



HOTEL ZUM
RITTER
ST. GEORG

Heidelberg

Renaissance-Menu

September

Ox muzzle salad with onions and herbs, b, c, 9
gherkins chutney and sourdough bread 4, 7, 8, 10, 11



Sweet chestnut soup with smoked ham and croutons b, c, 7



Beef cheek, Filet and braised shallots, 9
leek vegetables and bread dumplings cooked in a napkin 4, 7, 8



Bühler stewed plums and creme, 7
cinnamon parfait 7

€ 39,00

Wine recommendation

Red wine

2016 Spätburgunder
wine farm Flauer 2016
Heidelberg
0,1 l € 5,00

White wine

2016 Riesling
Schriesheimer Schlossberg
Schriesheim
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

