



SANKT  
URBAN  
RESTAURANT

## *Special aperitif recommendations*

### CHÂTEAU DE VAUX - TRÄUBLEIN

*(non-alcoholic)*

Cheers from Eltville - Schloss Vaux embodies the art of winemaking in all its facets - from the meticulous work in the vineyard to the cellar and the traditional champagne method of sparkling wine production. The non-alcoholic version offers a light rosé touch in color. The nose is fruity, reminiscent of cassis, grapes and malt. A refreshing, sparkling experience that simply delights

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0.11 – 6

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### MENGER-KRUG RIESLING BRUT

Our heart beats for Riesling sparkling wine by Menger-Krug. This Riesling is a character type: finesse and aroma complement each other perfectly thanks to its finely polished minerality combined with fragrant fruit flavours. Straightforward body meets fascinating freshness. Treat yourself and your loved ones to this refreshing delicacy, that turns every encounter into something special.

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0.11 – 9,80

## *Sunshine in a Glass*

Enjoy the summer bottled wine recommendations  
of our sommelier Carlos Condinho Dos Santos:

<b>2023 Chardonnay &amp; Pinot Blanc</b> .....	36
<i>Rings, Freinsheim / Pfalz</i>	
<b>2023 Rosé Gutswein</b> .....	34
<i>Lucashof, Forst / Pfalz</i>	
<b>2021 Deidesheimer Herrgottsacker - Riesling Kabinett, off-dry</b> .....	32
<i>Manfred Deimel &amp; Sohn Winery, Niederkirchen / Palatinate</i>	
<b>2021 "Sand &amp; Kiesel" Portugal</b> .....	48
<i>Rings, Freinsheim / Pfalz</i>	

*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 mark our vegetarian dishes as well as those that can also be prepared vegetarian – slightly modified.

# Summer Menu

## **Burrata**

*with olive oil, old balsamic vinegar, colorful tomato salad and basil pesto*

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## **Our summer bratwurst**

*100% veal with potato-chanterelle and rocket salad with rosemary jus*

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## **Plum ragout**

*with almonds, vanilla sauce and butter biscuit ice cream*

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# Wine Culture Menu

## **Wild salmon tartare**

*with radish carpaccio, wasabi crème and caviar*

**2023 Auxerrois**

Schwarztrauber, Neustadt-Mußbach / Palatinate

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## **Tomato soup with gin cream**

*with pesto oil and puff pastry*

**2023 Deidesidesides Hof Riesling**

Dr. Bürklin-Wolf, Wachenheim / Palatinate

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## **Sautéed Beef Fillet Tips in Cognac Cream**

*Bean-chanterelles vegetables and butter tagliolini*

**2022 Spätburgunder "S"**

Bernhard Koch, Hainfeld / Palatinate

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## **Amalfi Zitrone**

*with lemon jelly, yoghurt ice cream and limoncello sabayon*

**2018 Durkheim's Fraunhof Reislán's Aussles**

Darting, Bad Dürkheim / Pfalz

*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

### Summer leaf salads

*with parmesan vinaigrette, caperberries, cherry tomato and croutons* 14

### Wild salmon tartare

*with radish carpaccio, wasabi crème and basil pesto* 21

### Lukewarm carpaccio of Saumagen

*with chanterelle vinaigrette, salad bouquet and croutons* 19

### Iced cucumber soup

*with dill, sour cream and crab crostini* 18

## SOUPS

### Kanzlersuppe

*Beef broth with marrow dumplings, vegetables and lovage* 13

### Tomato soup with gin cream

*Puff pastry and pesto oil* 14

## VEGETARIAN

### Homemade tagliolini with Sautéed chanterelles

*young leeks and shaved Parmesan* 26

*You can find more dishes on our separate vegetarian menu.*

## OUT OF THE WATER

### Tuna Steak -medium-rare-

*with sautéed chinoise vegetables, udon noodles, sesame seeds and curry-lemongrass foam* 39

### Pike-perch fillet roasted on the skin

*with saffron risotto, spinach leaves and beurre blanc* 37

## FROM THE MEADOW

### Palatinate's favourite dish

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

### Braised Beef

*with creamed savoy cabbage, bread dumplings and burgundy sauce* 33

### Palatinate rump steak with Braised Onions

*market vegetables, fried potatoes and port wine jus* 34

### Sautéed Beef Fillet Tips in Cognac Cream

*bean-chanterelles vegetables and butter tagliolini* 38

### Blood and liver sausage strudel

*Apple and horseradish vegetables, mustard seed jus, garden cress, cranberries* 26

### Our summer bratwurst

*100% veal with lukewarm potato chanterelle and rocket salad with rosemary jus* 24

## CHEESE

### Selection of Raw Milk Cheese

*with grapes and fig mustard*

3 varieties (75 g cheese) 12

5 varieties (75 g cheese) 16

7 varieties (75 g cheese) 19

## DESSERT

### Plum ragout

*with almonds, vanilla sauce and butter biscuit ice cream* 16

### Amalfi Zitrone

*with lemon jelly, yoghurt ice cream and limoncello sabayon* 19

### Passion fruit sorbet

*Banana Ragout, Mint, Chocolate* 14

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# The Big Game Menu

**on Sunday, 27 October 2024**

**'Born to be wild!'** Life in the wild makes venison a flavourful delicacy. To round off our Game Weeks, Stefan Neugebauer and Felix Jarzina present their best traditional and newly interpreted dishes.

### Game Menu in our Restaurant Schwarzer Hahn

Amuse bouche

~ Variation of venison ~

~ Wild pheasant 'roasted on the carcass' with pointed cabbage and clementine sauce ~

~ Game essence under a puff pastry cap with truffle ravioli and Madeira ~

~ Hare 'à la Royal' with foie gras, Brussels sprouts and glazed chestnuts ~

~ Cranberry tartlet with walnut and caramelised white chocolate ice cream ~

Petit Fours

Price per person 195 € - **Start: 12:30 pm**