BAD HOTEL
ÜBERLINGEN
★★★★S

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 Martini Fiero, Sekt Blanc and Triple Sec
Let yourself be surprised...
0.1 l for 6.50 €

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 € / O.375 l for 54.90 €

…one of the most significant and renowned wineries in Reims since 1776. This Cuvée, made from the best Champagne vineyards, consists of 40Chardonnay, 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 € / O.375 l for 59.90 €

… 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

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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 Winter Menu

*

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

**

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

***

Crème-Brûlée of Valrhona Chocolate & 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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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...

*
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/E

***
Seasonal Sorbet

Starters

	€
Black Forest Goat Cheese L/A/U7 Truffle Honey | Beetroot Carpaccio	12.50
Smoked Salmon Tartare L/F/8 Avocado | Mini Rösti | Herb Dip	14.50
Three Scallops W/13 Mango Chutney | Deep-fried rocket (arugula)	16.50

Salads

	€
Winter Garden Salad L/G1/E/A House Dressing | Grana Padano | Cherry Tomatoes roasted Sunflower Seeds | Grissini	10.50
Reichenau Lamb's Lettuce E/G1/A/L Blueberry Dressing | Bacon Cubes | Croutons	14.50
... with smoked Duck Breast | Walnuts E/G1/A/L/U3	17.50

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Soups

	€
Truffled Potato Soup L/S with Potato Straw	9.50
Game Consommé S/L/G1 with Venison Dumplings	10.50

Vegetarian

	€
Herb Mushroom Pan G1/ L/E Truffle Sauce | Vegetable Brunoise | Garden Herbs | Mountain Pepper | Tagliatelle	23.50

Wine pairing with Vegetarian Dishes

2025 Sainte Marguerite Cru Classé Rosé, dry
Château Sainte Marguerite Winery, Provence
0.25 l á € 12.90

Vegan

	€
Falafel Balls O/G1 Young Vegetables | Avocado Cream	22.50

Fish & Seafood

	€
Fish Grill Plate L/F/U1/N Pike Perch | Arctic char | Almond Butter | Broccoli | Buttered Potatoes	28.90

Freshly delivered by Südfisch

Wine pairing with Fish

2025 Pinot Gris, dry
Thomas Geiger Winery, Meersburg

0.25 l á € 11.90

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Our Recommendations for Winter

	€
Barbarie Duck Breast L/13/S Cranberry Venison Sauce | Glazed Carrots | Truffle Mashed Potatoes	29.90
Wild Goose Breast L/13/S/G1/U3 Honey-Raisin-Apple-Walnut Sauce | Red Cabbage | Bread Dumpling	34.90

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

Seasonal

	€
Local Venison Ragout L/G1/E/13 Cranberry Pear | Red Cabbage | Napkin Dumplings	28.90
Pink roasted Saddle of Venison L/13/S Juniper Cream Sauce | Cranberry Pear | Creamed Savoy Cabbage Cake Mashed Potatoes	36.90

Meat

	€
Kling´s Baden Maultaschen L/G1/E/8/13/S Melted Onions | Baby Leaf Salad	20.50
Überlinger Gourmet Plate L/G1/E/8/13/S Young Pig Medallions | Cream Dip | Forest Mushrooms | Market Vegetables Spätzle	24.50
Breaded Veal Schnitzel L/G1/E/13/A/S Steak House Pommes | Baby Leaf Salad	27.90
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 Spätzle	30.50
Beef Fillet 'Surf & Turf' 13/W/S/F Black Tiger Prawns with added water & Scallops | Mixed Vegetables Roasted Potatoes with Thyme	39.90

Freshly delivered by Schiller

Wine pairing with Meat

2024 Pinot Noir, dry
Thomas Geiger Winery, Meersburg
0.25 l á € 12.60

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Dessert

	€
Homemade seasonal Sorbet	3.50
Rotunde´s Affogato L/E/9 Darboven Espresso | Vanilla Ice Cream	5.50
Chocolate Crème Brûlée made with Valrhona Chocolate L/E Blackcurrant Sorbet	9.50
Chocolate Mousse L/E/G1 with Sour Cherries	10.50

Digestif Recommendations

Grappa Nonino 5 Years Old Barrique Barrel
Cabernet, Merlot, Schioppettino
2 cl á 8.90 €

Fine Raspberry Spirit,
Steinhauser, Bodensee Kressbronn
2 cl á 5.00 €

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	**G5**	Phosphate	**7**
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 Sulfur	**U9**		
dioxide and sulfite	**O**		
Milk and milk products	**P**		
Soy and soy products	**L**		
Peanuts and tree nuts	**B**		
	N		

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