



HOTEL ZUM
RITTER
ST. GEORG

Heidelberg

Renaissance-Menu

March

*Graved salmon with herbs and oranges,
cucumber salad with mustard and green sauce* ^{1,3,10,c}



Leek-onion-soup with almond milk ^{7,8}



*Breast of veal - stuffed with goose liver and pistachios,
white lemon-pepper-sauce, white cabbage salad Roman-style
and parsley-gnocchis* ^{1,4,7,8,9,11,12}



„Ofenschlupfer“

*Casserole of sliced sweet yeast bread with
apples, raisins, egg, cinnamon and sugar,
with hazelnut ice-cream and Zabaglione* ^{1,7,8,14}

€ 39,00

Wine recommendation

Weißwein

2016 Riesling dry Alte Rebe

Wine farm Adam Müller

Germany

0,1 l € 4,20

Rotwein

2016 Spätburgunder dry

Schriesheimer Rittersberg

Germany

0,1 l € 4,40

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

