



SANKT  
URBAN  
RESTAURANT

## *Special aperitif recommendations*

### DÉJÀ VU TONIC

Enjoy our liquid painting: Oriental Déjà Vu, refined with Mediterranean tonic water. The cool freshness of ice cubes, the fruity sweetness of orange, the intense green of rosemary - for a perfect start on our summer terrace.

10

.....

### MANUFAKTUR JÖRG GEIGER AECHT BITTER

*(non-alcoholic)*

Experience the non-alcoholic aperitif with "Aecht Bitter!". Green hunting pear meets gooseberry, floral and tart notes. A tribute to the rugged yet beautiful nature of the Swabian Alb - an excellent start to your evening.

1 dl – 9

.....

### MARIE MOTZENBÄCKER SAUVIGNON BLANC BRUT

Discover the Sauvignon Blanc Brut from the Motzenbäcker sparkling wine, 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 – 12

## *Spring awakening in a glass*

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

<b>2023 Cuvée Blanc (Scheurebe / Cabernet Blanc / Riesling)</b> .....	34
<i>Acham-Magin, Forst / Palatinate</i>	
<b>2023 Sauvignon Blanc</b> .....	32
<i>Deimel, Niederkirchen / Palatinate</i>	
<b>2021 Gems Kapellenberg Riesling</b> .....	38
<i>Schwarztrauber, Mußbach / Palatinate</i>	
<b>2020 Ungsteiner Herrenberg Riesling -Fermentation</b> .....	44
<i>Wegner, Bad Dürkheim / Palatinate</i>	

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

*The prices are in euros and include VAT.*

# Vegetarian & vegan dishes

## **Carpaccio of kohlrabi**

*with capers, chervil and lime vinaigrette* 16

## **Pea and potato soup**

*with sliced winter truffle* 14

## **Endive and leaf salads**

*with caramelized buckwheat, grapes, herbs and house dressing* 12

## **Cucumber and sour cream salad**

*with dill and cherry tomatoes* 9

## **Ratatouille vegetables**

*with lemon risotto and braised tomatoes* 18

## **Homemade tagliatelle**

*with sliced Périgord truffle and green asparagus* 18



## Vegetarian menu

### **Carpaccio of kohlrabi**

*with capers, chervil and lime vinaigrette*

.....

### **Pea and potato soup**

*with shaved winter truffle*

.....

### **Ratatouille vegetables**

*with lemon risotto and braised tomatoes*

.....

### **Passion fruit sorbet**

*with marinated raspberries and mint*

# Dessert & Cheese

## CHEESE

### Selection of raw milk cheese

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

We are happy to serve Taylor's 10 Years Old Tawny Port 5cl 14 with our cheese

## DESSERT

### Spaghetti-Ice "Deidesheimer Hof"

*with eggnog sabayon and berry compote* 18

### Plum roaster

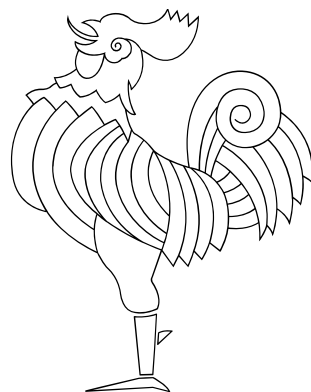
*with bee sting ice cream and roasted almonds* 15

### Passion fruit sorbet

*with marinated raspberries and mint* 13

### "Espresso Spezial"

*Crème brûlée, Praline und Espresso* 15



**SANKT  
URBAN**  
RESTAURANT

# *The Great Fish Menu*

*in the gourmet restaurant Schwarzer Hahn*

on Sunday, March 23, 2025, joint start at 12:30 p.m.

*Amuse bouche*

*Variation of Balfego Tuna*

*Mussel soup with scallops, bouchot and clams*

*Loop of sole and lobster with saffron fennel*

*Loup de mer roasted on the skin with seafood risotto and basil sauce*

*Champagne sorbet with iced white peach*

*Petit Fours*

199 pro Person

**We look forward to your reservation!**