Das Palatin

Restaurant

Menu

**„Food is need,
enjoyment is an art!“**

François VI. Duc de La Rochefoucauld

Enjoy a few wonderful hours in our restaurant.

For the beginning

Pumpkin Flan
Roasted Chestnuts | Crispy Sage
Goat's Cheese | Apple Gel € 16,00

Carpaccio
Aubergine | Sesame Vinaigrette | Kibbeh
Parmesan | Rocket € 17,00

Cured Salmon
Potato Cakes | Horseradish | Sweet and Sour Cucumber
Grapefruit Pearls | Lamb's Lettuce € 17,00

Caesar Salad
Parmesan | Croûtons | Bacon € 14,00

Mixed Leaf Salads
Fresh Vegetables | House Dressing | Parmesan € 12,00

with Turkey Breast Strips € 16,00
with Shrimp € 19,00

Liquid Offerings

Game Consommé
Venison-Filled Maultaschen | Chives € 9,00

Hokkaido Pumpkin Soup
Coconut | Ginger | Crumble € 9,00

Lobster Foam Soup
Lemongrass Espuma | Prawn € 10,00

Pasta & Vegetarian

Pumpkin Tart
Roasted Pumpkin | Goat's Cheese | Lamb's Lettuce € 18,00

Mafaldine
Venison Ragout | Pecorino | Pear and Cranberry Chutney € 20,00

Risotto
Pumpkin | Pear | Walnuts | Taleggio € 17,00

with Shrimp € 24,00
with Beef Strips € 23,00

The main thing

Venison Ragout | Valrhona Couverture Hazelnut Spätzle | Cranberry Pear	€ 30,00
Pork Schnitzel Cheese Sauce | Pan-Fried Potatoes | Lamb's Lettuce	€ 28,00
Duck Breast | Orange Jus | Red Cabbage | Quince Salsify | Duchess Potatoes	€ 27,00
Duroc Pork Rack | Parsnip Purée | Young Leek Black Garlic | Beetroot Variation | Polenta	€ 26,00
Cod | Herb Crust | Saffron Fennel Pumpkin And Potato Slice | Truffle Sauce	€ 26,00
Dry-Aged Beef Burger | Brioche Bun | Comté Cheese | Steakhouse Fries (vegetarian option available)	€ 20,00
Pulled Chicken Burger | Spring Onions | Sriracha Mayonnaise | Sweet Potato Fries	€ 22,00

Our menu recommendation

Pumpkin Soup
Coconut | Ginger

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Roast Beef | Balsamic Jus
Bimi | Pumpkin Gnocchi

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Crème brûlée

€ 47,00

At least ...

Cinnamon Roll Caramelised Walnuts | Mascarpone And Lemon Cream Mountain Milk Yoghurt Ice Cream	€ 9,00
Quince Crème brûlée Damsons | Pistachio Ice Cream	€ 9,00
Selection of Cheese Chutney | Grapes	€ 12,00

Restaurant

Additive labeling

We would like to draw your attention to the fact that our dishes are always freshly prepared for you.
The law requires the labeling of additives contained in food.
Please also note our allergen-labeled menu.

1 = Cereals containing gluten and products thereof
2 = Eggs and products thereof
3 = Milk and products thereof (including lactose)
4 = Sesame seeds and products thereof
5 = Mustard and products thereof
6 = Celery and products thereof
7 = Soybeans and products thereof
8 = Peanuts and products thereof
9 = Lupins and products thereof
10 = Molluscs and products thereof
11 = Crustaceans and products thereof
12 = Nuts and products thereof
13 = Fish and products thereof
14 = Sulfur dioxide and sulfites
(in concentrations of more than 10 mg/kg or 10 mg/l)

We will be happy to answer any questions you may have.

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Restaurant

Beverage menu

„Wine doesn't invent anything, he's just babbling it out."

Friedrich Schiller

In this sense, for your well-being
and for one another nice evening in our restaurant.

Aperitif

Martini bianco, extra dry, rosso	5 cl	€ 6,00
Campari Soda	5 cl	€ 7,50
Campari Orange	5 cl	€ 7,50
Lillet Wild Berry Lillet Blanc, Wild Berry, Berries	0,2 l	€ 7,50
Pimms James Pimms N°1 , Prosecco, ginger beer, orange, mint	0,2 l	€ 7,50
Aperol Sprizz Aperol, white wine or Prosecco, mineral water	0,2 l	€ 7,50
Aperol Sprizz (alcohol-free) orange and grenadine syrup, non-alcoholic sparkling wine, mineral water	0,2 l	€ 6,50
Kir – Sekt Cassisse, house brand sparkling wine	0,1 l	€ 6,00

Champagne - Sparkling wine - Prosecco

Palatin Winzer sparkling wine	0,75 l	€ 27,00
Weißburgunder extra dry	0,1 l	€ 4,00
Pinot brut „Nature“	0,75 l	€ 35,00
Clauer Winery, Heidelberg	0,1 l	€ 7,00
Secco Rosé	0,75 l	€ 28,00
quality sparkling wine	0,1 l	€ 4,50
Weingärtner Cleebronn-Güglingen		
„Zero“ (alcohol-free)	0,75 l	€ 29,00
non alcoholic sparkling wine	0,1 l	€ 4,50
Weingut Clauer, Heidelberg		
Secco Rosé	0,75 l	€ 29,00
Clauer Winery, Heidelberg	0,1 l	€ 4,50

White wine by the glass

White wine from Baden

2023 Leimener Herrenberg	0,75 l	€ 26,00
Weißburgunder Kabinett fruity	0,2 l	€ 8,50
Weingut Adam Müller, Leimen	0,1 l	€ 5,00
2023 – Premium –	0,75 l	€ 28,00
Grauburgunder dry	0,2 l	€ 8,50
Weingut Philipp Plag, Kürnbach	0,1 l	€ 5,00
2024 Sauvignon Blanc	0,75 l	€ 28,00
Quality wine dry	0,2 l	€ 9,00
Weingut Clauer, Heidelberg	0,1 l	€ 5,00
2022 „Alte Rebe“	0,75 l	€ 28,00
Riesling dry	0,2 l	€ 9,00
Winzer von Baden, Wiesloch	0,1 l	€ 5,00
2021 Malscher Ölbaum	0,75 l	€ 29,00
Sauvignon Blanc Kabinett dry		
Weingut Hummel, Malsch		

White wine from Baden

2022 „Bronner“ (bio-certified) 0,75 l € 29,00
Rebsorte Bronner, Kabinett dry
Weingut Leonard, Ebringen

2022 „Cucèe GeorG“ 0,75 l € 32,50
Cuvèe aus Burgundern, Chardonnay, Auxerrois
Weingut Seeger, Leimen

2023 „Esprit“ 0,75 l € 28,00
Grauburgunder dry
Weingut Bosch, Kronau

2021 „Lias Epsilon“ 0,75 l € 37,00
Riesling dry – fruity
Weingut Bosch, Kronau

White wine from Württemberg

2021 Herzog Christoph 0,75 l € 30,00
Riesling quality wine dry
Weingärtner Cleebronn-Güglingen

2020 Muskateller 0,75 l € 28,00
Weingut Häusermann, Sternenfels

Rosé wine by the glass

Rosé wine from Baden

2022 Lemberger – lightly pressed	0,75 l	€ 28,00
Weingut Plag, Kürnbach	0,2 l	€ 9,00
	0,1 l	€ 5,00

Our recommendation:

2023 Vino Palatino	0,75 l	€ 25,00
Pinot Noir off-dry	0,2 l	€ 8,00
Winzer von Baden, Wiesloch	0,1 l	€ 4,50

A wine from the „Palatin Project Wineyard"
Nurtured, cared for, and harvested by our staff.

Rosé wine from Württemberg

2022 Spielart Rosé	0,75 l	€ 28,00
Cabernet Franc, Cabernet Sauvignon dry	0,2 l	€ 9,00
Weingut Bosch, Kronau	0,1 l	€ 5,00

Red wine by the glass

Red wine from Baden

2020 „old vine”	0,75 l	€ 28,00
Lemberger dry	0,2 l	€ 9,00
Winzer von Baden, Wiesloch	0,1 l	€ 5,00
2023 Merlot	0,75 l	€ 28,00
Weingut Adrian Zimmer, Odenheim	0,2 l	€ 9,00
	0,1 l	€ 5,00
2017 Spätburgunder	0,75 l	€ 28,00
Barrique dry	0,2 l	€ 9,00
Weingut Ihle, Baden	0,1 l	€ 5,00
2023 fire	0,75 l	€ 27,00
Portugieser, Cab.Mitos, Lemberger off-dry	0,2 l	€ 8,50
Weingut Bosch, Kronau	0,1 l	€ 5,00

Red wine from Baden

2021 „AnnA“ 0,75 l € 36,00
Cuvèe, Blaufränkisch & Pinot Meunier
Weingut Seeger, Leimen

2018 „Dreiklang” 0,75 l € 28,00
Red wine cuvée, Spätb.-, Blaufränk.- & Syrah
Weingut Ihle, Rauenberg

2020 „C5“ 0,75 l € 28,00
Cuvée
Weingut Ihle, Rauenberg

2017 Syrah 0,75 l € 39,00
Q.b.A, Barrique dry
Weingut Ihle, Baden

2016 Malscher Rotsteig 0,75 l € 35,00
Lemberger Reserve dry
Weingut Hummel, Malsch

Red wine from Württemberg

2016 „Herzog Christoph“ 0,75 l € 29,00
Lemberger quality wine dry
Weingärtner Cleebronn-Güglingen

2018 Zweigeltrebe 0,75 l € 35,00
VDP Gutswein dry
Weingut Jürgen Ellwanger, Winterbach

Excursion to the Palatinate

2019 „Aufwind“ Sauvignon Blanc dry Weingut Hensel, Bad Dürkheim	0,75 l	€ 30,00
2022 Dirmsteiner „vom Kalkmergel“ Chardonnay dry, VDP Weingut Philipp Kuhn, Laumersheim	0,75 l	€ 31,00
2022 „Ein PS“ - Riesling dry Weingut Gehrig, Weisenheim	0,75 l	€ 27,00
2021 Blanc de Noir – Merlot dry Weingut Gehrig, Weisenheim	0,75 l	€ 27,00
2020 „Mano Negra“ Red wine Cuvée dry, Cabernet & Blaufränkisch Weingut Philipp Kuhn, Laumersheim	0,75 l	€ 31,00
2019 „Tohuwabohu“ Red wine Cuvée Merlot, Cabernet Franc, Cabernet Sauvignon Weingut Markus Schneider, Ellerstadt	0,75 l	€ 36,00

International

Italian red wine

2017 Santa Christina — 0,75 l € 28,00
Rosso IGT Toscana

French red wine

2015 Côtes du Rhône — 0,75 l € 27,00
Secret de Famille
Domaines Paul Jaboulet Aîné

Beer

Draft beer

Welde No. 1 Pilsner	0,3 l	€	4,00
	0,5 l	€	5,00
Welde light wheat beer	0,3 l	€	4,00
	0,5 l	€	5,00

Bottled beer

Welde non-alcoholic Pilsner	0,33 l	€	4,00
Welde Naturradler – Pilsner with lemonade	0,33 l	€	4,00
Welde non-alcoholic wheat beer	0,5 l	€	5,00
Maisel's Weisse dark wheat beer	0,5 l	€	5,00

Non-alcoholic beverages

Mineral water

Teinacher Gourmet medium	0,25 l	€	3,00
	0,75 l	€	6,50
Teinacher Gourmet naturell	0,25 l	€	3,00
	0,75 l	€	6,50

Lemonades

Fritz-Kola	0,33 l	€	4,00
Fritz-Kola sugar-free	0,33 l	€	4,00
Fritz-Mischmasch	0,33 l	€	4,00
Fritz-Limo orange	0,33 l	€	4,00
Fritz-Limo apple-cherry-elderberry	0,33 l	€	4,00
Thomas Henry Tonic Water	0,2 l	€	4,00
Thomas Henry Bitter Lemon	0,2 l	€	4,00

Juices, fruit juices, nectars & spritzers

Niehoffs Vaihinger apple	0,2 l	€ 3,50
Niehoffs Vaihinger orange	0,2 l	€ 3,50
Niehoffs Vaihinger passion fruit	0,2 l	€ 3,50
Niehoffs Vaihinger currant	0,2 l	€ 3,50

Teinacher Apple spritzer	0,33 l	€ 4,00
Teinacher Apple and Blackcurrant	0,33 l	€ 4,00
Fritz-Spritz Organic Rhubarb spritzer	0,33 l	€ 4,00
Fruit Juice spritzer	0,2 l	€ 3,50
	0,4 l	€ 5,50

Digestif

Williams Christ pear brandy Weingut Adam Müller, Leimen	2 cl	€ 3,00
Mirabelle plum brandy Weingut Adam Müller, Leimen	2 cl	€ 3,00
Sour cherry brandy Weingut Adam Müller, Leimen	2 cl	€ 3,00
Raspberry brandy Weingut Adam Müller, Leimen	2 cl	€ 3,00
Forest raspberry liqueur Weingut Adam Müller, Leimen	2 cl	€ 3,00
Vineyard peach liqueur Edelobstbrennerei Ziegler	2 cl	€ 3,00
Grappa Nonino Chardonnay	2 cl	€ 4,50

Digestif

Jägermeister	4 cl	€	4,00
Fernet Branca	4 cl	€	4,50
Ramazzotti	4 cl	€	4,50
Averna	4 cl	€	4,00
Sambuca	4 cl	€	4,50
Ouzo	4 cl	€	4,00
Sauza Tequila gold	2 cl	€	2,50
Sauza Tequila silver	2 cl	€	2,50

Hot beverages

Coffee Crème	€	3,00
Espresso	€	2,50
Double Espresso	€	4,00
Caffè Latte	€	4,50
Latte Macchiato	€	4,50
Cappuccino	€	4,50
Hot chocolate	€	4,00
Cup of tea	€	3,00

We can also prepare all specialty coffees decaffeinated on request.

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1 = with coloring
2 = with caffeine
3 = with sweetener
4 = contains a source of phenylalanine
5 = contains quinine
6 = with flavor enhancer
7 = with antioxidant
8 = with preservatives

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