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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.

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### MENUE – SELECTION LEOPOLD

79,00

Yellowfin tuna with sesame, avocado-mango salad, and cucumber-ginger broth



Beef tenderloin with colorful mini bell peppers,  
our “Pälzer Fridde” and Pinot Noir jus



Peach cake with peach compote, vanilla ice cream, and vanilla sauce

We would be happy to advise you on a personalised wine pairing for your meal.

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### 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

the purists among you

87,00

only with white bread and ponzu sauce

## STARTERS

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|                                                                                                              |       |
|--------------------------------------------------------------------------------------------------------------|-------|
| Fresh summer salad with our house dressing, toasted seeds, tomatoes and gherkins                             | 8,50  |
| Colorful melon salad with creamy burrata and citrus vinaigrette                                              | 18,50 |
| Leopold-Surf & Turf:<br>Beef-stuffed gyoza and pan-fried prawns in our shellfish velouté                     | 19,50 |
| Pasture-raised beef tartare with fried capers and horseradish sour cream<br>and a selection of salad leaves  | 17,50 |
| with „Pälzer Fridde“                                                                                         | 20,00 |
| with „Pälzer Fridde“ as a main                                                                               | 29,00 |
| on request also fried as a steak tatar with „Pälzer Fridde“                                                  | 29,00 |
| Warm blackcurrant-stuffed figs with goat cheese au gratin on an endive salad,<br>with crispy bacon and honey | 16,50 |
| Yellowfin tuna with sesame, avocado-mango salad, and cucumber-ginger broth                                   | 19,50 |
| Lukewarm marinated octopus with peppers, celery, spring onions and a light aioli                             | 20,50 |

## SOUPS

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|----------------------------------------------|------|
| Beef stock with our homemade liver dumplings | 9,50 |
| Fruity tomato soup with basil foam           | 8,50 |

## MAIN COURSE - VEGETARIAN

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|                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------|-------|
| Basil tagliatelle with cucumber, zucchini, spring onions, and feta                                        | 24,50 |
| with pan-fried prawns                                                                                     | 29,00 |
| Homemade potato gnocchi in a fruity tomato sauce, with sautéed zucchini,<br>arugula, and creamy burrata   | 26,50 |
| Risotto with pan-fried chanterelles, colorful mini bell peppers<br>and salted lemon and parsley gremolata | 28,00 |

## MAIN COURSE - FISH

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|-----------------------------------------------------------------------------------------------------------|-------|
| Today's special: Premium fish<br>served with risotto, artichokes, fennel, olives and beurre blanc         | 42,00 |
| Sea bass seared on the skin, with sautéed chanterelles, grilled tomato,<br>sage gnocchi, and beurre blanc | 45,00 |

## MAIN COURSE - MEAT

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|                                                                                                                                         |       |
|-----------------------------------------------------------------------------------------------------------------------------------------|-------|
| Palatinate Trilogy with riesling sauerkraut and mashed potatoes<br>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 cauliflower, buttered breadcrumbs, and mashed potatoes                                                       | 28,50 |
| Veal fillet with finely chopped leeks and mushrooms,<br>hand-scraped spaetzle with a pepper cream sauce                                 | 40,00 |
| Guinea fowl breast from southwestern france<br>with risotto, artichokes, fennel, olives, and tarragon sauce                             | 32,50 |

## FRENCH LIMOUSIN- BEEF, SELEKTION LEOPOLD

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|                          |       |
|--------------------------|-------|
| Rumpsteak min. 200 g     | 35,50 |
| Rib Eye-Steak min. 300 g | 39,50 |

We serve these steaks with summer vegetables, potato gratin, and Pinot Noir jus

|                            |       |
|----------------------------|-------|
| Beef tenderloin min. 200 g | 49,00 |
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We serve the tenderloin with mini bell peppers, our "Pälzer Fridde" and Pinot Noir Jus

## DESSERTS

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|----------------------------------------------------------------------------------|-------|
| Homemade sorbet of the day, two scoops                                           | 7,00  |
| Coconut rice pudding with mango ragout and passion fruit sauce                   | 12,50 |
| Curd dumplings with plums soaked in wine, vanilla sauce, and blackcurrant sorbet | 12,50 |
| Peach cake with peach compote, vanilla ice cream, and vanilla sauce              | 14,00 |
| 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 5,50

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