
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 €

2021 Deidesheimer Kalkofen
Riesling dry
VDP.Großes Gewächs

The Deidesheim Kalkofen is located on a plateau above Deidesheim and is a partially walled vineyard. The subsoil is a coral reef from the Tertiary period, with weathered rock and layers of limestone marl above.

Our Deidesheimer Kalkofen GG is golden yellow in the glass with an intense bouquet of light woody spice, ripe peach, lime balm and passion fruit.

Juicy and fine on the palate with an elegant length. Due to the chalky subsoil of the vineyard, the wine is full-bodied and powerful at the same time, with highly concentrated salty minerality and density.

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| 0,1 | 0,25 | 0,75 |
| 9,60 € | 24,00 € | 72,00 € |

STARTERS

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| Leaf salad with roasted seeds, tomatoes and cucumbers | 8,50 |
| Carpaccio of beetroot with pickled pumpkin, french 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 leak 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 |

MAIN COURSE – VEGETARIAN

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| Hand-scraped cheese spaetzle with mountain cheese, fresh spinach leaves and pan-fried onions | 25,00 |
| Yellow vegetable curry with jack fruit and Japanese rice | 24,50 |
| Open Lasagne with vegetables in lighth béchamel and sliced Belper tuber | 26,50 |

MAIN COURSE – FISH

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| 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

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| Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and homemade liver- dumplings, Saumagen from butcher Stähly | 23,50 |
| 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

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| 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 | |