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## OUR SPECIAL RECOMMENDATIONS FOR YOU

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Dear guests,  
In collaboration with our kitchen team,  
we have put together a seasonal menu for you.  
The individual courses are also available à la carte on request.

<b>MENUE – SELECTION LEOPOLD</b>	<b>73,50</b>
Roasted duck liver in sherry jus with wild herb salad	13,50
	
Beef fillet with fresh morels, „Pälzer Fridde“ (homemade fries) and Pinot Noir jus	56,00
	
Apple tart with baked apple ice cream and rum grapes	14,00

We would be happy to advise you on individually tailored wine pairings for your menu.

### SEASONAL WINE RECOMMENDATION

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#### 2022 Haardter Bürgergarten VDP.Erstes Gewächs Riesling dry

Elegant and delicate, it rises from the glass to the nose: cool, green notes of lime, passion fruit and mirabelle plums.

These are joined by herbaceous notes of bergamot, chervil and vanilla blossoms.

On the palate, a summer meadow in full bloom unfolds. This is complemented by juicy and full-bodied aromas of stone fruit, white peach and fresh lemon.

Refreshing on the finish, with a stony melt and invigorating acidity, our Bürgergarten Riesling is a wonderful accompaniment to food and a harbinger of spring.

0,1	0,25	0,75
5,50 €	13,50 €	40,00 €

## STARTERS

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Salads with roasted seeds, tomatoes and cucumbers	8,50
Fried scallops on celery cream, salicornes and saffron sauce	19,50
Marinated fennel salad with honey vinaigrette, orange segments, cranberries, and cashews	12,80
Optional with pickled salmon	18,20
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	29,00
on request also fried as a Steak Tatar with „Pälzer Fridde“	29,00
Fried black pudding with caramelised apple, wild herb salad and sherry jus	13,50
Warm marinated pulpo with peppers, celery, spring leek and light aioli	19,50

## SOUPS

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Beef broth with homemade liver- dumpling	9,50
Leek cream soup with leek leaves, sourdough croutons and brown butter	10,50

## MAIN COURSE - FISH

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Fried cod with mussel risotto, root vegetables and saffron sauce	37,00
Leopold fish variation with scallops in our shellfish velouté, celery, fennel, tarragon and saffron potatoes	39,50

## MAIN COURSE - VEGETARIAN

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Yellow Thai curry with shiitake mushrooms, braised pak choi and jasmine rice	25,00
Homemade brioche dumplings fried in sage butter with mushroom ragout and parmesan cheese	25,00
Tagliatelle with wild garlic, zucchini and bell pepper vegetables, burrata and pine nuts	28,50

## MAIN COURSE - MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
Homemade beef roulade with creamy kohlrabi and mashed potatoes	27,50
Boiled veal with boiled potatoes and fresh horseradish	26,00
Homemade Maultaschen stuffed with veal, pointed cabbage, fried beech mushrooms and cream sauce	26,50
Veal fillet with pointed cabbage, oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50

## FRENCH LIMOUSIN- BEEF, SELEKTION LEOPOLD

Rumpsteak min. 200 g	35,50
Rib Eye-Steak min. 300 g	39,50
Beef fillet min. 200 g	48,00

All steaks are served with spring vegetables with radishes, wild potatoes and Pinot Noir jus.

## WAGYU FROM THE KOBE REGIONS

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
the purists among you only with white bread and ponzu sauce	87,00

## DESSERT

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Homemade sorbet of the day, two scoops	7,00
Crema Catalana	6,50
with Apricot sorbet	9,00
Curd cheese dumplings in cinnamon-sugar crumbs with plum ragout and vanilla sauce	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

We have compiled information on allergens and additives for you in a separate card.  
Please contact us for more details.

## COFFEE

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Americano	4,10
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,20
Latte Macchiato	4,70

All coffee specialties are also available decaffeinated

## TEA [TEAPOT] SONNENTOR AUSTRIA

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Earl Grey Organic	
Oolong	
Green Tea Sencha	
Mint	
Chamomile	
Herbal Organic	
Lemon verbena	