



SANKT
URBAN
RESTAURANT

Special Aperitif Recommendations

DREAMY WINTER PEAR

The juice from hand-picked pears of the varieties “Gelbmöstler”, “Nägelesbirne” and “Swiss Water” promises unimagined density. The luscious notes of fully ripe pear last on the palate, and the winter spices perfectly complement the sweetness.

1 dl – 10

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SPARKLING CHRISTMAS

Christmas spices with a noble character are combined with fine notes of orange and mandarin, and are completed by a hint of elegant perlage from sparkling wine. A recipe from our sommelier Carlos Condinho Dos Santos.

1 dl – 12

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CHAMPAGNE LOUIS ROEDERER COLLECTION 246

In the current Collection 245, the tradition of the House of Louis Roederer is combined with a forward-looking philosophy. This exquisite composition reflects Maison Roederer's commitment to sustainable viticulture and the respectful use of the terroir. This cuvée, based on the exceptional 2020 harvest, combines 55% vintage wines with 35% Réserve Perpétuelle and 10% reserve wines aged in oak barrels. The result is a complex, full-bodied champagne with impressive aging potential. It combines freshness, depth and an intriguing aroma variety of citrus and yellow fruit with subtle smoky notes. Cheers!

1 dl – 19

Enjoy exquisite bottled wines, in perfect harmony with our seasonal delicacies, recommended by our sommelier Carlos Condinho Dos Santos:

2024	That's Neiss Rosé	28
	<i>NEISS / Kindenheim, Palatinate</i>	
2023	Deidesheimer Herrgottsacker Riesling (semi-dry)	34
	<i>Deimel / Niederkirchen, Palatinate</i>	
2018	Deidesheimer Pinot Noir	40
	<i>M. & G. Fußer / Niederkirchen, Palatinate</i>	
2022	Wachenheimer Altenburg 3 P.n.t.s. Single Vineyard	58
	<i>Pinot Gris / Chardonnay / Pinot Blanc</i>	
	<i>Georg Mosbacher / Forst, Palatinate</i>	
2022	Das Kreuz - „The Cross”	176
	<i>Rings / Freinsheim, Palatinate</i>	

For today's recommendations outside of our menu, please ask our service staff.
The prices are in euros and include VAT.

The small Menu

Lamb's Lettuce Salad

with potato-marjoram vinaigrette, roasted speck, croutons, walnuts and grapes

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Breast and Leg of Goose

with apple-red cabbage, chestnut-vegetable mix, stuffed potato dumplings and mugwort sauce

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Orange Sorbet

with Grand Marnier zabaglione, crêpe and lingonberries

75

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Wine Culture Menu

Parfait of Venison Liver

with sauternes jelly, truffle vinaigrette and brioche

2024 „Nonnengarten“ Gewürztraminer Kabinett

Egon Schmitt / Bad Dürkheim, Palatinate

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Foam Soup of Celery Root

with star anise and goose raviolo

2022 MC Riesling

Müller-Catoir / Neustadt Haardt, Palatinate

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Medallions of Veal Tenderloin

with thyme and orange crust, parsley root mousseline,

stuffed mushroom and truffle jus

2018 Pinot Noir -Edition Horcher-

mkquadrat / Kallstadt, Pfalz

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Stuffed Pear

with mulled wine zabaglione and cinnamon ice cream

2018 Rieslaner Auslese

Darting / Bad Dürkheim, Palatinate

as a 4-course menu 89 / with wine accompaniment 117

as a 3-course menu (without soup) 79 / with wine accompaniment 100

Orders for our menus and dishes for 2 people are accepted until 1:45 p.m. or 8:45 p.m.

STARTERS

Lamb's Lettuce Salad

with potato-marjoram vinaigrette, roasted speck, croutons, walnuts, and grapes 15
served with fried venison liver 22

Baked Goose Strudel

with carrot and white cabbage salad, hazelnuts and red chicory 19

Roasted Shrimp

with beetroot and raspberry salad, pink pepper and dill vinaigrette 23

Parfait of Venison Liver

with sauternes jelly, truffle vinaigrette and brioche 24

SOUPS

Foam Soup of Celery Root

with star anise and goose raviolo 13

Chancellor's Soup

Beef broth with marrow dumplings, vegetables and lovage 13

OUT OF THE WATER

Poached Cod

on bed of spinach with chive-potatoes and champagne sauce 37

Seared Sea Bass

with bouchot mussel-saffron sauce and fennel-risotto 44

FROM THE MEADOW

Palatinate's Favourite Dish

Saumagen, bratwurst and liver dumplings with sauerkraut and mashed potatoes 24

Palatinate Rump Steak

with braised onions, seasonal vegetables and roast potatoes 36

Breast and Leg of Goose

with apple-red cabbage, chestnut-vegetable mix, stuffed potato dumplings and mugwort sauce 49

Venison Roast

with lingonberry-pear, Brussels sprouts-carrot mix and hazelnut spaetzle 39

Medallions of Veal Tenderloin

with thyme and orange crust, parsley root mousseline, stuffed mushroom and truffle jus 44

Homemade Walnut-Black Pudding

fried in butter with pumpkin curry and chive-mashed potato 24

VEGETARIAN

Pappardelle with Braised Pumpkin

pumpkin seed pesto, fried oyster mushroom and curry-lemongrass sauce 22

More dishes can be found on our separate vegetarian menu.

CHEESE

Selection of raw milk cheese

with grapes and fig mustard.....	3 varieties (75 g cheese)	12
.....	5 varieties (125 g cheese)	16
.....	7 varieties (175 g cheese)	19
Paired with Taylor's 10 Year-Old Tawny Port	5cl	14

DESSERT

Orange Sorbet

with Grand Marnier zabaglione, crêpe and lingonberries 15

Stuffed Pear

with mulled wine zabaglione and cinnamon ice cream 19

"Espresso Special"

crème brûlée, praline and espresso 15

Our Sorbet Selection

passion fruit, pineapple, strawberry, lemon, Campari, cherry per scoop 3

CHRISTMAS MENU TO TAKE HOME

Taking Home for Christmas

Wednesday, 24 December, 2025

(Orders must be made by Sunday, 21 December at 6:00 p.m.)

Enjoy Christmas at home with a festive 3-course meal from Restaurant Sankt Urban.

We cook your Christmas dinner so you can enjoy it at home.

Easy instructions are in your to-go box.