



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
CREAMY CHANTERELLE SOUP, SMOKED SALMON		8
* SUPERFOOD SALAD LETTUCE, QUINOA, BEETROOT AND ROASTED MUSHROOMS		8
* SNAILS (HALF A DOZEN) BAKED IN GARLIC BUTTER		12
* BUFFALO MOZZARELLA, OX HEART TOMATOES, FRESH BASIL 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		16
* "FLAMMKUCHEN" WITH MEDITERRANEAN VEGETABLES, MUSHROOMS, PESTO AND ROCKET (VEGETARIAN)		16
* 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
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
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		32
SADDLE OF LAMB WITH GREEN BEANS AND POTATO GRATIN		32
* AFFOGATO – BIG ESPRESSO AND VANILLA ICE CREAM		4
* LE COLONEL: YUZU-LIME SHERBET AND ABSOLUT VODKA		8
* CRÈME BRÛLÉE (BURNT CREAM) OF TAHITI VANILLA, ESPRESSO ICE CREAM		8
* 3 SHERBETS: YUZU-LIME / MANGO / RASPBERRY		8
* VALRHONA CHOCOLATE SOUFLÉ, CHERRY SHERBET (WAITING TIME IS ABOUT 20 MIN BUT IT'S WORTH IT!)		10

WE ARRANGE YOUR PARTYS, BIRTHDAYS, WEDDING, CONFERENCES, BUSINESS-OPENINGS ASO
WE ARE OPEN DAILY FROM 08:00 AM UNTIL 1.00 AM (FR.U.SA. UNTIL 2:00 AM)
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 ▪
LEO'S CATERING UND VERANSTALTUNGSSERVICE GMBH & CO. KG, TEL. (+49) 7221 - 30 25 990
FREE HOTSPOT HIER IM LEO'S ▪ WWW.LEOS-BADEN-BADEN.DE