
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 €

All prices are in euros (€) including statutory VAT and service- subject to change

STARTERS

Market salad with roasted seeds, radishes, cucumber and tomatoes	8,50
Creamy Burrata on colourful tomatoes with passionfruit salsa	16,50
Colourful courgette salad with spicy chilli vinaigrette, pickled tomatoes and pine nuts	12,50
▪ with Merino lamb filet	19,50
Dumpling with Thai curry fish filling, served with our lobster velouté and fried prawns	19,50
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

Fruity vine tomato soup with basil foam	8,50
Beef broth with homemade liver- dumpling	9,50

MAIN COURSE – FISH

Sea bream fillet on roasted beef tomato, artichokes, potato gnocchi	36,50
Icelandic char fillet with roasted mini peppers, saffron risotto and beurre blanc	33,50

MAIN COURSE – VEGETARIAN

Linguine with sautéed chanterelles, capers, Taggiasca olives, rocket and Grana Padano	27,50
Homemade potato gnocchi with tomato sugo, cime di rapa, courgette vegetables	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	23,50
Homemade Bratwurst and homemade liver- dumplings, Saumagen from butcher Stähly	
Milk veal kidneys in pommery mustard-sauce with crispy fried potatoes	23,50
Veal fillet with pointed cabbage vegetables, fried chanterelles, hand-scraped spaetzle and cream sauce	42,00
Homemade beef roulade from the topside with young carrots and mashed potatoes	27,50
Saddles of venison from Bavaria with glazed peach, chaterelles and hand-scraped spaetzle	46,00

FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

Rumpsteak 200g	35,50
or	
Rib Eye-Steak 300g	39,50
with fennel, aubergine and red onions, potato gratin and Pinot Noir jus	
Beef fillet 200g	47,50
with Cime di Rapa, peach, “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
Black Forest cherry dessert with vanilla ice cream and chocolate sorbet	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