
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
Romana salad with Grana Padano yoghurt dressing and croutons	10,50
• with fried prawns	16,50
Roasted cauliflower salad with pear dressing, Piedmont hazelnuts Pomegranate and Fourme d'Ambert	14,50
Beetroot carpaccio with sweet and sour pickled pumpkin, fresh goat's cheese and pumpkin seeds	14,50
Asian dumplings filled with beef in our shellfish velouté with fennel, celery, tarragon and shrimp	18,90
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

“Leopold style” onion soup with puff pastry cheese sticks	8,50
Beef broth with homemade liver- dumpling	9,50
Cream of pumpkin soup with coconut milk, ginger and roasted seeds	9,50

MAIN COURSE – FISCH

Fried cod on creamed cabbage with fried potatoes, grape and bacon croutons, and beurre blanc	38,00
Medium-rare swordfish with pumpkin cream, beetroot and pumpkin vegetables, and beurre blanc	34,00

MAIN COURSE – VEGETARIAN

Oriental pumpkin and lentil curry Brussels sprouts and cashew nuts	24,50
• Optional with fried prawns	30,00
Fried potato and spinach roll with autumn vegetables, mushrooms and truffle cream sauce	27,50
Homemade potato gnocchi with beetroot, celery and blue cheese	26,50

MAIN COURSE – MEAT

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes <i>Homemade Bratwurst and liver- dumpling, Saumagen from butcher Stähly</i>	23,50
Milk veal kidneys in Pommery- mustard- sauce with crispy fried potatoes	23,50
Veal fillet with glazed parsnips, fried oyster mushrooms, hand-scraped spaetzle and cream sauce	39,50
Homemade beef roulade with Brussels sprouts and mashed potatoes	27,50
Venison saddle with glazed beetroot, pumpkin cream, beech mushrooms and Wildjus	45,00

FRENCH LIMOUSIN BEEF, HEIFER, LEOPOLD SELECTION

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

We serve these steaks with sautéed spinach leaves, potato gratin and Pinot Noir jus.

Beef fillet min. 200g	47,50
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We serve braised chicory, mushrooms, “Pälzer Fridde” and Pinot Noir Jus with the beef fillet

DESSERT

Homemade sorbet of the day, two scoops	7,00
Crema Catalana	6,50
• with Cassissorbet	9,00
Rosehip sorbet with chocolate mousse and sea buckthorn sauce	11,50
Fresh waffle with apple and grape ragout and rosemary ice cream	12,00
Cheese selection Leopold	16,50
Five different varieties, served with fig mustard and baguette	

COFFEE

Coffee Creme	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

TEE [TEAPOT]

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