

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
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	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	31,50
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Rib Eye-Steak min. 300g	39,50
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We serve the steaks with root vegetables, Macaire potatoes and Pinot Noir jus.

Beef fillet min. 200g	48,00
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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

DESSERT

Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
• with Apricot sorbet	9,00
White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
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SOUPS

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MAIN COURSE – VEGETARIAN

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MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

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Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
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TEE [TEAPOT]

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

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SOUPS

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MAIN COURSE – VEGETARIAN

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MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

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Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
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White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
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TEE [TEAPOT]

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

STARTERS

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Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
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Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

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Homemade sorbet of the day, two scoops	7,00
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White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

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SOUPS

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Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

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MAIN COURSE – MEAT

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Five different varieties, served with fig mustard and baguette	

COFFEE

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Espresso	3,60
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TEE [TEAPOT]

Earl Grey Organic
Oolong
Green Tea Sencha
Rooibos Organic
Dream of Fruits
Mint
Chamomile
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TEE [TEAPOT]

Earl Grey Organic
Oolong
Green Tea Sencha
Rooibos Organic
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Mint
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TEE [TEAPOT]

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Oolong
Green Tea Sencha
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STARTERS

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• with „Pälzer Fridde“ (homemade fries)	19,80
• with „Pälzer Fridde“ as a main course	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	31,50
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Rib Eye-Steak min. 300g	39,50
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We serve the steaks with root vegetables, Macaire potatoes and Pinot Noir jus.

Beef fillet min. 200g	48,00
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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

DESSERT

Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
• with Apricot sorbet	9,00
White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
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	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	31,50
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Rib Eye-Steak min. 300g	39,50
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We serve the steaks with root vegetables, Macaire potatoes and Pinot Noir jus.

Beef fillet min. 200g	48,00
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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

DESSERT

Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
• with Apricot sorbet	9,00
White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
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	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	31,50
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Rib Eye-Steak min. 300g	39,50
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We serve the steaks with root vegetables, Macaire potatoes and Pinot Noir jus.

Beef fillet min. 200g	48,00
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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

DESSERT

Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
• with Apricot sorbet	9,00
White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
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	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	31,50
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Rib Eye-Steak min. 300g	39,50
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We serve the steaks with root vegetables, Macaire potatoes and Pinot Noir jus.

Beef fillet min. 200g	48,00
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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

DESSERT

Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
• with Apricot sorbet	9,00
White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
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	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	31,50
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Rib Eye-Steak min. 300g	39,50
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We serve the steaks with root vegetables, Macaire potatoes and Pinot Noir jus.

Beef fillet min. 200g	48,00
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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

DESSERT

Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
• with Apricot sorbet	9,00
White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
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	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	31,50
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Rib Eye-Steak min. 300g	39,50
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We serve the steaks with root vegetables, Macaire potatoes and Pinot Noir jus.

Beef fillet min. 200g	48,00
-----------------------	-------

with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

DESSERT

Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
• with Apricot sorbet	9,00
White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
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	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	31,50
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Rib Eye-Steak min. 300g	39,50
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We serve the steaks with root vegetables, Macaire potatoes and Pinot Noir jus.

Beef fillet min. 200g	48,00
-----------------------	-------

with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

DESSERT

Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
• with Apricot sorbet	9,00
White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
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	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	31,50
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Rib Eye-Steak min. 300g	39,50
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We serve the steaks with root vegetables, Macaire potatoes and Pinot Noir jus.

Beef fillet min. 200g	48,00
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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

DESSERT

Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
• with Apricot sorbet	9,00
White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
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	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade spinach dumplings with mountain cheese sauce, beetroot and Parmesan crisps	24,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	39,50
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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	23,50
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Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
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Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Goose leg with quince red cabbage, chestnuts, braised apple and homemade potato dumplings	39,50
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FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	31,50
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Rib Eye-Steak min. 300g	39,50
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We serve the steaks with root vegetables, Macaire potatoes and Pinot Noir jus.

Beef fillet min. 200g	48,00
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with braised shallots and quinces, 'Pälzer Fridde' and Pinot Noir jus

DESSERT

Homemade sorbet of the day, two scoops	7,00
Chocolate Crema Catalana	6,50
• with Apricot sorbet	9,00
White chocolate cheesecake with pretzel base and cranberry compote	10,50
Curd cheese dumplings with red wine ice cream and stewed pears	12,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

TEE [TEAPOT]

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

STARTERS

Palatinate lamb's lettuce with bacon and croutons	13,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
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	28,00
• on request also fried as a steak tartare with „Pälzer Fridde“	28,00
Glazed pork belly with marinated Chinese cabbage salad and coriander mayonnaise	16,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

“Leopold style” onion soup with puff pastry cheese sticks	9,50
Beef broth with homemade liver- dumpling	9,50
Cauliflower cream soup with beetroot and truffle garnish	11,50

MAIN COURSE – VEGETARIAN

Homemade potato gnocchi with chestnuts, radicchio and pumpkin	24,50
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MAIN COURSE – FISCH

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Leopold fish variation in our shellfish velouté with celery, Scallops, fennel and saffron potatoes	39,50
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MAIN COURSE – MEAT

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Homemade beef roulade with red cabbage and potato dumplings	27,50
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Half duck from the oven with savoy cabbage, potato noodles and pepper sauce	35,50
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Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

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Espresso	3,60
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	3,90
Cappuccino	4,50
Milkcoffee, Latte Macchiato	4,70

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Oolong
Green Tea Sencha
Rooibos Organic
Dream of Fruits
Mint
Chamomile
Herbal Organic
Lemon verbena

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