

---

# WELCOME TO LEOPOLD

---

## >> OUR RECOMMENDATION<<

From Creekstone farm in Kansas, USA

**Rib Eye of Black Angus, 380g**  
with fried fennel, pumpkin, red onions and housemade fries

42,00€

## >> OUR WINE RECOMMENDATION <<

**DOMAINE OLIVIER, SANTENAY**  
2014 Le Bievaux Santenay – L'Air de Rien

Chardonnay trocken

0,75l 55,00 €

0,1l 7,50 €

0,25l 18,50 €

**SERAFINI & VIDOTTO, Veneto**  
2015 Phigaia "AFTER THE RED"  
Cabernet Sauvignon, Cabernet Franc, Merlot, Barrique

0,75l 45,00 €

0,1l 6,10 €

0,25l 15,10 €

## STARTERS& SOUPS

---

Market salad with cucumber, tomato and roasted seeds	6,80
Goat cheese au gratin on black bread with wild cranberry-chutney and lamb's lettuce	11,50
Burrata with marinated beets and shaved truffels	15,00
Housemade fried blood sausage with sweet and sour pumpkin-lentil salad	9,50
Tatar of Irish Ox with sour cream mixed with capers and salad bouquet	14,50
▪ with „Pälzer Fridde“ (homemade fries)	17,50
▪ with „Pälzer Fridde“ (homemade fries) as a main course	21,50
▪ as roasted steak tartar with “Pälzer Fridde”	21,50
Housemade veal “Maultaschen” (Swabian ravioli) with pointed cabbage and fried mushrooms	12,50
Pulpo salad with a light aioli and radicchio	16,80
Pumpkin soup with coconut milk, ginger and roasted seeds	7,90
Beef broth bouillon with housemade liver-dumpling	7,90

## MAINCOURSES [VEGETARIAN & FISH]

---

Housemade potato gnocchi with portwine marinated chestnuts, radicchio and fried mushrooms	20,00
Pumpkin-lentil-curry with fried broccoli, roasted peanuts and fresh coriander	19,50
Ocean perch filet, fried on the skin with sweet potato puree, glasswort and pomegranate	26,00
Arctic ocean char with pumpkin-lentil-curry, beurre blanc, and fried broccoli	25,00

## MAIN COURSES (MEAT)

---

**Pfalz Trilogy with Riesling sauerkraut and mashed potatoes  
house made bratwurst and liver-dumpling, Saumagen from butcher Hambel** 16,90

**Veal kidneys in pommery mustard sauce with crispy fried potatoes** 18,50

**Homemade beef roulade with cream kohlrabies and mashed potatoes** 23,00

**Veal fillet with onion-mustard crust, pointed cabbage, housemade Spätzle  
and morrel-creamsauce** 34,50

**Venison saddle with cassis-red cabbage, gin-creamsauce  
and bacon "Ofenschlupfer" (bread pudding)** 32,00

## STEAKS FROM MASURIA-

Served with root vegetables, potato gratin and Pinot Noir-jus

---

**Rumpsteak** 25,00  
„Leopold selection“ min. 200g

**Rib-Eye** 28,50  
„Leopold selection“, juicy and marbled min. 300g

**Fillet** 30,00  
„Leopold selection“ min. 200g

## US-STEAK- BLACK ANGUS, CREEKSTONE FARM, KANSAS

Served with fried fennel, eggplant, red onions and housemade fries and Pinot Noir jus

---

**Fillet** min. 200 g 41,50

## DESSERT

---

Housemade sorbet of the day, two scoops	5,00
▪ topped up with Weisser Burgunder brut sparkling wine	7,50
Crema Catalana	5,50
▪ with cassis sorbet	7,50
Semolina dumpling with plums, mascarpone cream and vanilla ice cream	9,50
Frozen cheesecake with apple-raisin-ragout and orange cream	9,50
Small chocolate cake (liquid core) with poached pear and sparklingwine sorbet	12,50
Cheese selection Affineur Tourette, Strasbourg:	11,50
▪ Five different varieties, served with fig mustard and baguette	

## COFFEE, ESPRESSO ☉ Coffee: Privatrösterei Morbacher, Ludwigshafen Espresso: Rösterei Vicci Caffee, Bad Bramstedt

---

Americano	2,70
Espresso	2,60
Double Espresso	4,40
Double Espresso Macchiato	4,60
Espresso Macchiato	2,80
Cappuccino, Café au lait, Latte Macchiato,	3,80
Chococcino, Hot Chocolate	4,20

TEA [teapot]	4,60
▪ Earl Grey Organic, Oolong Fruits Mint	
▪ Green tea Sencha Rooibos Organic Chamomile Herbal	
<u>Special</u>	
Schönfeld (Jessica is working with us) > 100% regional from Ruppertsberg	
▪ Lemon verbena [tea pot]	5,20