



HOTEL ZUM
RITTER
ST. GEORG

Heidelberg

Renaissance-Menu

August

*Aspic of prime boiled beef, pearl barley vinaigrette,
radish salad with yoghurt* 1,4,7,9



Beer soup with dices of brown bread 4,7,9,10



*Fillet of pike perch with chanterelles,
mustard seed sauce, carrots and dill potatoes* 3,4,7,10



*Red berry fruit jelly with almond-chocolate-cream
and apricot coulis* 1,2,7

€ 39,00

Wine recommendation

White wine

2017 Grauburgunder Kabinett dry
Weingut Adam Müller
Heidelberg
0,1l € 5,50

Red wine

2016 Heidelberger Nero dry
Weingut Plauer
Heidelberg
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

