



HOTEL ZUM  
RITTER  
ST. GEORG

Heidelberg

## Appetizer / Salads

### **Buffalo mozzarella** <sup>7,8</sup>

tomatoes | basil dressing | rocket salad | balsamic vinegar  
€ 11,50

### **Roasted king prawns** <sup>5,8</sup>

lime-oil | mango-chili-chutney | shallot dressing | salad  
€ 15,00

### **Serrano-ham** <sup>j,k,7,8,14</sup>

romaine-lettuce | tomato-vinaigrette | basil pesto | parmesan  
€ 15,00

### **Marinated salmon** <sup>3,7,8,10,14</sup>

fried chanterelles | orange-sour-cream | wild herb salad  
€ 16,00

### **Side salad** <sup>c,10,11</sup>

mixed greens | radish | tomato | sprouts  
€ 5,00

## Soups

### **Beef bouillon** <sup>1,4,7,9,10,11</sup>

semolina dumplings | fine vegetables  
€ 8,00

### **Tomato-coconut-soup** <sup>1,4,7,8,9,14</sup>

basil-croûtons  
€ 9,00

#### Additives:

a= with colorant; b = with preservative; c= with antioxidants; d=with taste enhancer; e=sulphuretted;  
f= blackened; g= waxed; h=with sweeteners; i= with phosphate; j= alternatively nitrate;  
k=nitrate pickling salt; l= with caffeine

#### Allergens:

1.eggs, 2.peanuts, 3.fish, 4.gluten, 5.crustaceans, 6.lupine, 7.milk, 8.edible nuts, 9.celery, 10.mustard, 11.sesame, 12.soy,  
13.molluscs, 14. sulphur dioxide



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## Vegetarian

### **Basil-risotto** <sup>7,8,14</sup>

cherry tomato | | bimi | pine nuts  
€ 15,00

### **Chanterelles in herb-cream** <sup>1,4,7,14</sup>

tagliatelle pasta or butter-potatoes  
€ 17,00

## Ritter's Classics

### **Pan fried veal's liver** <sup>4,7,9,10,11</sup>

slices of apple | mashed potatoes | onions | green salad |  
yoghurt dressing  
€ 18,00

### **Veal goulash** <sup>4,7,10,14</sup>

spätzle | sour cream | lettuce | herb dressing  
€ 18,00

### **Roasted medallions of pork** <sup>1,4,7,9,14</sup>

pepper-cream-sauce | broccoli | tagliatelle  
€ 18,00

### **Rack of lamb** <sup>1,4,7,8,9,14</sup>

parmesan-crust | balsamic-jus | beans | potato gratin  
€ 25,00

### **Stewed beef roulade „homemade“** <sup>c,j,k,7,9,10,11,14</sup>

cucumber-onion-bacon filling | vegetables | mashed potatoes  
€ 19,00

### **Wiener Schnitzel of veal** <sup>1,4,10,11,14</sup>

potato cucumber salad | fresh lemon  
€ 23,00

### **Roasted saddle of venison** <sup>j,k,1,4,7,8,9,14</sup>

cranberry-pepper sauce | king oyster mushrooms |  
glazed vegetables | hazelnut-spätzle  
€ 26,00

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## Fish

### **Pikeperch fillet** j,k,3,5,7,9,10,14

crayfish tails | noilly prat sauce | chanterelle-tagliatelle  
€ 23,00

### **Roasted fillet of dorado** 3,7,9,14

parmesan-foam | artichoke-fennel-vegetables | rosemary potatoes  
€ 24,00

## Specialties from the grill

US-Rumpsteak <sup>7</sup> € 27,50

Rib Eye Steak <sup>7</sup> € 29,00

Ostrich fillet <sup>7</sup> € 26,00

## Side dishes

sauce béarnaise <sup>1,7,14</sup>, BBQ-sauce <sup>7</sup>, herb butter <sup>7</sup> or gravy <sup>9,10</sup> beans <sup>9</sup>,  
vegetables, pepper-zucchini-vegetables mix, side salad <sup>11,14</sup>, rosemary potatoes,  
potato gratin <sup>7</sup> or spätzle <sup>1,4</sup>

## Our recommendation for 2 persons

### **Chateaubriand** <sup>1,7,9,10</sup>

sauce béarnaise | jus | vegetables | potato gratin  
€ 72,00

with two slices of fried foie gras liver <sup>4</sup>  
€ 85,00

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i= mit Phosphat; j=ersatzweise mit Nitrat; k=Nitrit Pökelsalz; l= koffeinhaltig

#### Allergene:

1.Eier, 2.Erdnuss, 3.Fisch, 4.Gluten, 5.Krebstiere, 6.Lupine, 7.Milch & Molkereiprodukte, 8.Schalenfrüchte, 9.Sellerie,  
10.Senf, 11.Sesam, 12.Soja, 13.Weichtiere, 14.Schwefeldioxid/Sulfite



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## Desserts

### **Coupe Denmark** <sup>4,7,8</sup>

vanilla ice-cream | whipped cream | brittle | hot chocolate sauce  
€ 8,00

### **Marinated berries** <sup>1,7,8,14</sup>

Grand Marnier | vanilla ice-cream | raspberry-sauce  
€ 8,00

### **Apple strudel** <sup>a,1,4,7,8</sup>

walnut ice-cream | vanilla sauce | whipped cream  
€ 9,00

### **Parfait of valrhona chocolate** <sup>c,1,7,8</sup>

mango | raspberry sauce  
€ 8,00

### **Cheese varieties „Ritter St. Georg“** <sup>2,4,7,8,12</sup>

nuts | „Tessiner“ figs- & pear-mustard | grapes | bread  
€ 16,00

**We would be pleased to recommend a corresponding sweet wine for  
your dessert or cheese variety.**

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