



SANKT
URBAN
RESTAURANT

Special Aperitif Recommendations

MANUFAKTUR JÖRG GEIGER SPRING FRAGRANCE (*non-alcoholic*)

Experience the harmony of the strawberry season with "Spring Scent": Sweet strawberries meet herbaceous woodruff and fragrant elderflower. Fresh apple and rhubarb provide a floral, long-lasting finish
– a successful start to your evening.

1 dl – 9

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MARIE MOTZENBÄCKER SAUVIGNON BLANC BRUT

Discover Sauvignon Blanc Brut from the Motzenbäcker sparkling winery, a masterpiece of classic bottle fermentation from Deidesheim. This ecologically produced, vegan sparkling wine seduces with a complex variety of aromas of yeast pastry, 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 presents itself as the perfect aperitif
– a stimulating prologue that celebrates the essence of our region in every sip.

1 dl – 11

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Spring Awakening in a Glass

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

2023	Sauvignon Blanc	29
	<i>Deimel, Niederkirchen / Palatinate</i>	
2023	Cuvée Blanc (Scheurebe / Cabernet Blanc / Riesling)	32
	<i>Acham-Magin, Forst / Palatinate</i>	
2021	Riesling, Buntsandstein	44
	<i>Frank John, Königsbach / Palatinate</i>	
2023	Chardonnay Reserve	48
	<i>Bernhard Koch, Hainfeld / Palatinate</i>	

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

Our Small Menu

Spring Mixed Salad

with rhubarb yoghurt vinaigrette, roasted hazelnuts and garden cress

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Butter-fried Slices of Palatinate Saumagen

with Frankfurt Green Sauce and parsley potatoes

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Cream Ice Cream

with marinated blueberries and Chardonnay sparkling wine sabayon

49

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Wine Culture Menu

Terrine of Veal

with Madeira jelly, Frankfurt Green Sauce, quail egg and radishes

2022 MC Riesling

Müller-Catoir, Neustadt Haardt / Palatinate

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Palatinate Asparagus Foam Soup

with home-pickled char and chives

2024 Chardonnay "Vom Loess"

Bernhard Koch, Hainfeld / Palatinate

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Pink Roasted Saddle of Lamb

with stuffed vine tomato, bean bunches,

Parmesan risotto and balsamic jus

2020 Stein & Erde "Alois K." red wine cuvée

Cabernet Cubin / Cabernet Sauvignon / Pinot Noir

Alois Kiefer, St. Martin / Palatinate

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Amalfi Lemon Tart

with pistachio ice cream, blueberries and Chardonnay sparkling wine sabayon

2018 Dürkheimer Fronhof Rieslaner Auslese

Darting, Bad Dürkheim / Palatinate

as a 4-course menu 89 / with wine pairing 113

as a 3-course menu (without soup) 77 / with wine pairing 97

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

STARTERS

Spring Mixed Salad

with rhubarb yoghurt vinaigrette, roasted hazelnuts and garden cress 14

Terrine of Veal

with Madeira jelly, Frankfurt Green Sauce, quail egg and radishes 22

Pan-fried Scallop

with couscous salad, pomegranate, garden cucumber and parsley pesto 24

Lukewarm Carpaccio of World Famous Saumagen

with wild garlic vinaigrette, salad bouquet and croutons 19

SOUPS

Palatinate Asparagus Foam Soup

with home-pickled char 14

Our wine recommendation for the asparagus foam soup:

2024 Chardonnay "Vom Loess"

Bernhard Koch, Hainfeld / Palatinate 1 cl 6

Chancellor's Soup

beef broth with marrow dumplings, vegetables and lovage 13

FRESH CATCH

Sea Bream Pan-fried on the Skin

with crustacean risotto, zucchini and basil sauce 39

Baked Pollack

with Frankfurt Green Sauce, Lemon and Buttered Potatoes 34

FROM THE MEADOW

Palatinate's Favourite Dish

World famous Saumagen, bratwurst and liver dumplings with sauerkraut and mashed potatoes 23

Pink Roasted Saddle of Lamb

with stuffed vine tomato, bean bunches, parmesan risotto and balsamic jus 39

Palatinate Rump Steak

with braised onions, market vegetables, fried potatoes and burgundy jus 36

Ragout of Black Feather Chicken in Morel Cream Sauce

with green asparagus and homemade tagliatelle 34

Lamb Shoulder Braised with Herbs -for two-

served with stuffed vine tomato, palatinate asparagus and wild garlic gnocchi

-Preparation time approx. 40 min- per person 39

Palatinate Asparagus

Portion of Palatinate Asparagus

with hand-whipped hollandaise sauce, or melted butter and parsley potatoes 26

in addition, a selection of our favourite hams 14

served with veal schnitzel pan-fried in butter 16

served with wild salmon steak 17

We cook the asparagus with a light "bite", so that it is -placed on the fork-
a little bit of bending. But we can also do it differently....

The Perfect Match for our Asparagus:

2023 Silvaner / Schwedhelm, Zellertal / Palatinate	1 cl. 6		0,75ltr. 24
2023 Auxerrois / Schwarztrauber, Mußbach / Palatinate	1 cl. 6		0,75ltr. 27
2022 Chablis Louis Michel & Fils / Burgundy, France			0,75ltr. 98

VEGETARIAN

Gnocchi in Wild Garlic Sauce

with yellow and red peppers, roasted pine nuts and grated mountain cheese 24

You can find more dishes on our separate vegetarian menu.

CHEESE

Selection of Raw Milk Cheese

<i>with grapes and fig mustard</i>	3 varieties (75 g cheese)	12
.....	5 varieties (125 g cheese)	16
.....	7 varieties (175 g cheese)	19

The Perfect Pairing: Taylor's 10 Years Old Tawny Port 5cl 14

DESSERT

Amalfi Lemon Tart

with pistachio ice cream, blueberries and Chardonnay sparkling wine sabayon 21

Rhubarb Ragout

with fresh raspberries, mint and white Valrhona chocolate ice cream 16

"Espresso Special"

Crème brûlée, praliné and espresso 15

Our Sorbet Selection

passion fruit, pineapple, strawberry, lemon, Campari, cherry per serving 5