



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

EURO

## SOUPS

- \* SEASONAL SOUP ALWAYS DIFFERENT DEPENDING ON THE SEASON 9
- \* COCOS-CURRYSOUP LEMONGRAS, BAKED GAMBAS 10

## SOMETHING TO SHARE..... OR NOT

- \* ½ DOZEN OYSTERS "KRYSTAL" WITH VINAIGRETTE OF SHALLOTS AND CHESTER BREAD 36
- \* ESCARGOTS HERB AND GARLIC WITH OVEN FRESH BREAD 14
- \* CREAMY BURRATA WILD TOAMATOES, OAK BARREL BALSAMICO, FLEUR DE SEL, WILD HERBS 16
- \* LEO'S SALMON TATAR WITH AVOCADO CREAM, WAKAME SALAD, TOBIKO CAVIAR AND RED GINGER 19
- \* SCALLOPS & PULPO EGGPLANTS MAYONAISE, MELON, OVEN ONIONS, SAUCRONE 20
- \* CARPACCIO OF SIMMENTALER BEEF, WILD ROCKET SALAD, BALSAMIC, FINEST OLIVE OIL, PINE NUTS 19
- \* PATA NEGRA HAM WITH CRISTAL BREAD, TOMATO DIP AND OLIVES 26

## SALADS

- \* LEO'S SALAD WITH CAESAR DRESSING AND ROASTED CHICKEN BREAST OR GRILLED GAMBAS 17/18
- \* SALAD NICOISE TUNA, BEANS, ONIONS, POTATOES, EGG, OLIVES, ANCHOVY 18
- \* SALMON POKE BOWL SALMON, EDAMAME, RICE, WAKAME, AVOCADO, RAW VEGETABLES 18

## IT DOESN'T ALWAYS HAVE TO BE MEAT

- \* PARPPADELLE MOREEL CREAM, RED ONIONS, OVEN VEGETABLES 24
- \* VEGAN BURGER WITH GREEN ASPARAGUS CREAM, VEGAN WALDORF SALAD, SWEET POTATO FRIES 22

## PASTA..... AND BASTA!

- SPAGHETTI "PIRI-PIRI" WITH GRILLED GAMBAS, TOMATO SAUCE & PARMESAN -SPICY- 22
- ORECCHIETTE WITH PORCINI, ROASTED SALSICCIA, FRESH HERBS AND TRUFFLE-TOMATO CREAM 24
- SAFFRON RISOTTO WITH ROASTED SCALLOPS, CREMOLATA, GREEN VEGETABLES 26

## FISH

- LEO'S BOUILLABAISSE MEDITERRANEAN FISH, CRUSTACEANS, SHELLFISH AND GRILLED BREAD 28
- BEETROOT SALMON WITH WHITE WINE SAUCE, CARROT GINGER PUREE, SPINACH & MUSHROOMS 28
- ROASTED MACKEREL WITH LIME PEPPER, APRICOT, GREEN VEGETABLES, SPELT, PERNOD FOAM 26

## MEAT

- \* LEO'S BURGER (200G BEEF) WITH COMTE CHEESE, SALAD, TOMATOES, TRUFFEL-MAYONAISE TURKEY BACON & FRIES 24
- WIENER SCHNITZEL (VEAL)-FRIED IN BUTTER-, POTATO SALAD (LUKEWARM) AND CRANBERRIES 27
- VEAL LIVER WITH PUREE, ROASTED ONIONS, OVEN VEGETABLES 28
- VEAL THOMAHAWK MARSALAJUS, VANILLA CARROTS, SEMOLA CREAM, TOMATO CONFIT 34
- LAMB CHOPS HERB CRUSTED NAVETTE POTATOES, WILD HERB PUREE, HONEY ONIONS 34
- BEEF TENDERLOIN (250 G) WITH SEASONAL VEGETABLES, SAUCE BÉARNAISE AND CRISPY FRENCH FRIES 36

## SWEET THINGS

- \* 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