



HOTEL ZUM
RITTER
ST. GEORG

Heidelberg

Renaissance-Menu

April

*Gelatin of quail, veal sweetbread, summer truffle,
apple-celery-salad with pine nuts, frisée lettuce* 1,7,8,9



Tomato essence, herb-ricotta-dumplings 1,7,9



Fillet of lamb, thyme-jus, beans, potato gratin 4,7,9



"Arme Ritter"

French toast, morello cherries, vanilla ice-cream 1,4,7,8

€ 39,00

Wine recommendation

White Wine

*2017 Grauburgunder
Wine farm Adam Müller
Heidelberg
0,2l € 5,50*

Red Wine

*2015 Barbera d'Alba
Piemont
Italy
0,2l € 7,00*

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

