
OUR SPECIAL RECOMMENDATIONS FOR YOU

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.

LEOPOLD MENU

73,50 €

**Roasted duck liver
in sherry jus with lamb's lettuce**



**Beef fillet with fresh morels,
„Pälzer Fridde“ (homemade fries) and Pinot Noir jus**



**Apple tart
with baked apple ice cream and rum grapes**

WINE RECOMMENDATION

**2022 Sauvignon Blanc 500
Quality wine dry**

The grapes come from younger, densely planted vineyards in the Deidesheimer Paradiesgarten and are spontaneously fermented in French tonneaux barrels. The complex nose opens with light notes of acacia, rooibos tea, lemon balm, lemon, elderflower and subtle hints of white bread. On the palate, it has an almost Burgundian fullness with aromas of quince and grapefruit, accompanied by a gripping and vibrant acidity, yet mineral and spicy in the long finish.

0,1	0,25	0,75
9,50 €	23,00 €	69,00 €

STARTERS

Salads with roasted seeds, tomatoes and cucumbers	8,50
Fried scallops on celery cream, salicornes and saffron sauce	19,50
Kale salad with cranberries and roasted Piedmont hazelnuts	12,80
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, lamb's lettuce and sherry jus	13,50
Warm marinated pulpo with peppers, celery, spring leak and light aioli	19,50

SOUPS

Beef broth with homemade liver- dumpling	9,50
Potato soup with smoked duck breast	9,00

MAIN COURSE - FISH

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

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 Grana Padano	25,00
Truffled black salsify with creamy risotto and fried flower sprouts	28,50

MAIN COURSE - MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes	23,50
Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly	
Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	24,00
Homemade beef roulade with glazed carrots and mashed potatoes	27,50
Veal fillet with glazed black salsify, hand-scraped spaetzle, oyster mushrooms and cream sauce	39,50
Boiled veal with boiled potatoes and fresh horseradish	26,00
Homemade Maultaschen stuffed with veal, fried flower sprouts, caramelised onions and Pinot Noir jus	25,50

FRENCH LIMOUSIN- BEEF, SELEKTION LEOPOLD

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

All steaks are served with roasted broccoli, 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	98,00
with braised pak choi, shiitake mushrooms, wasabi puree and ponzu sauce	
for the purists among you	87,00
only with white bread and ponzu sauce	

DESSERT

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

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

COFFEE

Americano	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

Alle Kaffeespezialitäten sind auch Koffeinfrei erhältlich.

TEA [TEAPOT] SONNENTOR AUSTRIA 4,90

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