



# *Menu card*

## Palatine menu

"Welcome from the kitchen"

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Lamb's lettuce in fig mustard dressing  
with pickled char and pear chutney

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Riesling wine soup with Herbs  
and crayfish

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"Heidelberg Duck"

Pink duck breast on savoy cabbage with almonds,  
red wine gravy and potato medallions

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"Chocolate Variation"

Chocolate cake, two mousse  
and chocolate ice cream with berries

Soup - main course - dessert 58,- €

Starter - main course - dessert 66,- €

Starter - soup - main course - dessert 78,- €

## Gourmet menu

"Welcome from the kitchen"

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Cobia kingfish tataki and smoked  
Tuna with green asparagus, wild herb salad

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Scallops on stewed lamb's lettuce with  
Thai curry and pineapple butter sauce

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Filet of winter cod on Japanese  
black rice in coconut-lime sauce

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Saddle of lamb on baked polenta  
with spiced jus and vegetables

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small cheese selection

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variation of passion fruit

Starter – main course (fish or venison) – dessert 69,- €

Starter – scallops – main course (fish or venison) – dessert 79,- €

Starter – fish – main course – dessert 85,- €

Starter – scallops – fish – main course – dessert 94,- €

Complete menu 98,- €

## Starters

Mixed salad with house dressing

8,50 €

Lamb's lettuce in fig mustard dressing  
with caramelized goat cheese

14,50 €

Riesling wine soup with Herbs  
and crayfish

13,50 €

Lamb's lettuce in fig mustard dressing  
with pickled char and pear chutney

19,50 €

Cobia kingfish tataki and smoked  
Tuna with green asparagus, wild herb salad

21,50 €

## Main courses

Filet of winter cod on Japanese  
black rice in coconut-lime sauce

34,50 €

Scottish salmon fillet on saffron risotto  
with Café de Paris sauce and vegetables

32,50 €

"Heidelberg Duck"

Pink duck breast on savoy cabbage with almonds,  
red wine gravy and potato medallions

32,50 €

Saddle of veal with almond-onion crust, creamy  
Mushroom gravy, apple-hash browns and vegetables

33,50 €

Saddle of lamb on baked polenta  
with spiced jus and vegetables

36,50 €

## Dessert

Pear sorbet with Williams pear brandy

8,50 €

Two mousses of Belgian chocolate

10,50 €

variation of passion fruit

14,50 €

"Chocolate variation"

Chocolate cake, two mousse  
and chocolate ice cream with berries

14,50 €

small cheese selection

15,50 €