



**SANKT
URBAN**
RESTAURANT

Special Aperitif Recommendations

MARIE MOTZENBÄCKER SAUVIGNON BLANC BRUT

Discover the Sauvignon Blanc Brut from Sektgut Motzenbäcker, a masterpiece of classic bottle fermentation from Deidesheim. This organically produced, vegan sparkling wine seduces with a complex variety of flavours of yeast pastries, honeysuckle, apple and gooseberry, complemented by a delicate, restrained perlage. With 12.5% alcohol by volume, a fresh acidity of 7.4 g/l and a residual sweetness of 6.0 g/l, this sparkling wine is the perfect aperitif
- an animating prelude that celebrates the essence of our region in every sip.

.....

1 dl – 12

★★★

MANUFAKTUR JÖRG GEIGER AECHT BITTER

(non-alcoholic)

Experience "Aecht Bitter!", an exceptional non-alcoholic aperitif that captures the essence of the Swabian Alb. The basis is the tannin-rich juice of the green hunting pear, harmoniously complemented by the fresh acidity of the red gooseberry. Floral notes of orange, acacia and elderflower combine with the tart spiciness of yarrow and wormwood to create a unique flavour experience. This aperitif is a tribute to the rugged yet beautiful landscape of its origins, perfectly rounded off by a fine bitter note that invites you to enjoy it with savoury dishes or as a refreshing start to the evening.

.....

0,1 l – 6,90

★★★

For today's recommendations outside of our menu, please ask our service staff.

The prices are in euros and include VAT.



We use this symbol to identify our vegetarian dishes as well as those that can also be prepared vegetarian – slightly modified.

The Small Menu

Spring Salads with Rhubarb Yoghurt Vinaigrette

roasted hazelnuts and garden cress

.....

Veal Patties Pan-fried in Butter

with asparagus à la crème, parsley potatoes and Burgundy jus

.....

Amalfi Lemon Sorbet

gladly infused with limoncello

50

Wine Culture Menu

Arctic Char from the Spice Pickle

with wasabi vinaigrette and kohlrabi-coriander salad

2023 Auxerrois

Schwarztrauber, Mußbach

.....

Asparagus Foam Soup

with pan-fried seawater prawn

2021 Gimmeldinger Kapellenberg

Schwarztrauber, Mußbach

.....

Pink Roasted Saddle of Lamb

with butter crust, stuffed courgette and Roman dumplings

2021 "Blackprint" Red Wine Cuvée

Markus Schneider, Ellerstadt

.....

Carrot-Hazelnut Cake

with pistachio ice cream and pickled pears

2022 "Sonnentropfen" Riesling

Schäfer, Bad Dürkheim

.....

*as a 4-course menu 89 / with wine accompaniment 113
as a 3-course menu (without soup) 77 / with wine accompaniment 97*

Order acceptance for our menus until 1:45 p.m. or 8:45 p.m.

STARTERS

Arctic Char from the Spice Pickle

with wasabi vinaigrette and kohlrabi-coriander salad..... 19

Spring Salads with Rhubarb Yoghurt Vinaigrette,

roasted hazelnuts and garden cress..... 14

Lukewarm Carpaccio of “Saumagen”

with wild garlic vinaigrette, salad bouquet and croûtons..... 19

Terrine of Solid Black Feather Chicken

with foie gras, pistachio vinaigrette and brioche..... 24

SOUPS

Foam Soup of Wild Garlic

with lemon croûtons..... 12

“Kanzlersuppe”

beef broth with marrow dumplings, vegetables and lovage..... 13

FRESHLY CAUGHT

Baked Pollack

with “Frankfurter Grüner Sauce”, lemon and buttered potatoes..... 35

Fillets of Red Mullet

with olive-bell pepper tapenade, saffron-prawn risotto and broccoli..... 39

FROM THE MEADOW

Palatinate’s Favourite Dish

Saumagen, bratwurst and liver dumplings with sauerkraut and mashed potatoes..... 22

Pink Roasted Saddle of Lamb

with butter crust, stuffed zucchini and Roman dumplings..... 44

Palatinate Rump Steak

with herb butter, asparagus à la crème and fried potatoes..... 36

Boiled Veal in Root Broth

with “Frankfurter Grüner Sauce” and buttered potatoes..... 34

Pink Roasted Strips of Saddle of Veal

with mushroom cream sauce, Vichy carrots and rosemary potato fritters..... 35

The First Palatinate Asparagus

Portion of Palatinate Asparagus

with hand-whipped hollandaise sauce, or melted butter and parsley potatoes..... 25

in addition Selection of our Favorite Hams..... 14

in addition Veal Schnitzel Pan-fried in Melted Butter..... 19

in addition Skewer with Pan-fried Seawater Prawns..... 21

We cook the asparagus with a slight "bite", so that it bends a little when placed on the fork.
But we can also do it differently..

Our wine recommendation for Asparagus

2023 Auxerrois Schwarztrauber, Mußbach	0,25ltr. 9		0,75ltr. 27
2023 Rosé, Pfeffingen, Bad Dürkheim	0,25ltr. 9,50		0,75ltr. 32
2020 Sauvignon Blanc, Motzenbäcker, Deidesheim	0,25ltr. 8,90		0,75ltr. 29

VEGETARIAN

Gnocchi in Wild Garlic Sauce ^V

with green asparagus and shaved pecorino cheese..... 24

Palatinate Asparagus ^V

in herb crêpe au gratin with hollandaise sauce..... 32

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

DESSERT

Carrot-Hazelnut Cake

with pistachio ice cream and pickled vanilla pears..... 19

Amalfi Lemon Sorbet

gladly infused with limoncello..... 14

Three Kinds of Panna Cotta - Banana / Caramel / Blackberry -

with Valrhona chocolate ice cream..... 18

"Espresso Special"

Crème brûlée, praliné and espresso..... 17