



HOTEL ZUM
RITTER
ST. GEORG

Heidelberg

Renaissance-Menu

July

*Beetroot with goat cheese in parsley-coating,
pear-mustard and wild-herb-salad* ^{7,10,c}



Snail soup Baden-style, served in a rye bun ^{7,8,9,13,14,c}



*Roasted breast of corn-fed poulard in pig's caul,
apple-calvados-creme and spelt-vegetable-risotto* ^{7,9,14}



*Peaches caramellized in honey,
iced mocca-pafait* ^{7,8}

€ 39,00

Wine recommendation

White wine

2015 Riesling Stückfass dry
Wine farm Jakob Schneider
Niederhausen
0,1l € 4,50

Red wine

2016 Bordeaux
Wine farm Chateau du Pin
Saint Martial - France
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

