Chimichurri' F/N/K/L Tobiko caviar Pearl onions Sweet potato cream	30.90
Sea bream fillet 'Sicilian style' F/L Tomato, olive, caper, garlic and herb sauce Mediterranean vegetables Thyme baked potatoes	28.90

Freshly delivered by Südfisch

Wine pairing with Fish

2024 Müller-Thurgau, dry
Vollmayer Winery, Hilzingen

0.25 l á € 10.50

Regional

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

Freshly delivered by Schiller

Wine recommendation for meat

2022 Pinot Noir, dry
Aufricht Winery, Meersburg

0.25 l á € 13.10

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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
Pavlova <small>L/E</small> Mascarpone cream Berry sauce	9.50
Espresso panna cotta <small>L</small> Sour cherries	8.50

Digestif Recommendations

Osborne Fine, Tawny Port
Portugal, Porto

5 cl á 5.90 €

Grappa Nonino 5 Years 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 Mollusks and mollusk products	G5	Phosphate	7
Crustaceans and crustacean products	W	Milk Protein	8
Lupine and lupin products	K	Contains Caffeine	9
Mustard and mustard products	C	Contains Quinine	10
Celery and celery products	A	Sweetener	11
Almond nuts	S	Waxed	12
Hazelnut nuts	U1	Alcohol	13
Walnut nuts	U2	Taurine	14
Cashew nuts	U3		
Pecan nuts	U4		
Brazil nuts	U5		
Pistachio nuts	U6		
Macadamia nuts Queensland nuts	U7		
Sesame seeds and sesame seed products Sulfur dioxide and sulfite	U8		
Milk and milk products	U9		
Soy and soy products	O		
Peanuts and tree nuts	P		
	L		
	B		
	N		

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