



HOTEL ZUM
RITTER
ST. GEORG

Heidelberg

Renaissance-Menu

May

Asparagus-cream-soup with crayfish 4,5,7



*Like perch-salmon-roll with champignon-leaf-spinach,
saffron sauce and potato-almond-purée* 1,3,7,8,9,14



*Roasted back of venison with juniper-cream-sauce,
cranberry, romanesco, spring-carrots and buckwheat-spätzle* 4,7,9,14



*Strawberries-curd-terriner with rhubarb compote,
vanilla-hazelnut-sauce and ginger slice* 1,4,7,8

€ 39,00

Our wine recommendation

Red Wine

2013 Pinot Noir D. Q.

Weingut Heitlinger

Östlingen-Tiefenbach

0,1 l € 5,00

White Wine

2016 Scheurebe D. Q.

Weingut Weegmüller

Neustadt-Haardt

0,1 l € 4,00

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

