

MENU

# Leonhardt

Restaurant • Café



# Breakfast

daily till 3pm

<b>French breakfast</b> A croissant with butter and jam, fresh fruit	6,5	<b>Pancake</b> filled with vanilla cream and fruit, with agave syrup	12
<b>Mediterranean breakfast</b> Scrambled eggs with spicy garlic sausage (Sucuk), Balkan cheese, beef ham, cucumber, tomatoes, olives, butter, fruit	14	<b>Vanilla curd</b> with mixed fruit and candied walnuts	9,5
<b>Scandinavian breakfast</b> Marinated salmon, honey mustard dill dip, jam, Herb cheese, scrambled eggs with shrimp, fruit	16	<b>Crunchy muesli</b> Vanilla quark with mixed fruit and crunchy muesli	9,5
<b>Cheese breakfast</b> Four different cheeses, a boiled egg, jam, butter, fruit	12	<b>Egg dishes</b> Prepared with three eggs as scrambled eggs, omelets or fried eggs, served with butter and fresh fruit	
<b>English breakfast</b> Two fried eggs with bacon, beans, jam, grilled sausages, butter, fruit	13	<ul style="list-style-type: none"><li>▪ Basic 8</li><li>▪ Balkan cheese and tomato 9,5</li><li>▪ Garlic sausage 10</li><li>▪ Salmon strips 10,5</li><li>▪ Tomato and mozzarella 10</li></ul>	
<b>Italian breakfast</b> Parma ham, salami, gorgonzola, olives, Scrambled eggs with tomato mozzarella	13		
<b>Frittata</b> Spanish style omelette with onions, Potatoes, peppers, garlic, olives, herbs, fruit	13		

# Appetizers

<b>Soup of the day</b> (daily fresh and varying)	8	<b>Matjes tatare</b> with potato rösti	13
<b>Bruschetta</b>	8	<b>Carpaccio of beef tenderloin</b> with arugula, truffle oil, parmesan	16
<b>Humus</b> with toast	9	<b>Antipasti platter</b> mit humus, grilled vegetables, Parma ham, olives, Balkan cheese	16
<b>Caprese from buffalo mozzarella</b> with tomato, basil pesto	12		

# Salads

<b>Small mixed salad</b>	7
<b>Large mixed salad</b> with apple and walnut vinaigrette bread chips	12
optionally with:	
+ zander fillet fried in lemon butter	17
+ Apple, zucchini, caramelized Parma ham	16
<b>Gratinated goat cheese</b> with honey and thyme on lettuce, grapes	16
<b>Caesar salad</b> with chicken breast strips, croutons, Parmesan, Caesar dressing	17
<b>Arugula salad</b> with fried strips of rump steak, dried tomatoes and parmesan	19

# Vegetarian

<b>Gnocchi</b> with sun-dried tomatoes, Balkan cheese chili garlic tomato sauce	14
<b>Pappardelle</b> with goat cheese, walnuts, grapes, Thymian Veltouté	18
<b>Baked Camembert</b> with roast bread, fried parsley, cranberries	14
<b>Homemade herb bread dumplings</b> on creamed mushrooms	14
<b>Homemade cheese spaetzle</b> with roasted onions	14
<b>Cauliflower Broccoli Risotto</b> with confit cherry tomatoes, rocket and parmesan	15

## Meat & Fish

<b>Grilled chicken breast</b> filled with ricotta and spinach, with vegetables, rosemary potatoes	19	<b>Original Wiener Schnitzel</b> Veal escalope with homemade potato salad and cranberries	24
<b>Veal liver Berlin style</b> with apple, onions, mashed potatoes	19	<b>Viennese goulash</b> with homemade bread dumplings	20
<b>Grilled salmon fillet</b> with spinach, cream, and rosemary potato	22	<b>Argentinian rump steak 200g</b> with French fries and Mediterranean herb butter	25
<b>Pikeperch fillet</b> with truffled kohlrabi and herb potatoes	19	<b>Roast beef 200g</b> with mashed potatoes and fried onions	25

## Dessert

<b>Crème brûlée</b> with blueberry sauce and vanilla ice cream	9	<b>Homemade cake</b>	5,5
<b>Mascarpone Cheesecake</b> with blueberry caramel sauce and caramelized walnuts	9	<b>Apple strudel</b> with vanilla sauce and berries	9
		<b>Fondant au chocolat</b> with a liquid center and strawberry sorbet	10

# Aperitifs

<b>Aperol Spritz</b> <sup>1</sup> Aperol, Prosecco, soda	0,2 L 7,9	<b>Prosecco Spumante Valdo</b> Extra Dry or Rose	0,1 L 6,5 0,75 L 37
<b>Leonhardt Spritz</b> <sup>1</sup> Lime, mint, passion fruit nectar, Prosecco, soda	0,2 L 7,9	<b>Champagner Moët Chandon</b> Brut Imperial or Rose	0,2 L 32 0,75 L 97
<b>Hugo</b> <sup>1</sup> Lime, mint, elderberry syrup, Prosecco, soda	0,2 L 7,9	<b>Longdrinks</b> <i>Each long drink is prepared on a 4 cl basis</i> <b>Campari</b> <sup>1</sup> with orange juice or soda <b>Gin Tonic</b> <sup>3</sup> / <b>Wodka Lemon</b> <sup>3</sup>	0,2 L 10,5 0,2 L 10,5

# Refreshing

<b>Homemade</b> with Soda, ice, fruit	0,2L 3,9
Raspberry Mint // Strawberry Mint	0,4L 5,9
Mixed berries-Lime // Lemon-Cucumber	
<b>Juices</b>	0,2L 3,5
Apple naturally cloudy // Orange //	0,4L 4,8
Rhubarb nectar // passion fruit nectar //	
Mango nectar // juice spritzer	
<b>Soft drinks</b>	0,2L 3,4
Coca Cola <sup>1 2</sup> // Light <sup>1 2 6</sup> // Zero <sup>1 2 12</sup> //	0,4L 4,6
Fanta <sup>1 5 6</sup> / Sprite <sup>5</sup> // Tonic Water <sup>3</sup> //	
Ginger Ale <sup>1</sup> // Bitter Lemon <sup>3</sup>	
Table water still // sparkling	0,2L 2,5   0,4L 4,5
Vöslauer naturel // sparkling	0,25L 3,2   0,75L 6,5

# Beers

<b>Draft beers</b>	0,3L 3,9
Oberdorfer Hell	0,5L 5,5
Jever	
Allgäuer Büble Edelweiße	
Tegernseer	
<b>Bottled beers</b>	
Erdinger Kristall	0,5L 5
Erdinger Hefe dunkel	
Erdinger Hefe hell non-alcoholic	
Jever non-alcoholic	0,33L 3,9
Berliner Weiße red or green <sup>1</sup>	0,33L 4,5

## Open Wines

White & rosé wines	0,1L	0,2L	0,5L	Red wines	0,1L	0,2L	0,5L
<b>Bianco Sicilia IGT</b> Monte Pietroso – Sizilien Harmonious and full-bodied	4,9	7,5	17	<b>Bordeaux AOP</b> Weingut Rousseau – Bordeaux Red berries, juicy and powerful	4,9	7,5	17
<b>Kallfelz Riesling trocken</b> Animating scent, fresher & fine mineral taste	4,9	7,5	17	<b>Nero D'Avola IGT</b> Monte Pietroso – Sizilien Strong, red wild berries	4,9	7,5	17
<b>Rosé Saint Laurand trocken</b> Frédéric Corpel-Languedoc, Frankreich	4,9	7,5	17	<b>House wine red from the oak barrel</b>	3,9	5,9	
<b>White or red wine spritzer</b>		6,5	15				

## Bottled Wines

White wines	0,75L	Red wines	0,75L
<b>Gascogne Blanc IGP</b> Nicolas Duffour – Cote des Gascogne Limes and tropical fruits, fresh, balanced, aromatic, medium-bodied	36	<b>Primitivi IGT „Piluna“</b> Castello Monaci - Apulien Cherry jam, pepper, liquorice, concentrated, soft, strong	36
<b>Sauvignon Blanc IGT</b> Laurent Miquel - Languedoc Tropical fruits, fresh, aromatic, balanced, medium-bodied	42	<b>Ventoux Rouge AOC</b> Famille Perrin - Rhone Cassis, blackberry, pepper, full-bodied, powerful	45
<b>Brezza Bianci IGT</b> Cantina Lungarotti - Umbrien Pear, mango, elderflower, juicy, refreshing, light	36	<b>Copertino DOC „Borgo del Mandorlo“</b> Casa Vinicola Botter - Apulien Red berries, lots of cherries, soft and balanced, medium-bodied	37
		<b>Tempranillo Finca Enguera DO</b> Bio Vegan - Bodegas Enguera - Valencia Red fruits, spicy, silky tannins, medium strength	34

## Hot drinks

Espresso <sup>2</sup>	2,6
Double Espresso <sup>2</sup>	3,8
Espresso macchiato <sup>2</sup>	2,8
Coffee crema <sup>2</sup>	3,2
Big cup of coffee crema <sup>2</sup>	4,2
Decaffeinated coffee	3,2
Latte macchiato <sup>2</sup>	3,9
+ Hazelnut, caramel or vanilla <sup>1 2</sup>	+0,5
Cappuccino <sup>2</sup>	3,4
Big cup of milk coffee <sup>2</sup>	3,9
Glass of chocolate with cream	3,8
Tea (Earl Grey, Assam, Darjeeling, Herbs, Chamomile, Peppermint, Fruits, Green Tea)	3,5
Glass of fresh ginger tea	3,9
Glass of fresh peppermint tea	3,9
Glass of fresh ginger peppermint tea	4,2
+ lactose-free, oat or soy milk	+0,5

## Digestifs

<b>Herbs / Bitters / Clears / Wormwood</b>	2 CL	4
Aperol <sup>1</sup> / Campari <sup>1</sup> / Jägermeister <sup>1</sup> / Ramazzotti <sup>1</sup> / Averna Amaro Siciliano <sup>1</sup> / Fernet Branca <sup>1</sup> / Menta <sup>1</sup> / Grappa Frattina Chardonnay / Korn / Williamine / Malteserkreuz Aquavit / Sambuca Molinari		
Martini Bianco // Rosso	5 CL	6
<b>Whisky / Whiskey / Cognac</b>		
Johnnie Walker Red Label <sup>1</sup>	4 CL	7
Ballantine's 40% <sup>1</sup>	4 CL	7
Chivas Regal 12 years <sup>1</sup>	4 CL	9
Glenfiddich 12y Speyside 40% <sup>1</sup>	4 CL	9
Tullamore Dew normal 40% <sup>1</sup>	4 CL	8
Jim Beam <sup>1</sup>	4 CL	7
Jack Daniels <sup>1</sup>	4 CL	8
Remy Martin VSOP <sup>1</sup>	2 CL	6
Hennessy Fine de Cognac <sup>1</sup>	2 CL	6

## Cocktails

<b>Mojito <sup>1</sup></b>	11,9	<b>Mojito Strawberry <sup>1</sup></b>	11,9
White Rum, Fresh Lime, Mint, cane sugar, soda		White Rum, Lime, Strawberries, Mint, cane sugar, soda	
<b>Caipirinha</b>	9,9	<b>White Russian</b>	9,9
Cachaça, fresh lime, cane sugar		Vodka, Coffee Liqueur, Cream	



### Leonhardt Restaurant Café

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**Additives and allergens:** 1= with coloring 2= contains caffeine, 3= contains quinine, 4= with sweetener, 5= with preservative, 6 = with antioxidant, 7= flavor enhancer, 8= phosphate, 9= sulphurized, 10= blackened, 11= with a type of sugar and sweetener, 12= contains a source of phenylalanine, 14= milk protein, 15= with egg white, 16= under Using milk, 17= using cream, 18= nitrite curing salt (or preserved), 19= with nitrate (or preserved), 20= with taurine, A = egg, B = fish, C = grain, D = crustaceans, E = lupins, F = milk, G = nuts, H = nuts, I = celery, J = mustard, K = sesame, L = soy, M = sulphites, N = molluscs  
All prices are given in euros and include the applicable VAT.