

# 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 out Rose Port Wine over ice Refined with Tonic

0.2 I for 8.50 €

#### **Champagne 2017 World Champion**

Brut Premier - Louis Roederer 0.1 I for 14.50 € / 0.375 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 I for 16.90 € / O.375 I 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 Arctic Char Filet with Lemon Sauce, Tomato-Leek Vegetables and Dill Potatoes L/G1/13

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Mascarpone Crème-Brûlée & Florentine Mango Sorbet L/E/U1/U2/U3

**49.90 €** (bookable until 8:00 PM)

# **Delicacies**

Prawns in Chilli Garlic Oil for 18.90 € With Garlic Baguette 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 "Riesling Robert Weil"

49.90 € (Valid for two people)



# **Appetizers**

€
12.50
14.50
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	10.50
Herb-Pancake Strips	

# **Vegetarian & Vegan**

	€
Stuffed Arugula Ravioli G1/ L/E/P	22.90
Herbal Sour Cream   Pine Nuts	
Cherry Tomatoes   Arugula	
Barley Groats-Risotto G1/13	22.50
Forest Mushrooms   Melone	23.50

## Wine recommendation for vegetarians

2023 Spätburgunder Rose, dry Weingut Geiger, Meersburg

0.25 l á € 11.80



## 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
Arctic Char Fillet F/N/U1/G1/L Almond Butter   Broccoli   Butter Potatoes	27.90
Octopus "Chimichurri" F/N/K Tobiko Caviar   Pearl Onions Caramelized Mango-Chili Cubes	29.90

### Freshly delivered by Südfish

### Wine recommendation for fish

2022 Turteltaube, dry Cuvée from Weiß- und Grauburgunder Weingut Aufricht, Hagnau

### 0.25 l á € 12.90

# Regional

	€
Überlinger Gourmet Plate L/G1/E/8/13/S Medallions from Young pig   Cream Dip   Forest Mushrooms Market Vegetables   Spätzle	24.50
Kling´s Baden Maultaschen L/G1/E/8/13/S 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   Herb and Garlic Crust   Bacon Beans   Rosemary Potatoes	30.90
Roast Beef with Onion 13/5/L/E/G1 Port Wine Jus   Melted Onions   Cheese Spätzle	32.50
Veal strips 13/5/L Carrots   Truffle Mashed Potatoes	29.90

### Freshly delivered by House Schiller



### **Dessert**

	€
Homemade Seasonal Sorbet	3.50
Rotunde's Affogato L/E/9 Darboven Espresso   Vanilla Ice Cream	5.50
Mascarpone Crème-Brûlée L/E/U1/U2/U3 Mango Sorbet   Florentine	9.50
Floating Island L/E/U7 Pistachio Cream	9.50
Pavlova ∠E Raspberry Cream	9.50
Mousse au Dubai Chocolate 1/1/7 Pistachios   Kadayif	10.50

## **Digestif Recommendation**

Grappa Nonino 5 Years Barrique Barrel Cabernet, Merlot, Schioppettino

#### 2 cl for 8.90 €

Eggs and egg products	Е	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		