

BAD HOTEL

— ÜBERLINGEN —

Welcome at the Seerestaurant Rotunde

"Welcome to Überlingen at Lake Constance"

Look forward to a unique ambience with a beautiful view of Lake Constance in Überlingen and a special restaurant, that not only guarantees a warm service, but also regional and seasonal German cuisine with Mediterranean and modern influences.

"One should offer something good to the body,
so that the soul wants to dwell in it"
Winston Churchill

The Bad Hotel was extensively renovated in 2013 and has existed in Überlingen for 200 years. It offers a varied program in summer or winter. You will be able to find further information on our homepage or in the annual program.

"We wish you a pleasant stay"

In order to preserve the night's rest for our house guests, our terrace is open for you until 10.30 pm.
We ask for your understanding.

Aperitif recommendation

Rotunda´s Winter Aperitif

A composition of Campari with elderberry syrup and rosé sparkling wine Let us surprise you...

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 €

... 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...

... or a rosé...

Brut Rosé – Louis Roederer

0,1 l á 16,90 € / 0,375 l á 55.90 €

... Kitchen until 13.45 pm & 20.45 pm...

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 foods ingredients"

Rotunde's Winter Menu

Reichenau Lamb's Lettuce, Blueberry Dressing
with Bacon Cubes and Croutons

*

Local Venison Ragout with a Cranberry Pear,
Red Cabbage and Napkin Dumplings

**

Cranberry Crème Brûlée & Green Apple Sorbet

49.90€

(bookable until 8 p.m.)

DELICACIES

Prawns in Chili-Garlic Oil € 18.90
with Garlic Baguette

French Cheese Selection € 20.50
Fromagerie Tourette-Strasbourg
Variation of Five Types of Cheese | Fig Mustard

Antipasto Platter & Italian Salami € 24.90
with Garlic Baguette

Treat "All IN for TWO"

A delicacy of your choice
with a bottle of 0.75l "Turteltaube" Weingut Aufricht
€ 49.90 (applies for two people)

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Starters

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Flambéed Black Forest Goat Cheese Truffle Honey Pumpkin Seeds Beetroot Carpaccio	12.50
Smoked Salmon Tartare Avocado Mini Rösti Herb Dip	14.50
Appetizer Variation Salmon Tartare Scallops Goat Cheese	20.50

Salads

€

Winter Garden Salad House Dressing Grana Padano Cherry Tomatoes Roasted Pumpkin Seeds Grissini ... with three Scallops...	10.50
Reichenau Lamb's Lettuce Blueberry Dressing Bacon Cubes Croutons ...with smoked Duck Breast Walnuts	12.50
	17.50

Soups

€

Truffled Potato Soup Potato Straw	9.50
Venison Consommé Venison Dumplings	10.50
Two kinds of Soup in a Weck Jar Truffled Potato Soup & Venison Consommé	10.50

Wine Recommendation with Fish

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

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Vegetarian & Vegan

	€
Rotunde's Forest Mushroom-Ragout Tagliatelle Garden Herbs Mountain Pepper	22.90
Herb Mushroom Pan Truffle Sauce Vegetables Brunoise - France Rösti-Muffins	22.90
Pearl Barley-Risotto Forest Mushrooms Melon	23.50

Wine Recommendation for Vegetarian Dishes

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

Fish

	€
Fish Grill Plate Pike Perch Arctic Char Almond Butter Broccoli Buttered Potatoes	25.90

Whole Goose from the Region

Fresh from the market and only with a limited edition,
our service staff will be happy to provide you with
information about this offer...

On pre-order for four people: Whole Goose, locally sourced, carved at the table

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

Reichenaue Lamb's Lettuce, Blueberry Dressing
with Bacon Cubes and Croutons

*

Whole Goose from the Region
with Red Cabbage and Mashed Potatoes

**

Seasonal Sorbet

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Seasonal

€

Locally sourced Venison Ragout Cranberry Pear Red Cabbage Napkin Dumplings	25.90
Breaded Venison Schnitzel in Hazelnut Crust Cranberry Pear Juniper Cream Sauce Bacon-Brussel Sprouts Nap Dumplings	30.90
Pink Roasted Saddle of Venison Juniper Cream Sauce Cranberry Pear Creamed Savoy Cabbage Cake Mashed Potatoes	37.90

Our Winter Recommendations

Barbarie Duck Breast Cranberry Venison Sauce Glazed Carrots Truffle Mashed Potatoes	29.90
Wild-Goose Breast Honey-Raisin-Apple-Walnut Sauce Red Cabbage Bread Dumpling	35.90

Dear guests,

please understand,
that we produce our recommendations
only with a limited edition to guarantee you optimal
quality and freshness, hence the motto
... as long as there is...

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Regional

	€
Überlingen Gourmet Plate Young Pig Medallions Cream Dip Forest Mushrooms Market Vegetables Spätzle	24.50
Kling´s Baden Maultaschen Melted Onions Baby Leaf Salad	20.50
Breaded Veal Schnitzel Steak House French Fries Baby Leaf Salad	29.50
Beef Fillet Tips from Young Bulls Mini Rösti Port Wine Jus Baby Leaf Salad	26.90
Onion Roast Port Wine Jus Melted Onions Cheese Spätzle	32.50

Dessert

	€
Homemade seasonal Sorbet	3.50
Rotunde´s Affogato Darboven Espresso Vanilla Ice Cream	5.50
Cranberry Crème-Brûlée Green Apple Sorbet	9.50
Orange Mille-Feuille Caramelized Oranges	12.50
White Chocolate Roulade Raspberry Compote	12.50
Pear Helene Chocolate Sauce Vanilla Ice Cream	9.50

Digestifs

Grappa Nonino 5 Years Barrique

Cabernet, Merlot, Schioppettino

á 8.90 €

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