
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

2022 Sauvignon Blanc 500
Quality wine dry

The grapes come from younger vineyards in dense plantings from the Deidesheim Paradiesgarten and are spontaneously matured in French tonneaux barrels. It is matured spontaneously in French tonneaux barrels.

The multi-layered nose begins with light acacia notes, rooibos tea, lemon balm, lemon, elderflower and fine notes of white bread.

The palate has an almost Burgundian fullness with flavours of quince and grapefruit, surrounded by a gripping and vibrant acidity, with a mineral and spicy finish.

0,1

9,50 €

0,25

23,00 €

0,75

69,00 €

STARTERS

Market salad with roasted seeds, radishes, cucumber and tomatoes	8,50
Creamy burrata on colourful melon- cucumber- salad with citrus vinaigrette	16,50
Warm figs with goat cheese au gratin on endive salad, crispy bacon and honey	15,50
Short-fried tuna steak with avocado- mango- salat, sesame seeds and cucumber- ginger- sauce	19,00
Asian dumplings filled with beef in our shellfish velouté with fennel, celery, tarragon and shrimp	17,50
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
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

Fruity vine tomato soup with basil foam	8,50
Beef broth with homemade liver- dumpling	9,50
Pickled watermelon in chilled tomato broth with avocado cream	10,50

MAIN COURSE – FISCH

Sea bream fillet on roasted beef tomato, artichokes, potato gnocchi and beurre blanc	36,50
Ray wings on saffron fennel vegetables with tomato concassée, capers, couscous and beurre blanc	42,00

MAIN COURSE – VEGETARIAN

Linguine in creamy mushroom velouté with sautéed beech mushrooms, capers, Taggiasca olives, young rocket and Grana Padano	25,50
Homemade potato gnocchi in fruity tomato sauce, sautéed courgette, rocket salad and creamy burrata	26,50
Colourful couscous with artichokes, mini peppers, fennel, courgettes and coriander salsa	25,50
▪ with fried prawns	32,00

MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes <small>Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly</small>	23,50
Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	23,50
Veal fillet with pointed cabbage, fried beech mushrooms, handmade spaetzle and cream sauce	39,50
Homemade beef roulade made from topside with colourful carrot vegetables and	27,50
Venison loin from Bavaria with pointed cabbage, fresh figs, handmade spaetzle and wild sauce	45,00

FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rump steak min. 200g	35,50
or	
Rib Eye-Steak min. 300g	39,50
with colourful pointed peppers, red onions, potato gratin and Pinot Noir jus	
Beef fillet min. 200g	48,00
with sautéed mushrooms, 'Pälzer Fridde' and Pinot Noir jus	

DESSERT

Homemade sorbet of the day, two scoops	7,00
Fresh berries au gratin in Bavarian cream	11,50
Warm chocolate brownie with preserved plums, chocolate sorbet and vanilla ice cream	14,00
Marinated peach with quark mousse and apricot sorbet	14,50
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	4,20
Espresso	3,90
Double Espresso	4,70
Double Espresso Macchiato	4,90
Espresso Macchiato	4,00
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