

MENU

# Leonhardt

Restaurant • Café



# Breakfast

daily till 3pm

|  |     |   |                      |
|--|-----|---|----------------------|
| <b>French breakfast</b> <sup>C,F</sup><br>A croissant with butter and jam,<br>fresh fruit  | 7,5 | <b>Mixed breakfast</b> <sup>A,C,F</sup><br>Two different types of cheese, salami,<br>Serrano ham, a boiled egg, butter, fruit   | 16                   |
| <b>Mediterranean breakfast</b> <sup>A,C,F</sup><br>Scrambled eggs with spicy garlic sausage<br>(Sucuk), Balkan cheese, Serrano ham,<br>cucumber, tomatoes, olives, butter, fruit | 15  | <b>Vanilla curd</b> <sup>F,G</sup><br>with mixed fruit<br>and candied walnuts   | 9                    |
| <b>Scandinavian breakfast</b> <sup>A,B,C,D,F</sup><br>Marinated salmon, honey mustard dill dip,<br>jam, Herb cheese, scrambled eggs with<br>shrimp, fruit                        | 17  | <b>Crunchy muesli</b> <sup>C,F</sup><br>Vanilla quark with mixed fruit<br>and crunchy muesli  | 9                    |
| <b>Cheese breakfast</b> <sup>A,C,F</sup><br>Four different cheeses, a boiled egg,<br>jam, butter, fruit  | 14  | <b>Egg dishes</b> <sup>A,C,F</sup><br>Prepared with three eggs as scrambled eggs,<br>omelets or fried eggs, served with butter and<br>fresh fruit   |                      |
| <b>English breakfast</b> <sup>A,C,F</sup><br>Two fried eggs with bacon, beans, jam,<br>grilled sausages, butter, fruit   | 15  | <ul style="list-style-type: none"><li>■ Basic 8,5</li><li>■ Balkan cheese and tomato <sup>F</sup> 9</li><li>■ Garlic sausage 11</li><li>■ Salmon strips <sup>B</sup> 11</li><li>■ Tomato and mozzarella <sup>F</sup> 10,5</li></ul> |                      |
| <b>Italian breakfast</b> <sup>A,C,F</sup><br>Parma ham, salami, gorgonzola, olives,<br>scrambled eggs with tomato mozzarella   | 15  |   |                      |
| <b>Frittata</b> <sup>A,C</sup><br>Spanish style omelette with onions,<br>potatoes, peppers, garlic, olives, herbs,<br>fruit  | 14  |   |                      |
|  |     | <b>Fresh squeezed orange juice</b>  | 0,2L 4,5<br>0,4L 6,5 |

# Appetizers

|  |    |   |    |
|--|----|---|----|
| <b>Soup of the day</b><br>(daily fresh and varying)                  | 8  | <b>Matjes tatare</b> <sup>A,C,F</sup><br>with potato rösti  | 13 |
| <b>Bruschetta</b> <sup>C</sup>                                       | 8  | <b>Carpaccio of beef tenderloin</b> <sup>F</sup><br>with arugula, truffle oil, parmesan                               | 16 |
| <b>Humus</b> with cold-pressed olive oil <sup>C</sup>                | 8  | <b>Antipasti plate</b> <sup>C,F</sup><br>mit humus, grilled vegetables, Serrano ham,<br>olive tapenade, Balkan cheese | 17 |
| <b>Olive tapenade</b> with rustic bread <sup>F,G</sup>               | 8  | <b>Gratinated goat cheese</b> <sup>A,F,G,J</sup><br>with caramelized pear, walnuts,<br>Lamb's lettuce                 | 14 |
| <b>Mozzarella caprese</b> <sup>F,G</sup><br>with tomato, basil pesto | 12 |   |    |
| <b>Baked Camembert</b> <sup>A,C</sup><br>with cranberries            | 12 |   |    |

# Salads

|  |    |   |    |
|--|----|---|----|
| <b>Small mixed salad</b> <sup>A,G,J</sup>  | 7  | <b>Powerhouse</b> <sup>A,G,J</sup><br>Rocket salad, fried rump steak slices, dried<br>tomatoes, parmesan, truffle oil | 19 |
| <b>Large Leonhardt salad</b> <sup>A,G,J</sup><br>Mixed lettuce, cucumber, tomato, pepper,<br>apple and walnut dressing | 12 | <b>Angler friends</b> <sup>A,B,G,J</sup><br>Mixed lettuce, cucumber, tomato, pepper,<br>fried pike-perch fillet       | 17 |
| <b>Happy shepherd</b> <sup>A,G,J</sup><br>Mixed salad, olives, caper apples, pine nuts,<br>caramelized sheep cheese    | 17 | <b>Sports friend</b> <sup>A,G,J</sup><br>Mixed lettuce, cucumber, tomato, pepper,<br>fried chicken breast and walnuts | 17 |
| <b>Caesar salad</b> with chicken breast strips,<br>croutons, Parmesan, Caesar dressing <sup>A,F,G,J</sup>              | 17 |   |    |

# Meat & Fish

|  |    |  |    |
|--|----|--|----|
| <b>Grilled chicken breast</b> <sup>F</sup><br>filled with ricotta and spinach,<br>with vegetables, rosemary potatoes                     | 20 | <b>Original Wiener Schnitzel</b> <sup>A,C,J</sup><br>Veal escalope with homemade potato salad<br>and cranberries | 25 |
| <b>Veal liver Berlin style</b> <sup>C,F</sup><br>with apple, onions, mashed potatoes   | 20 | <b>Argentinian rump steak 200g</b><br>with French fries and Mediterranean herb<br>butter <sup>F</sup>            | 25 |
| <b>Cordon Bleu</b> from Havelländer apple pork<br>filled with Serrano ham and mozzarella,<br>with lukewarm potato salad <sup>A,C,J</sup> | 20 | <b>Roast beef 200g</b> <sup>C,F</sup><br>with mashed potatoes and fried onions                                   | 25 |
| <b>Pork fillet</b> with rosemary potatoes,<br>seasonal market vegetables   | 22 | <b>Grilled salmon fillet</b> <sup>B,C,F</sup><br>with cream baby spinach, rosemary potatoes                      | 22 |
| <b>Viennese goulash</b> <sup>A,C,F</sup><br>with homemade bread dumplings  | 20 | <b>Pike-perch fillet</b> <sup>B,C,F</sup><br>on truffled cream kohlrabi, herb potatoes                           | 21 |

# Vegetarian

|  |    |
|--|----|
| <b>Gnocchi</b> with sun-dried tomatoes,<br>Balkan cheese, chili garlic tomato sauce <sup>A,C,F</sup> | 15 |
| <b>Pappardelle</b> with goat cheese, walnuts,<br>grapes, Thymian Veltouté <sup>A,C,F,G</sup>         | 18 |
| <b>Herb bread dumplings (homemade)</b><br>with cream mushrooms <sup>A,C,F</sup>                      | 15 |
| <b>Homemade cheese spaetzle</b><br>with roasted onions and side salad <sup>A,C,F</sup>               | 16 |
| <b>Cauliflower Broccoli Risotto</b><br>confit cherry tomatoes, rocket, parmesan <sup>F</sup>         | 15 |

# Dessert

|   |     |
|---|-----|
| <b>Homemade cake</b> <sup>A,C,F,G</sup>                             | 5,5 |
| <b>Crème brûlée</b><br>Blueberry sauce, vanilla flavored ice cream  | 9   |
| <b>Apricot dumplings</b> <sup>A,C,F</sup><br>with yoghurt ice cream | 10  |
| <b>Apple strudel</b> <sup>C,F</sup><br>with vanilla sauce           | 9,5 |

# Aperitifs

|   |           |  |                        |
|---|-----------|--|------------------------|
| <b>Aperol Spritz</b> <sup>1</sup><br>Aperol, Prosecco, soda                                 | 0,2 L 8,9 | <b>Prosecco Spumante Valdo</b><br>Extra Dry or Rose                  | 0,1 L 6,9<br>0,75 L 39 |
| <b>Leonhardt Spritz</b> <sup>1</sup><br>Lime, mint, passion fruit nectar,<br>Prosecco, soda | 0,2 L 8,9 | <b>Champagner Moët Chandon</b><br>Brut Imperial or Rose              | 0,2 L 49<br>0,75 L 150 |
| <b>Hugo</b> <sup>1</sup><br>Lime, mint, elderberry syrup,<br>Prosecco, soda                 | 0,2 L 8,9 | <b>Champagner Veuve Cliquot</b>                                      | 0,75 L 160             |
|   |           | <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                | 0,2 L 10,9             |
|   |           | <b>Gin Tonic</b> <sup>3</sup> / <b>Wodka Lemon</b> <sup>3</sup>      | 0,2 L 10,9             |

# 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>156</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 5,5  |
| Erdinger Hefe dunkel                     |           |
| Erdinger Hefe hell non-alcoholic         |           |
| Jever non-alcoholic                      | 0,33L 4,5 |
| Berliner Weiße red or green <sup>1</sup> | 0,33L 4,9 |

# Open Wines

| White & rosé wines   | 0,1L | 0,2L | 0,5L | Red wines   | 0,1L | 0,2L | 0,5L |
|--|------|------|------|---|------|------|------|
| <b>Bianco Sicilia IGT</b><br>Monte Pietroso – Sizilien<br>Harmonious and full-bodied | 4,9  | 7,9  | 17   | <b>Bordeaux AOP</b><br>Weingut Rousseau – Bordeaux<br>Red berries, juicy and powerful | 4,9  | 7,9  | 17   |
| <b>Kallfelz Riesling trocken</b><br>Animating scent, fresher<br>& fine mineral taste | 4,9  | 7,9  | 17   | <b>Nero D'Avola IGT</b><br>Monte Pietroso – Sizilien<br>Strong, red wild berries      | 4,9  | 7,9  | 17   |
| <b>Rosé Saint Laurand trocken</b><br>Frédéric Corpel-Languedoc, Frankreich           | 4,9  | 7,9  | 17   | <b>House wine red<br/>from the oak barrel</b>   | 4,5  | 6,5  |      |
| <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><br>Nicolas Duffour – Cote des Gascogne<br>Limes and tropical fruits, fresh,<br>balanced, aromatic, medium-bodied | 36    | <b>Primitivi IGT „Piluna“</b><br>Castello Monaci - Apulien<br>Cherry jam, pepper, liquorice, concentrated, soft, strong                           | 36    |
| <b>Sauvignon Blanc IGT</b><br>Laurent Miquel - Languedoc<br>Tropical fruits, fresh, aromatic,<br>balanced, medium-bodied                   | 42    | <b>Ventoux Rouge AOC</b><br>Famille Perrin - Rhone<br>Cassis, blackberry, pepper, full-bodied, powerful   | 45    |
| <b>Brezza Bianci IGT</b><br>Cantina Lungarotti - Umbrien<br>Pear, mango, elderflower, juicy, refreshing, light                             | 36    | <b>Copertino DOC „Borgo del Mandorlo“</b><br>Casa Vinicola Botter - Apulien<br>Red berries, lots of cherries, soft and balanced,<br>medium-bodied | 37    |
|  |       | <b>Tempranillo Finca Enguera DO</b><br>Bio Vegan - Bodegas Enguera - Valencia<br>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>   | 3,4  |
| Big cup of coffee crema <sup>2</sup>  | 4,5  |
| Decaffeinated coffee  | 3,4  |
| Latte macchiato <sup>2</sup>  | 4,2  |
| + Hazelnut, caramel or vanilla <sup>1 2</sup>                                       | +0,8 |
| Cappuccino <sup>2</sup>   | 3,6  |
| Big cup of milk coffee <sup>2</sup>   | 4,2  |
| Glass of chocolate with cream   | 4,2  |
| Tea (Earl Grey, Assam, Darjeeling, Herbs, Chamomile, Peppermint, Fruits, Green Tea) | 3,5  |
| Glass of fresh ginger tea   | 4,2  |
| Glass of fresh peppermint tea   | 4,2  |
| Glass of fresh ginger peppermint tea  | 4,5  |
| + 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>                    | 12,9 | <b>Mojito Strawberry <sup>1</sup></b>                 | 12,9 |
| White Rum, Fresh Lime, Mint, cane sugar, soda |      | White Rum, Lime, Strawberries, Mint, cane sugar, soda |      |
| <b>Caipirinha</b>                             | 10,9 | <b>White Russian</b>                                  | 10,9 |
| 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.