



# 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	9
* SNAILS (HALF A DOZEN) BAKED IN GARLIC BUTTER	12
* SUPERFOOD TABOULEH BULGUR WITH CHIA-MINT-YOGURT, BABY SPINACH AND BLUE BERRIES	14
* CRÈME BRÛLÉE FROM GOAT CHEESE CARAMELIZED PEARS, LAMB LETTUCE AND WALNUTS	16
* TARTAR OF SALMON, SOY SAUCE, AVOCADO, WASABI & TROUT CAVIAR	16
* CARPACCIO OF SIMMENTALER WEIDERIND WITH FOIS GRAS AND MUSHROOMS	18
* SASHIMI OF TUNA COVERED WITH SESAME, WAKAME SALAD, GINGER AND TERIYAKI SAUCE	18
GRILLED SCALLOP ON BELUGA-LENTILS, YUZU VINAIGRETTE AND PANCETTA CHIPS	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, GOAT CHEESE AND PEARS CHUTNEY	18
* EVERYBODY'S DARLING : LEO'S BURGER (200G WEIDERIND), WITH ONIONS, CHEDDAR, SALAD, BBQ SAUCE & FRENCH FRIES (SERVED MEDIUM)	20
VEGAN BAKED PRALINE FROM BEETROOT PUMPKIN RAGOUT, BLUE POTATOES & COCONUT SAUCE	16
PASTA -FILLED WITH MOZZARELLA AND ROCKET, BUTTER WITH SAGE AND PARMESAN	16
SPAGHETTI "PIRI-PIRI" WITH GRILLED KING PRAWNS, DATTERINI TOMATOES, CHILI -SPICY-	18
LEO'S "BOUILLABAISSE" WITH FISH AND SHELLFISH SERVED WITH GARLIC BREAD	24
SCOTTISH SALMON, SPINACH, BLACK TAGLIATELLE AND CRESS SAUCE	24
WHOLE DORADE ROYALE, LEMON BUTTER, MEDITERRANEAN VEGETABLES AND ROSEMARY POTATOES	26
TUNA STEAK RARE ROASTED ON SAFFRON-FENNEL WITH MASHED WASABI POTATOES AND TOBIKO CAVIAR SAUCE	30
LIVER OF VEAL WITH MASHED TRUFFLES POTATOES, APPLE CHUTNEY & ROASTED ONIONS	22
WIENER SCHNITZEL (VEAL)-FRIED IN BUTTER-, POTATO SALAD (LUKEWARM)	24
FILET MIGNON (CA. 150G) WITH LEAF SPINACH, SAUCE BÉARNAISE AND FRENCH FRIES	25
ENTRECÔTE GERMANY (CA. 300 G), SPINACH, SAUCE BÉARNAISE AND ROSEMARY POTATOES	30
BEEF TENDERLOIN (250 G), MEDITERRANEAN VEGETABLES, FRENCH FRIES, SAUCE BÉARNAISE	34
MEDIUM ROASTED SADDLE OF LAMB WITH LAVENDER-GOAT CHEESE CRUST, MEDITERRANEAN VEGETABLE & ROSEMARY POTATOES	35
* AFFOGATO – BIG ESPRESSO AND VANILLA ICE CREAM	4
* LE COLONEL: YUZU-LIME SHERBET AND ABSOLUT VODKA	8
* FLUFFY "SCHMARRN" À LA EMPEROR FRANZ-JOSEPH WITH BAKED APPLE ICE CREAM	8
* CRÈME BRÛLÉE (BURNT CREAM) OF TAHITI VANILLA, ESPRESSO ICE CREAM	8
* "LEO'S LAVA CAKE" FROM VALRHONA CHOCOLATE, 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 ▪

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FREE HOTSPOT HIER IM LEO'S (LEOS-BADEN) ▪ WWW.LEOS-BADEN-BADEN.DE