



HOTEL ZUM
RITTER
ST. GEORG

Heidelberg

Renaissance-Menu

November

*Smoked trout and veal sweatbread,
beetroot and horseradish velouté* ^{7, 10}



White bean-soup with herb-veal dumplings ^{1, 7}



*Breast and leg of goose in own sauce,
cranberry-apple, red cabbage, potato dumplings
and chestnuts* ^{4, 7, 8, 10}



*Darfait of fruit cake with dried fruit ragout
and gingerbread-sauce* ^{1, 4, 7, e}

€ 39,00

Wine recommendation

White wine

2017 Grauburgunder
Vineyard Adam Müller
Heidelberg
0,1 l € 5,50

Red wine

2017 St. Laurent
Winzergenossenschaft
Schriesheim
0,1 l € 5,50

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

