



HOTEL ZUM
RITTER
ST. GEORG

Heidelberg

Renaissance-Menu

December

*Terrine of rabbit and smoked duck breast,
chickpea salad and red currant sauce* 1,7,8,13,b,c,h,i

Pumpkin soup with oil and brown-bread-croutons 1,6,7,8,12,13



*Marinated wild boar with nut spätzle,
endive salad and yoghurt dressing* 4,9,7



*Apple beignet with zabaglione and
vanilla ice-cream* 1,4,7,a

€ 39,00

Wine recommendation

White wine

2016 Weisser Rioja
Wine farm Azabache
Rioja
Spain
0,1 l € 4,50

Red wine

2016 Swinger Rose
Wine farm Jehrig
Weisenheim am Sand
Pfalz
0,1 l € 5,00

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

