
OUR SPECIAL RECOMMENDATIONS FOR YOU

Dear guests,
In collaboration with our kitchen team,
we have put together a seasonal menu for you.

MENUE – SELECTION LEOPOLD

79,00

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



Beef tenderloin with sautéed autumn mushrooms,
our “Pälzer Fridde” and Pinot Noir jus



Homemade chocolate mousse, rosehip sorbet, butter crumble and sea buckthorn sauce

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 seasonal autumn leaf salad with toasted seeds, tomatoes and cucumber	8,50
Beetroot carpaccio with sweet-and-sour pickled pumpkin, fresh goat's cheese and pumpkin seeds	14,00
Warm cauliflower salad with kumquat caramel, red chicory and pine nuts	14,50
Optional with pan-fried veal sweetbreads in homemade truffle butter	22,50
Leopold-Surf & Turf:	19,50
Beef-filled gyoza and pan-fried prawns in our shellfish velouté	
Pasture-fed beef tartare with fried capers, salad garnish and sour cream dumpling	17,50
with „Pälzer Fridde“	20,00
with „Pälzer Fridde“ as a main	29,00
on request, served as pan seared beef tatar steak with „Pälzer Fridde“	29,00
Green mountain lentil salad with pan-fried blood sausage, Jerusalem artichoke, radicchio and Boskoop apple	15,00
Veal cheek ragout on baby spinach with potato espuma and crispy bacon	18,50
Warm marinated octopus with peppers, celery, spring onion and a light aioli	20,50

SOUPS

Pumpkin soup with coconut milk, ginger and toasted seeds	9,50
Porcini cream soup with bacon and croutons	13,00
Clear beef consommé with our homemade liver dumpling	10,50

MAIN COURSE - VEGETARIAN

Homemade falafel with light chickpea cream, grilled pumpkin wedges, lime-coconut foam and coriander	26,00
Tagliarini with porcini velouté, fresh autumn mushrooms and baby spinach	28,50
Pumpkin fritters with mixed vegetables, parsnip-celeriac cream and chive oil	25,00
Optional with pan-fried prawns	32,00

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

MAIN COURSE - FISH

Pan-fried cod with creamed cabbage, sautéed potatoes and grape-bacon croutons and beurre blanc	41,50
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Icelandic Arctic char fillet with baby spinach, fresh tomatoes, parsley potatoes and almond butter	36,50
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MAIN COURSE - MEAT

Palatinate trilogy with Riesling braised cabbage and mashed potatoes Homemade Bratwurst and liver dumpling, Saumagen from butcher Stähly	23,50
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Milk-fed veal kidneys in Pommery mustard sauce with crispy sautéed potatoes	24,00
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Palatinate Fleeschknepp with beetroot, parsley potatoes and horseradish sauce	25,00
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Homemade beef roulade with cauliflower, buttered breadcrumbs, and mashed potatoes	28,50
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Guinea fowl breast and leg ragout with carrot vegetables, Jerusalem artichoke cream and tarragon jus	36,50
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Veal tenderloin with fine pointed cabbage, sautéed autumn mushrooms, hand-scraped spätzle and Calvados cream sauce	41,00
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FRENCH LIMOUSIN- BEEF, SELEKTION LEOPOLD

Rumpsteak min. 200 g	36,00
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Rib Eye-Steak min. 300 g	39,50
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These steaks are served with mixed pan-fried vegetables, potato gratin and Pinot Noir jus

Beef tenderloin min. 200 g	49,00
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The beef tenderloin is served with sautéed autumn mushrooms, our "Pälzer Fridde" and Pinot Noir jus

DESSERTS

Homemade sorbet, two scoops according to the daily selection	7,00
Nougat Bavarian cream with pear ragout and lavender-vanilla ice cream	12,50
Freshly baked waffle with apple and grape ragout and rosemary ice cream	13,50
Homemade chocolate mousse with rosehip sorbet, butter crumble and sea buckthorn 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

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 specialties are also available decaffeinated

TEA [TEAPOT] SONNENTOR AUSTRIA 5,50

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