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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.

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### MENUE – SELECTION LEOPOLD 74,50

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Herb cream soup with morels and sourdough croutons 13,50



Beef fillet with green asparagus, 56,00  
„Pälzer Fridde “(homemade fries) and Pinot Noir jus



Rhubarb ragout with fresh strawberries and homemade vanilla ice cream 12,00

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

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### WAGYU FROM THE KOBE REGIONS

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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

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

## STARTERS

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Fresh spring salad with passion fruit dressing, toasted seeds, tomatoes, and cucumbers	8,50
Green and white asparagus salad with diced tomatoes, radishes, and herb sour cream	
with a soft-boiled egg	14,80
with served with house-cured salmon	19,50
Fennel salad with honey vinaigrette, tagiasca olives, and fresh goat cheese	12,50
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	29,00
on request also fried as a Steak Tatar with „Pälzer Fridde“	29,00
Sautéed scallops and shrimp with spring spinach and a carrot-saffron sauce	16,50
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
Cream of asparagus soup with pieces of green and white asparagus	9,50

## MAIN COURSE - VEGETARIAN

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Venere Risotto with colorful spring vegetables, lime-infused lotus root, and herb-infused sour cream	25,00
Basil Tagliatelle with Bell Peppers, spring onions and creamy Burata	25,00
A serving of white asparagus with new potatoes and hollandaise sauce	28,00

## MAIN COURSE - FISH

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Fjord trout fillet with white asparagus, new potatoes, and chervil beurre blanc	34,00
Today's special: Premium Fish Served with Venere Risotto, assorted spring vegetables, and saffron sauce	39,00

## MAIN COURSE - MEAT

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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 young tarragon kohlrabi and mashed potatoes	27,50
Veal tenderloin with white asparagus, hand-scraped spaetzle with pepper cream sauce or hollandaise sauce	43,00
Pink-roasted merino lamb loin with roasted green asparagus, sage gnocchi and sherry sauce	43,50
Black-feathered chicken breast and ragout with morels, white asparagus, and ribbon noodles	34,00

## FRENCH LIMOUSIN- BEEF, SELEKTION LEOPOLD

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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, "Pälzer Fridde"(homemade Fried) and Pinot Noir jus.

## DESSERT

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Homemade sorbet of the day, two scoops	7,00
Crema Catalana	6,50
with Black currant sorbet	9,00
Cottage cheese dumplings with elderflower-marinated strawberries, vanilla sauce, and apricot sorbet	12,50
Coconut rice pudding with braised pineapple, passion fruit sorbet, and mango 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	

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