



Welcome at the Lake Restaurant Rotunde

“Welcome to Überlingen on Lake Constance ”

Enjoy a unique ambiance with a view of Lake Constance 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

Rotunda's Summer Aperitif

A composition of Italicus Bergamotto liqueur, sparkling Wine Blanc and Elderberry Syrup
Let yourself be surprised
0.1 l for 6.50 €

Martini Fiero & Tonic

Refreshing, light and elegant
The taste of Blood Orange Peel and Citrus Fruits, combined with tangy Tonic Water.
A perfectly balanced Aperitif.
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

Bad Hotels Specialties for Pre-Order*

Fish Specialties

Fried Sole E/G1/A/L/S
with Baby Spinach and Buttered Potatoes
45.90 €

Grilled whole Sea Bass with Lemon Beurre Blanc, L/S/F/13/G1
Vegetable Julienne and Truffle Mashed Potatoes
37.90 €

Menu "Châteaubriand"

*

Prawns on Leek Vegetables with Garlic Bread W/G1/E/ZW

**

Whole Châteaubriand, L/G1/13/S
carved on a wooden board at the table or in the kitchen with three kinds of
Sauces, Fried Onions, Garlic and Herb Butter,
served with Vegetable Pan, Truffle Mashed Potatoes and Spaetzle L/G1/13/S

Seasonal Sorbet

- 4 people minimum -
69.90 € per Person

Oysters, fresh on your plate

A dozen Oysters "Isney No. 2" K
Served with Fried Onions and Limes
-12 pieces-
49.90 €

Together with a bottle of Rosé Champagne 0.375 l
99.00 €

*The food offers indicated on this page
must be ordered at least 3 days in advance in connection with a reservation. A reservation can be
made at restaurant@bad-hotel-ueberlingen.de.

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Rotunde's Menu

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Rotunde's Summer Salad E/G1/A/L/S
with House Dressing and Prawns

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Onion Roast L/G1/13/E/S
with Port Wine Jus, melted Onions and Cheese Spaetzle

Crème-Brûlée of Valrhona Chocolate & Cassis Sorbet L/E

€49.90

(bookable until 8:00 pm)

Delicacies

Prawns in Chili-Garlic Oil **18.90 €**
with Garlic Baguette G1/K/ZW

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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Starter

	€
Black Forest Goat's Cheese <small>L/A</small> Truffle Honey Sunflower Seeds Beetroot Carpaccio	10.50
Smoked Salmon Tartare <small>L/F/8</small> Avocado Mini Rösti Herb Dip	12.50
Buffalo Mozzarella <small>L/N/E/O</small> Lemon Olive Oil Arugula Bresaola Pesto Tomato chutney Olive Baguette	15.50
Three Scallops <small>W/13</small> Mango-Chutney Rucola	16.50

Salad

	€
Rotundé's Summer Salad <small>L/G1/E/A</small> House Dressing Grana Padano Cherry Tomatoes Roasted Sunflower Seeds Grissini	10.50
with Chanterelles	17.50

Soup

	€
Chanterelle Soup <small>L/G1</small> with Garlic Croutons	9.50
Bouillabaisse <small>S/13</small> with Fish Julienne Vegetables	10.50

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Vegetarian

	€
Creamed Chanterelles House Style <small>G1/L/E</small> Mountain Pepper Garden Herbs Tagliatelle	22.90

Wine Recommendation for Vegetarian Dishes

2025 Seegucker, dry
Aufrecht Winery, Meersburg

0.25 l á € 12.90

Vegan

	€
Falafel-Balls <small>O/G1</small> Young Vegetables Avocado Cream	22.50

Fish & Seafood

	€
Pike Perch Fillet <small>L/F/G1/13/E</small> Tartar Beurre Blanc Roasted Thyme Potatoes Baby Leaf Salad	25.90
Arctic Char Fillet <small>F/G1/L/E</small> Velouté de Tomate Baby Spinach Tagliatelle	27.90
Sea Bream Filet „Sicilian Style“ <small>F/L</small> Tomato-Olive-Capers-Garlic-Herb Sauce Mediterranean Vegetables Roasted Thyme Potatoes	28.90
Pulpo „Chimichurri“ <small>F/N/K/L</small> Tobiko Caviar Aioli Crispy Smashed Potatoes	30.90

Freshly delivered by Südfisch

Wine Pairing with Fish

2025 Pinot Gris, dry
Geiger Winery, Meersburg

0.25 l á € 11.40

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Regional

	€
Kling's Baden Maultaschen <small>L/G1/E/8/13/S</small> Melted Onions Baby Leaf Salad	19.50
Überlingen Gourmet Plate <small>L/G1/E/8/13/S</small> Young Pig Medallions Cream Dip Forest Mushrooms Market Vegetables Spätzle	24.50
Stuffed Corn Chicken Breast with Chimichurri <small>L/U7/E/13/S</small> Port Wine Jus Grilled Corn on the Cob Mashed Potatoes	26.90
Breaded Veal Schnitzel <small>L/G1/E/13/A/S</small> Steak House Fries Baby Leaf Salad	27.90
Beef Fillet Tips from Young Bulls <small>L/G1/E/13/A/S</small> Port Wine Jus Mini Rösti Baby Leaf Salad	27.90
Onion Roast <small>13/S/L/E/G1</small> Port Wine Jus Melted Onions Cheese Spätzle	29.90

Freshly delivered by Schiller

Wine Pairing with Meat

2023 Pinot Noir, dry
 Kress Winery, Überlingen

0.25 l á € 11.80

Dessert

	€
Homemade seasonal Sorbet	3.50
Rotunde's Affogato <small>L/E/9</small> Darboven Espresso Vanilla-Ice Cream	5.50
Chocolate Crème Brûlée of Valrhona chocolate <small>L/E/U1/U2/U3</small>	9.50
Toblerone-Parfait <small>L/E/G1/U2</small> Kumquats Coffee Crumble	9.50
Strawberry-Parfait <small>L/E/U7</small> Roasted Pistachio Kernels	9.50
Chocolate Mousse <small>L/E/G1</small> Vanilla Baileys Sauce Marinated Strawberries	10.50

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Digestif recommendations

Osborne Fine, Tawny Port
 Portugal, Porto

5 cl for 5.90 €

Grappa Nonino 5 Years Barrique Barrel
 Cabernet, Merlot,
 Schioppettino

2 cl at 9.00 €

Williams
 Distillery Senft, Überlingen

2 cl at 5.00 €

„Altes Obst“
 Tomas Geiger, Meersburg

2 cl for 5.50 €

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		