



HOTEL ZUM  
RITTER  
ST. GEORG

Heidelberg

# Renaissance-Menü

January

*Calf's liver parfait with apple-chili-chutney,  
curly endive in pine nut dressing*



*Root vegetable soup with salmon*



*Glazed guinea fowl breast with fir honey,  
sauce bigarada, black pepper, lentils  
and potato cream puree*



*Chocolate semi-frozen with sesame,  
port wine sauce and caramelized pear ragout*

€ 39,00

## Wine recommendation

*White wine*

*2015 Lugana*

*Trebbiano di Lugana DOP*

*Italien*

*0,1l € 4,50*

*Red wine*

*2014 Nero d'Alcola*

*Terre di Montelusca*

*Italien*

*0,1l € 6,00*

Artificial additives:

a=with colorant; b= with preservatives; c=with antioxidants; d= with taste enhancer;  
e= sulphuretted; f= blackened; g=waxed; h= with sweeteners; i= with phosphate;  
j= alternatively nitrate; k=nitrite pickling salt; l= with caffeine;

Allergens:

1. eggs, 2. peanuts, 3. fish, 4. gluten, 5. crustaceans, 6. lupin, 7. milk,  
8. edible nuts, 9. celery, 10. mustard, 11. sesam, 12. soy, 13. molluscs, 14. sulphur dioxide

