OUR SPECIAL RECOMMENDATIONS

Dear Guests,
In collaboration with our kitchen team, we have created
a seasonal menu for you.

LEOPOLD SELECTION MENU 79,00

Our Leopold Surf & Turf:
Beef-filled gyoza and pan-fried prawn in our shellfish velouté

Beef fillet with glazed Brussels sprouts, crispy pommes dauphine and Spätburgunder jus

Chestnut mousse with spiced plum compote, butter crumble and mandarin sorbet

We would be delighted to advise you on a wine pairing individually tailored to the menu.

KOBE-STYLE WAGYU FROM THE KOBE REGION

Wagyu from the Kobe region is considered the world's most prized and rarest beef.
It is intensely flavourful and has a uniquely delicate texture.
We are among the select establishments authorised to offer you this exceptional beef with a marbling score of 11.

Kobe beef sirloin 98,00
with braised pak choi, shiitake mushrooms, wasabi purée and ponzu sauce

For the purists 87,00
served simply with white bread and ponzu sauce

STARTERS

Fresh Palatinate lamb's lettuce with bacon and croutons	13,50
Beetroot carpaccio with sweet-and-sour pickled pumpkin, fresh goat's cheese and pumpkin seeds	14,00
Crisp Brussels sprout salad with citrus vinaigrette, pickled cranberries and Piedmont hazelnuts	14,50
Our Leopold Surf & Turf: Beef-filled gyoza and pan-fried prawn in our shellfish velouté	19,50
Beef tartare from pasture-raised ox with fried capers, a petite salad and red onions and a sour cream quenelle	17,50
with “Pälzer Fridde”	19,80
with “Pälzer Fridde”, main-course portion	29,00
optionally served as a seared steak tartare with “Pälzer Fridde”	29,00
Braised veal cheek ragout on young spinach leaves with potato espuma and crispy bacon	18,50
Lukewarm marinated octopus with peppers, celery and spring onions and a light aioli	20,50

SOUPS

Cream of pumpkin soup with coconut milk, ginger and toasted seeds	9,50
Cream of porcini mushroom soup with crispy bacon and croutons	13,00
Rich beef consommé with our homemade liver dumpling	10,50

MAIN COURSES – VEGETARIAN

Homemade ravioli filled with ricotta, beetroot essence, Brussels sprouts, colourful beetroot and fresh horseradish	26,00
Marinated portobello mushroom with pearl barley risotto, fine root vegetables and pak choi with a lime and coconut foam	25,00
Optional: served with five pan-fried prawns	32,00
Potato and spinach roulade filled with mushrooms, seasonal winter vegetables and porcini velouté	27,50

Alle genannten Preise verstehen sich in Euro (€) inklusive gesetzlicher Mehrwertsteuer und Service - Änderungen vorbehalten

MAIN COURSES – FISH

Fresh premium fish fillet, according to the day's selection, with mussel and pearl barley risotto, seasonal root vegetables and beurre blanc 43,00

Pan-fried cod on creamed cabbage with sautéed potatoes and grape and bacon croutons and beurre blanc 41,50

MAIN COURSES – MEAT

Palatinate trilogy with Riesling-braised cabbage and mashed potatoes 23,50
Homemade bratwurst and liver dumpling, with Saumagen from Stähly butcher's

Milk-fed veal kidneys in Pommery mustard sauce with crispy sautéed potatoes 24,00

Pan-fried veal maultaschen with pointed cabbage, autumn mushrooms and consommé 27,50

Homemade beef roulade with cassis red cabbage and butter-finished potato dumplings 28,50

Veal fillet with glazed salsify and sautéed autumn mushrooms, hand-scraped Spätzle and Calvados cream sauce 41,00

Braised duck leg with cassis red cabbage and butter-finished potato dumplings, Port-poached apple and allspice sauce 29,00

Pink-roasted Barbary duck breast with pointed cabbage and crispy pommes dauphine and poultry jus 32,00

FRENCH LIMOUSIN BEEF – LEOPOLD SELECTION

Rump steak, min. 200 g 36,50

Rib-eye steak, min. 300 g 39,50

These steaks are served with pointed cabbage, pommes Macaire and Spätburgunder jus

Beef fillet, min. 200 g 49,00

Our beef fillet is served with Brussels sprouts, crispy pommes dauphine and Spätburgunder jus

DESSERTS

Homemade sorbet, two scoops from the day's selection	7,00
Cinnamon crème brûlée with Williams pear sorbet	9,50
Kaiserschmarrn, Leopold style, with apple compote, vanilla sauce and baked apple ice cream	14,00
Chestnut mousse with spiced plum compote, butter crumble and mandarin sorbet	14,50
Leopold cheese selection of five different French raw-milk cheeses served with fig mustard and bread	16,50

Information on allergens and additives is available on a
separate menu.
Please ask a member of our team.

COFFEE

Americano	4,10
Espresso	3,70
Double espresso	4,70
Double espresso macchiato	4,90
Espresso macchiato	3,90
Cappuccino	4,20
Latte macchiato	4,70

All coffee specialities are also available decaffeinated.

TEA [SERVED IN A POT] – SONNENTOR, AUSTRIA 5,50

Black tea – Earl Grey
Black tea – Oolong
Green tea – Sencha
Mint
Chamomile
Herbal tea
Lemon verbena