



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

EURO

SOUPS

- * SEASONAL SOUP ALWAYS DIFFERENT DEPENDING ON THE SEASON 9
- * ASIAN CHICKEN SOUP MI NOODLES, MISO, ASIAN VEGETABLES 10

SOMETHING TO SHARE..... OR NOT

- * ½ DOZEN OYSTERS "KRYSTAL" WITH VINAIGRETTE OF SHALLOTS AND CHESTER BREAD 30
- * ESCARGOTS HERB AND GARLIC WITH OVEN FRESH BREAD 13
- * LEO'S SALMON TATAR WITH AVOCADO CREAM, WAKAME SALAD, TOBIKO CAVIAR AND RED GINGER 18
- * LUKEWARM BLACK BEET RICE WITH ARTICHOKE, PULPO, MANGO, CASHEW-CHILI-MAYO AND PEPPERONI 18
- * BEEF TATAR CLASSIC WITH GHERKINS, MUSTARD, ANCHOVIES, HIJACKS, ONIONS AND BAKED EGG 18
- * PATA NEGRA HAM WITH CRISTAL BREAD, TOMATO DIP AND OLIVES 20

SALADS

- * LEO'S SALAD WITH CAESAR DRESSING AND ROASTED HONEY-BALSAMIC CHICKEN BREAST 16
OR WITH GRILLED GAMBAS 18
- * SALAD FROM DARK TOMATOES WITH GRILLED EGGPLANTS, TRUFFLED HERBAL QUINOA, CRUNCHY LOTUS ROOT & CREAMY BURRATA 16

IT DOESN'T ALWAYS HAVE TO BE MEAT

- ROULADE OF RED CABBAGE WITH SHIITAKEJUS, MASHED TOMATOES AND SWEET POTATOES & LENTIL CRUMBLE 20
- * VEGAN BURGER WITH AVOCADO-TZATZIKI, TOMATOES, SALAD, VEGAN CHEDDAR, ONIONS AND CRISPY SWEET POTATO FRENCH FRIES 20

PASTA..... AND BASTA!

- SPAGHETTI "PIRI-PIRI" WITH GRILLED GAMBAS, TOMATO SAUCE & PARMESAN -SPICY- 20
- ORECCHIETTE WITH PORCINI, ROASTED SALSICCIA, FRESH HERBS AND TRUFFLE-TOMATO CREAM 24

FISH

- LEO'S BOUILLABAISSE MEDITERRANEAN FISH, CRUSTACEANS, SHELLFISH AND GRILLED BREAD 28
- BEETROOT SALMON WITH WHITE WINE SAUCE, CARROT GINGER PUREE, SPINACH & MUSHROOMS 26
- ROASTED MEAGER FISH WITH GREEN RATATOUILLE, NORI-RICE ROLLS, LOBSTER BUTTER & MUSHROOMS 25

MEAT

- * LEO'S BURGER (200G BEEF – PREPARED MEDIUM) WITH CHEDDAR, SALAD, TOMATOES, GHERKINS & CRISPY FRENCH FRIES 22
- WIENER SCHNITZEL (VEAL)-FRIED IN BUTTER-, POTATO SALAD (LUKEWARM) AND CRANBERRIES 24
- SADDLE OF IBERICO WITH PEPPER CORN CREAM, ARTICHOKE & EGGPLANTS AND PORT WINE JUS 22
- VEAL CHEEKS BRAISED IN RED WINE AND ROOT VEGETABLES, SMOKED CELERY PUREE, FLOWER SPROUTS & MUSHROOMS 28
- BEEF TENDERLOIN (250 G) WITH SEASONAL VEGETABLES, SAUCE BÉARNAISE AND CRISPY FRENCH FRIES 35

DESSERT

- * CRÈME BRÛLÉE 8
- * FLUFFY KAISERSCHMARRN WITH PLUMS COMPOTE 10
- * WHITE CHOCOLATE CAKE WITH RASPBERRY SORBET, CRASHED COOKIES AND FRESH BERRIES 10
(WAITING TIME IS ABOUT 20 MIN BUT IT'S WORTH IT!)
- * FRENCH CHEESE SELECTION RAW MILK CHEESE, FIG MUSTARD AND OVEN FRESH BREAD 12



MO-FR WE OPEN AT 12.00 AM AND AT THE WEEKEND WE ARE HERE FOR YOU AT 10.00 AM
KITCHEN IS OPEN UNTIL 22.00 H

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

WELCOME@LEOS-BADEN-BADEN.DE

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