

Welcome in the Seerestaurant Rotunde

"Welcome to Überlingen on Lake Constance"

Enjoy a unique ambiance with a view of Lake Constance in Überlingen and a special retaurant 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 Spring Apéro

A composition of Campari and Elderflower Syrup with Sparkling wine. Let yourself be surprised...

0.1 I for 6.50 €

The Classic

A touch of austere elegance... Try our Rose Port Wine on ice Refined with Tonic

0.2 I for 8.50 €

Champagne 2017 World Champion

Brut Premier - Louis Roederer **0.1 I for 14.50 € / O.375 I 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 40Chardonnay, 40 % Pinot Noir und 20 % Pinot Meunier, making it truly something special...

...or perhaps a Rosé... Brut Rosé - Louis Roederer 0.1 | for 16.90 € / O.375 | for 55.90 €



Rotunde's Menu

Rotunde's Spring Salad with House Dressing and Prawns E/G1/A/L/W

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Fried char fillet with asparagus stalks with hollandaise sauce and buttered potatoes L/G1/13

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Crème-Brûlée & Cassis Sorbet LE

49.90 € (bookable until 8:00 PM)

Delicacies

Prawns in Chilli Garlic Oil for 18.90 € With Garlic Baquette G1/K

French Cheese Selection for 20.50 €
Fromagerie Tourette-Strasbourg
Variation of five Cheese Varieties | Fig Mustard L/G1/U3/8

Antipasti Platter & Italian Salami for 24.90 € With Garlic Baguette G1

Delicacies "All IN for TWO"

A delicacy of your choice.

Served with a 0.75l bottle of "2023 Pino Gris, dry"
Fohlenberg, Meersburg

49.90 € (Valid for two people)



Appetizers

	€
Flambeed Black Forest Goat Cheese L/A Truffle Honey Pumpkin Seeds Beetroot Carpaccio	12.50
Smoked Salmon Tartare L/F/8 Avocado Mini Rösti Herb Dip	14.50
Appetizer Variation L/F/8/AW/13 Salmon Tartare Scallops Goat Cheese	18.50

Salads

	€
Rotunde's Spring Salad L/G1/E/A	10.50
House Dressing Grana Padano Cherry Tomatoes Roasted Sunflower Seeds Grissini	
with three Scallops L/G1/E/A/W/13	14.50

Soups

	€
Beef Broth G1	8.50
Herb-Pancake Strips	
Soup of white Asparagus L with inlay	9.50
Soup of wild Garlic L with Potato Straw	9.50

Vegetarian & Vegan

	€
Rotunda's Asparagus Ragout G1/L	19.90
Tagliatelle Mountain pepper Garden herbs with salmon florets $_{\text{F}}$	
Barley Groats-Risotto G1/13 Forest Mushrooms Melone	23.50



Wine recommendation for Vegetarians

2023 Spätburgunder Rose, dry Weingut Geiger, Meersburg

0.25 l á € 11.80

Fresh German Asparagus

with Hollandaise Sauce and Buttered Potatoes 1/13 € 24.50

... in combination with our asparagus...

-Herb Pancakes ^{L/G1/E}	á € 8.50-
-Juniper Ham	á € 8.50-
-Mini Veal Schnitzel ^{G1/E}	á € 14.50-
-Beef Filet Tips	á € 14.50-
-Arctic Char ^{G1}	á € 14.50-

Wine recommendation for Asparagus

2022 Riesling, dry Winery Robert Weil

0.25 l á € 8.50

Fish & Seafood

	€
Pike-Perch Fillet L/F/G1/13	25.90
Lemon Sauce Tomato and Leek Vegetables Dill Potatoes	
Whole Char UF/G1 Lemon Butter Sauce Vegetables Julienne Parsley Potatoes	32.90
Lemon Butter Sauce vegetables Julienne Larsley Lotatoes	
Arctic Char Fillet F/N/U1/G1/L	27.90
Almond Butter Broccoli Butter Potatoes	
Octopus "Chimichurri" ғ/N/K	29.90
Tobiko Caviar Pearl Onions	
Caramelized Mango-Chili Cubes	

Freshly delivered by Südfish



Regional

	€
Überlinger Gourmet Plate L/G1/E/8/13/5 Medallions from Young pig Cream Dip Forest Mushrooms Market Vegetables Spätzle	24.50
Kling's Baden Maultaschen L/G1/E/8/13/5 Melted Onions Baby Leaf Salad	19.50
Breaded Veal Schnitzel L/G1/E/13/A/S Steak House Fries Baby Leaf Salad	27.90
Beef Fillet Tips from Young Bulls L/G1/E/13/A/S Mini Rösti Port Wine Jus Baby Leaf Salat	26.90
Lamb Rack 13/5/E/F/K Port Wine Jus Wild garlic crust Bacon Beans Rosemary Potatoes	29.90
Roast Beef with Onion 13/5/L/E/G1 Port Wine Jus Melted Onions Cheese Spätzle	27.50
Veal strips 13/5/L Carrots Truffle Mashed Potatoes	29.90
Freshly delivered by House Schiller	
Dessert	6
Homemade Seasonal Sorbet	€ 3.50
Homemade Seasonal Sorbet	3.30
Rotunde´s Affogato 1/E/9 Darboven Espresso Vanilla Ice Cream	5.50
Rotunde´s Crème-Brûlée DE Cassis Sorbet	9.50
Strawberryparfaitue Mango-mint ragout	9.50
Chocolate mousse L/E/9/13/1 Baileys vanilla sauce almond slivers	9.50

Digestif Recommendation

Grappa Nonino 5 Years Barrique Barrel Cabernet, Merlot, Schioppettino

2 cl for 8.90 €



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	С	Contains Quinine	10
Mustard and mustard products	Α	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	0		
Milk and milk products	P		
Soy and soy products	L		
Peanuts and tree nuts	В		
	N		