



# LEO'S · EAT · DRINK · CELEBRATE · LEO'S · EAT · DRINK · CELEBRATE · LEO'S

	EURO
* OYSTERS N° 2 „FINES DE CLAIRES“	PIECE 4
* TOMATO SOUP PROVENÇALE, FRESH GOAT CHEESE	8
* ASIAN CHICKEN SOUP WITH ROOTS, ASIAN NOODLES AND SOJA	9
* SNAILS (HALF A DOZEN) BAKED IN GARLIC BUTTER	12
* CARAMELIZED GOAT CHEESE ON YELLOW BEETROOT CARPACCIO, PERIGORD MARINADE	16
* TARTAR OF SALMON THE WANDERER MEETS BLACK PEARL CAVIAR, COLORFUL WAKAME, AVOCADO, GINGER, TERIYAKI INFUSION	16
* CARPACCIO OF SIMMENTALER WEIDERIND WITH FOIS GRAS-TRUFFLES-EMULSION, ARUGULA & PARMESAN	18
* SASHIMI OF TUNA COVERED WITH SESAME, WAKAME SALAD, GINGER AND TERIYAKI SAUCE	18
* LEO'S SALAD WITH YOGURT-DRESSING & CRISPY CHICKEN BREAST COVERED WITH SESAME	16
LAMB LETTUCE WITH ROASTED DUCK LIVER AND POTATO DRESSING	16
SALAD NIÇOISE WITH RARE ROASTED YELLOWFIN TUNA, GREEN BEANS AND ORGANIC EGG	18
* "FLAMMKUCHEN" WITH MEDITERRANEAN VEGETABLES, MUSHROOMS, PESTO AND ROCKET (VEGETARIAN)	16
* "FLAMMKUCHEN" WITH HOMEMADE SALMON AND FRESH GRAINED HORSERADISH	18
* EVERYBODY'S DARLING: LEO'S BURGER (200G WEIDERIND), WITH ONIONS, CHEDDAR, SALAD, BBQ SAUCE & FRENCH FRIES (SERVED MEDIUM)	20
PASTA -FILLED WITH MOZZARELLA AND ROCKET, BUTTER WITH SAGE AND PARMESAN	16
VEGAN GRILLED EGGPLANTS WITH DIFFERENT KINDS OF HUMUS, ARTICHOKE, PEPPERS & PATISON	18
SPAGHETTI "SPICE UP YOUR LIFE" WITH GRILLED GAMBAS, TOMATO SAUCE & PARMESAN -SPICY-	18
LEO'S "BOUILLABAISSE" WITH FISH AND SHELLFISH SERVED WITH GARLIC BREAD	24
SCOTTISH SALMON, SPINACH, BLACK TAGLIATELLE AND CRESS SAUCE	26
WHOLE DORADE ROYALE, LEMON BUTTER, MEDITERRANEAN VEGETABLES AND ROSEMARY POTATOES	26
TUNA TOURNADO RARE ROASTED ON SESAME LEAF SPINACH WITH MASHED WASABI POTATOES AND TOBIKO & SAFFRON SAUCE	30
LIVER OF VEAL WITH ROASTED ONIONS, MASHED POTATOES WITH TRUFFLE AND APPLE-CHUTNEY	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
* AFFOGATO – BIG ESPRESSO AND VANILLA ICE CREAM	4
* CRÈME BRÛLÉE WITH ESPRESSO ICE CREAM	8
* FLUFFY "SCHMARRN" À LA EMPEROR FRANZ-JOSEPH WITH VANILLA ICE CREAM	10
* "LIQUID LAVA CAKE" FROM VALRHONA CHOCOLATE ON CRASHED COOKIES WITH CASSIS SORBET (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 10.00 AM TO 2.00 PM, SA 9.00 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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