



LEO'S . RESTAURANT · CAFÉ · WINE-BAR LEO'S . RESTAURANT · CAFE · WINE-BAR

EURO

* OYSTERS N° 1 „FINES DE CLAIRES“	PIECE 4
* TOMATO SOUP PROVENÇALE, FRESH GOAT CHEESE	8
* HOKKAIDO-COCONUT-SOUP WITH BAKED KING PRAWN, GINGER & OIL	8
* SUPERFOOD SALAD LETTUCE, QUINOA, BEETROOT AND ROASTED MUSHROOMS	8
* SNAILS (HALF A DOZEN) BAKED IN GARLIC BUTTER	12
* BUFFALO MOZZARELLA, OX HEART TOMATOES, PESTO AND OLD BALSAMIC VINEGAR	14
* BEETROOT CARPACCIO, TRUFFLE DRESSING, ROCKET SALAD AN CARAMELIZED GOAT CHEESE	14
* TARTAR OF SALMON, SOY SAUCE, AVOCADO, WASABI & TROUT CAVIAR	16
* CARPACCIO OF SIMMENTALER WEIDERIND, VIRGIN OLIVE OIL, PARMIGIANO REGGIANO	16
* SASHIMI OF TUNA COVERED WITH SESAME, WAKAME SALAD, GINGER AND TERIYAKI SAUCE	18
LEAF SALADS, FRIED SALMON, PUMPKIN SEED OIL & BALSAMIC VINEGAR DRESSING, ROASTED PUMPKIN SEEDS	16
* LEO'S SALAD WITH YOGURT-DRESSING & CRISPY CHICKEN BREAST COVERED WITH SESAME	16
* "FLAMMKUCHEN" WITH MEDITERRANEAN VEGETABLES, MUSHROOMS, PESTO AND ROCKET (VEGETARIAN)	16
* "FLAMMKUCHEN" WITH SERRANO HAM, FRESH FIGS AND GOAT CHEESE	18
* EVERYBODY'S DARLING : LEO'S BURGER (200G WEIDERIND), WITH ONIONS, CHEDDAR, SALAD, BBQ SAUCE & FRENCH FRIES (SERVED MEDIUM)	20
VEGAN BEETROOT PUREE EDAMAME BEANS, FRIED CAULIFLOWER AND HORSERADISH SAUCE	14
PASTA -FILLED WITH MOZZARELLA AND ROCKET, BUTTER WITH SAGE AND PARMESAN	16
SPAGHETTI "PIRI-PIRI" WITH GRILLED KING PRAWNS, DATTERINI TOMATOES, CHILI -SPICY-	18
TAGLIATELLE WITH TRUFFLE FLAMBÉ FROM PECORINO CHEESE	24
LEO'S "BOUILLABaisse" WITH FISH AND SHELLFISH SERVED WITH GARLIC BREAD	24
SCOTTISH SALMON, SPINACH, BLACK TAGLIATELLE AND CRUSTACEAN SAUCE	24
WHOLE DORADE ROYALE, LEMON BUTTER, MEDITERRANEAN VEGETABLES AND ROSEMARY POTATOES	26
LIVER OF VEAL WITH PORT WINE FIGS, SUMMER TRUFFLES AND MASHED POTATOES	22
WIENER SCHNITZEL (VEAL)-FRIED IN BUTTER-, POTATO SALAD (LUKEWARM)	24
ENTRECÔTE GERMANY (CA. 300 G), SPINACH, SAUCE BÉARNAISE AND ROSEMARY POTATOES	30
BEEF TENDERLOIN (250 G), MEDITERRANEAN VEGETABLES, FRENCH FRIES, SAUCE BÉARNAISE	34
TOMAHAWKSTEAK WITH PORCINI MUSHROOMS AND ROASTED POTATOE DUMPLING	35
* AFFOGATO – BIG ESPRESSO AND VANILLA ICE CREAM	4
* LE COLONEL: YUZU-LIME SHERBET AND ABSOLUT VODKA	8
* "SCHWARZWÄLDER KIRSCH" – BLACK FOREST CAKE IN A GLASS	8
* CRÈME BRÛLÉE (BURNT CREAM) OF TAHITI VANILLA, ESPRESSO ICE CREAM	8
* VALRHONA CHOCOLATE SOUFFLÉ, CHERRY SHERBET (WAITING TIME IS ABOUT 20 MIN BUT IT'S WORTH IT!)	10

WE ARRANGE YOUR PARTYS, BIRTHDAYS, WEDDING, CONFERENCES, BUSINESS-OPENINGS
WE ARE OPEN DAILY: MO-TH 10.00 AM TO 1.00 PM, FR -SA 10.00 AM TO 2.00 PM, SU 9.00 AM TO 1.00 PM
KITCHEN OPEN FROM 12:00 AM DAILY UNTIL 11:00 P., 11 PM UNTIL 1.00 AM ONLY DISHES WITH *

LEO'S RESTAURANT · CAFE · WINE-BAR, TEL. (+49) 7221 - 3 80 81 ▪

WELCOME@LEOS-BADEN-BADEN.DE

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