

APERITIF RECOMMENDATION

Rotundé's -Apéro

Campari with Elderberry Syrup and Rosé Sparkling Wine
0,1 l á € 6.50

The Classic

A Touch of austere Elegance
Try our Rosé Port Wine on Ice, refined with Tonic...
0,2 l á € 8.50

Champagner 2017 World Champion

Brut Premier - Louis Roederer
0,1 l á 14,50 € | 0,375 l á € 49.90

Brut Rosé - Louis Roederer
0,1 l á 16,90 € | 0,375 l á € 55.90

... one of the most important and prestigious wineries in Reims since 1776.
From the best vineyards in Champagne, this cuvée of 40% Chardonnay,
40% Pinot Noir and 20% Pinot Meunier really something special...

ROTUNDE'S MENU

**Wild Herb Salad with balsamic Dressing,
Hokkaido Pumpkin, Walnuts and Feta Cheese** ^{E/G1/A/L}

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Onion Roast with Port Wine Jus and Cheese Spätzle ^{L/G1/13}

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Cranberry Crème Brûlée & Green Apple Sorbet ^{L/E}

€ 49.90

bookable until 8 pm...

Starters

Black Forest Goat Cheese € 12.50
Pumpkin Seed Brittle | Beetroot-Apple Cream ^{L/A}

Buffalo Mozzarella € 14.50
Lemon-Olive Oil | Bresaola | Pesto |
Tomatoe Chutney | Olivebagnet ^{L/N/A/O}

Smoked Salmon Tartare € 14.50
Avocado | Mini Rösti | Herb Dip ^{L/F/B}

Three Scallops € 16.50
Mango Chutney | Fried Arugula ^{W/13}

Salads

Rotundé's Baby Leaf Salad € 10.50
House Dressing | Grana Padano | Cherry Tomatoes
Roasted Pumpkin Seeds | Breadsticks ^{L/G1/E/A}

Wild Herb Salad € 14.50
Balsamic Dressing | Pumpkin | Feta Cheese | Cherry Tomatoes
roasted Walnut Kernels | Breadsticks ^{L/G1/E/A/U3}

Soup

Pumpkin Soup € 9.50
roasted Pumpkin Seeds | Pumpkin Seed Oil ^{L/S}

Porcini Mushroom Soup € 9.50^L
Herb-Croutons

Two kinds of Soup in a Weck Glass 10.50^{L/S}
Pumpkin & Porcini Mushroom

Vegetarian & Vegan

Rotunda's Porcini Mushroom Ragout € 22.90
Ribbon Noodles | Garden Herbs | Mountain Pepper ^{G1/L/E}

Herb Mushroom Pan € 22.90
Truffle Sauce | Vegetable Brunoise - France | Rösti-Muffins ^{L/E}

VEGAN

Vegan Gnocchi € 22.90
Hokkaido Pumpkin | Pumpkin Seed Sage Pesto ^{G1}

Please note our kitchen acceptance times until 8.45 pm

Dear guests, if you are affected by allergies, please
contact our service team.

Our service staff or our separate allergy card will be happy to provide you
with information about the allergens, ingredients contained in the dishes...

Wines

2023 Sauvignon Blanc, dry
Clauß Winery, Lottstetten-Nack
0,25 l á € 12.90

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2023 Pinot Noir Rose, dry
Kress Winery, Überlingen
0,25 l á € 11.80

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2022 Pinot Noir, dry
Aufrecht Winery, Meersburg
0,25 l á € 12.90

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Digestive

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

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Edle Himbeere
Emil Scheibel Distillery
2cl á € 6.90

DELICACIES

„Texas Peter Burger“ € 19.90
150g Beef | Fried Egg | BBQ-Sauce
Fried Onions | Bacon | Pickle | Salad | Tomatoes
Special Sauce | Steak House French Fries ^{G1}

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 Platter & Italian Salami € 24.90
with Garlic Baguette ^{G1}

Treat "All IN for TWO"

**A delicacy of your choice
with a Bottle of
0,75l "Turteltaube" Winery Aufrecht
€ 49.90
(applies for two people)**

Main course

Fish Grill Plate € 25.90
Pike Perch | Arctic Char | Almond Butter |
Broccoli | Buttered Potatoes ^{L/G1/F/U1/N}

Kling's Baden Maultaschen € 20.50
Melted Onions | Baby Leaf Salad ^{L/G1/E/8/13/S}

Überlingen Gourmet Plate € 24.50
Young Pig Medallions | Cream Sauce | Forest Mushrooms
Market Vegetables | Spätzle ^{L/G1/E/13/S}

Beef Fillet Tips from Young Bulls € 26.90
Mini Rösti | Port Wine Jus | Baby Leaf Salad ^{L/G1/E/13/A/S}

Breaded Veal Schnitzel € 29.50
Steak House French Fries | Baby Leaf Salad ^{L/G1/E/13/A/S}

Onion Roast € 32.50
Port Wine Jus | Melted Onions | Cheese Spätzle ^{13/S/G1/E}

Rib-Eye Steak € 34.90
Pineapple Chili Dip | Grilled Vegetables
Crispy Garlic Bread ^{G1/S/13}

Tenderloin € 36.90
Dijon Mustard Crust | Portwein Jus
Grilled Zucchini and Eggplant
Potato Pyramide Cake ^{13/S/E}

Dessert

Homemade Sorbets € 3.50
per Scoop

Rotundé's Affogato € 5.50
Darboven Espresso | Vanilla Ice Cream ^{L/E/9}

Cranberry Crème Brûlée € 9.50
Green Apple Sorbet ^{L/E}

Orange Mille-Feuille € 12.50
Caramelized Oranges ^{L/E/G1}

White Chocolate Roll € 12.50
Raspberry Compote ^{L/E/9/13/1}

Pear Helene € 9.50
Chocolate Sauce | Vanilla Ice Cream

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