


OUR SPECIAL RECOMMENDATIONS FOR YOU

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.

MENUE – SELECTION LEOPOLD	74,50
Romaine lettuce with mint, braised peaches and fresh goat's cheese	13,50
	
Beef fillet with green beans, tomato concassé and shallots, homemade potato gnocchi and Pinot Noir jus	49,00
	
Fresh berries in a golden-brown Bavarian cream gratin	12,50

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

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

Fresh summer salad with our house dressing, toasted seeds, tomatoes and gherkins	8,50
Colourful tomato salad with passion fruit dressing, creamy burrata and basil	16,50
Leopold-Surf & Turf: Beef-stuffed gyoza and pan-fried prawns in our shellfish velouté	19,50
Pasture-raised beef tartare with fried capers and horseradish sour cream 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
Veal sweetbreads fried in nut butter, served on delicate pasta with a porcini mushroom cream sauce and fried parsley	18,50
Lukewarm marinated octopus with peppers, celery, spring onions and a light aioli	20,50

SOUPS

Beef stock with our homemade liver dumplings	9,50
Pea and mint soup with salmon tartare and yoghurt	13,50
with sourdough croutons and yoghurt	10,50

MAIN COURSE - VEGETARIAN

Basil tagliatelle with peppers and spring onions	
with creamy burrata	25,00
with pan-fried prawns	29,00
Stir-fried rosemary polenta with artichokes from Brittany, roasted fennel, olives and tomatoes	26,50
Risotto with pan-fried chanterelles and wild broccoli, Tomato concassé with salted lemon and parsley gremolata	28,00

MAIN COURSE - FISH

Today's special: Premium Fish served with risotto, artichokes, fennel, olives and beurre blanc	42,00
Arctic char fillet with a delicate cauliflower purée, glazed dill gherkins, pink pepper and saffron sauce	34,00

MAIN COURSE - MEAT

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 bunched carrots and pea and potato mash	28,50
Veal fillet with pointed cabbage and chanterelle mushrooms, hand-scraped spaetzle with a Calvados cream sauce	43,00
Lamb shank with stirred rosemary polenta, served with artichokes and fennel and red onions	32,50

FRENCH LIMOUSIN- BEEF, SELEKTION LEOPOLD

Rumpsteak min. 200 g	35,50
Rib Eye-Steak min. 300 g	39,50
Rinderfilet min. 200 g	49,00

All our steaks are served with summer vegetables, including peas and spring turnips,
accompanied by our 'Pälzer Fridde' and Pinot Noir jus

DESSERTS

Homemade sorbet of the day, two scoops	7,00
Panna cotta with sweet cherries and chocolate sorbet	11,50
Apricot cake with vanilla ice cream and apricot compote	12,00
Curd dumplings with elderflower-marinated berries, vanilla sauce and blackberry sorbet	12,50
Cheese selection Leopold Five different varieties, served with fig mustard and baguette	16,50

We have compiled information on allergens and additives for you in a separate card.
Please contact us for more details.

COFFEE

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

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