
OUR SPECIAL RECOMMENDATIONS FOR YOU

Wagyu from the Kobe region is considered the most valuable and rare beef in the world.
It is highly aromatic and has a unique consistency.
We are one of the selected companies that can offer you this special feature.
Level 11 marbling is exceedingly rare and hard to beat.

SADDLE OF KOBE
with braised Pak Choi, Shiitake mushrooms,
Wasabi puree and ponzu- sauce

98,00 €

FOR THE PURISTS AMONG YOU
Saddle of Kobe with only white bread and ponzu sauce

87,00 €

WINE RECOMMENDATIONS

2016 Pinot Noir Violette
Dry Red Wine

Violette stands for the violet reflections in the colour of young, great Pinots.
In special years, we select the most spectacular barrels for this special wine.
Incredibly dense, but fine; spicy, but juicy; expansive, but focussed.
An experience in the glass and a wonderful accompaniment to our autumn and winter cuisine.

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| 0,1 | 0,25 | 0,75 |
| 9,80 € | 24,00 € | 79,00 € |

STARTERS

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| Leaf salad with roasted seeds, tomatoes and cucumbers | 8,50 |
| Palatinate lamb's lettuce with bacon and croutons | 13,50 |
| Carpaccio of beetroot with pickled pumpkin, crumble goat's cream cheese and winter salad | 13,00 |
| Brussels sprout salad with roast duck breast, cranberries and Piemont hazelnuts | 16,50 |
| Ox tartare with fried capers, horseradish sour cream and salad bouquet | 17,20 |
| ▪ with „Pälzer Fridde“ (homemade fries) | 19,80 |
| ▪ with „Pälzer Fridde“ as a main course, on request also fried | 28,00 |
| ▪ on request also fried as a steak tartare with “Pälzer Fridde” | 28,00 |
| Warm marinated pulpo with paprika, celery, spring leek and light aioli | 19,50 |

SOUPS

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| Cream of cauliflower soup with beetroot and truffle | 10,00 |
| Beef broth with homemade liver- dumpling | 9,50 |
| Savoury potato and vegetable stew with lovage sour cream | 9,00 |

MAIN COURSE – VEGETARIAN

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| Hand-scraped cheese spaetzle with mountain cheese, fresh spinach leaves and pan-fried onions | 25,00 |
| Savoury Belgian waffle with Barbecue Jack Fruit compote and pointed cabbage salad | 27,50 |
| Open Lasagne with vegetables in light béchamel and sliced Belper tuber | 26,50 |

MAIN COURSE – FISH

Fried Arctic Sea trout fillets with fresh spinach, potato tortilla and beurre blanc 32,50

Roasted cod loin with black salsify, beetroot cream and saffron sauce 38,50

MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes 23,50

Homemade Bratwurst and homemade liver- dumplings, Saumagen from butcher Stähly

Milk veal kidneys in pommery mustard-sauce with crispy fried potatoes 23,50

Veal fillet with leek vegetables, stone mushrooms, hand- scraped spaetzle and pepper cream sauce 39,00

Homemade beef roulade with red cabbage and potato dumplings 27,00

Braised ox cheek with leek vegetables and potato-truffle purée 35,50

FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rumpsteak 200g 34,50

or

Rib Eye-Steak 300g 39,00

with sautéed root vegetables, potato tortilla and Pinot Noir Jus

Beef fillet 200g 46,50

with shallot- quince vegetables, "Pälzer Fridde" and Pinot Noir Jus

DESSERT

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| Homemade sorbet of the day, two scoops | 7,00 |
| Belgian waffles with plum ragout and homemade vanilla ice | 13,50 |
| Dark chocolate mousse with cassis oranges and Florentine crumble | 9,00 |
| Cinnamon cream with red port wine pear and caramel ice cream | 12,50 |
| Cheese selection Leopold Five different varieties, served with fig mustard and baguette | 16,50 |

COFFEE

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| Coffee Creme | 3,90 |
| Espresso | 3,10 |
| Double Espresso | 4,50 |
| Double Espresso Macchiato | 4,70 |
| Espresso Macchiato | 3,50 |
| Cappuccino | 3,90 |
| Milkcoffee, Latte Macchiato | 4,30 |

TEE [TEAPOT]

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|-------------------|--|
| Earl Grey Organic | |
| Oolong | |
| Green Tea Sencha | |
| Rooibos Organic | |
| Dream of Fruits | |
| Mint | |
| Chamomile | |
| Herbal Organic | |
| Lemon verbena | |