



**SANKT
URBAN**
RESTAURANT

CHAZÁNTE IMPERIAL GREY

CHAZÁNTE, NEUSTADT, PFALZ

Imperial Grey is an expression of our passion for classic tea culture. This robust black tea blend unfolds an impressive depth through its intense bergamot aroma, with citrusy and slightly tart accents. Cornflower blossoms lend the blend a soft, floral note. The result is a full-bodied, unpretentious taste experience that unites tradition and modernity in a single glass and reinterprets the beloved Earl Grey tea.

1 dl – 10

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BLANC DE BLANC BRUT

MOTZENBÄCKER, DEIDESHEIM

Very classic in character, extremely full-bodied. The Chardonnay fruit is overwhelming and multifaceted. Very smooth on the palate. The secret: ripe, sun-drenched grapes and a hint of barrique influence.

1 dl – 12

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CHAMPAGNE LOUIS ROEDERER COLLECTION 246

In the current Collection 246, the tradition of the House of Louis Roederer unites with a forward-looking philosophy. Based on the exceptional 2020 harvest, the cuvée combines 55% vintage wines with 35% Réserve Perpétuelle and 10% reserve wines aged in oak barrels. The result is a complex, full-bodied Champagne with impressive aging potential, uniting freshness, depth, and a fascinating array of aromas, including citrus and yellow fruits with subtle smoky notes. Enjoy!

1 dl – 19

Enjoy exquisite bottled wines, perfectly paired with our seasonal delicacies, recommended by our sommelier Carlos Condinho Dos Santos:

2024	Rosé Cuvée	28
	<i>Zimmermann / Wachenheim, Palatinate</i>	
2024	Herxheim am Berg – Chardonnay	58
	<i>Dambach / Bad Dürkheim, Palatinate</i>	
2024	„THAT’S NEISS“ WHITE – White Burgundy / Chardonnay / Pinot Gris	32
	<i>Neiss / Kindenheim, Palatinate</i>	
2023	Sauvignon Blanc	32
	<i>Deimel / Niederkirchen, Palatinate</i>	
2022	Das Kreuz	176
	<i>Rings / Freinsheim, Palatinate</i>	

*For today's recommendations not listed on our menu, please ask our staff.
Prices are in euros and include VAT.*

The small menu

Endive salad with raspberry vinaigrette

roasted salted almonds and beetroot

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Morel Saumagen fried in butter

with wild garlic risotto and sautéed kohlrabi

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Nougatino Royal

*Nougat ice cream with Baileys,
Espresso and fruit skewers*

39

Wine Culture Menu

Poached goose liver terrine

with truffle vinaigrette, frisée salad, crème fraîche and brioche

2024 Sauvignon Blanc

Müller / Forst, Palatinate

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Breton fish soup

with saffron, fennel and celery

2022 MC Riesling

Müller-Cartoir / Haardt, Palatinate

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Sea bass pan-fried on the skin

with baby spinach, tarragon risotto and saffron sauce

2024 Zellertaler White Burgundy

Schwedhelm/ Zellertal, Palatinate

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Passion fruit tartlet

with pineapple carpaccio and coconut sorbet

2018 Rieslaner Auslese

Darting/ Bad Dürkheim, Palatinate

4-course menu 89

3-course meal (without soup) 79

Orders for our menus and dishes for 2 people can be placed until 1:45 pm or 8:45 pm.

APPETIZER

Endive salad with raspberry vinaigrette

roasted salted almonds, and beetroot 13

Carpaccio of Saumagen (stuffed pig's stomach)

with mushroom and radish vinaigrette, croutons, salad bouquet and chives 19

Buffalo mozzarella and blood orange

with delicately fruity olive oil, basil pesto 19

Poached goose liver terrine

with truffle vinaigrette, frisée salad, crème fraîche and brioche 25

SOUPS

Truffled pea foam soup

with mint and pear 13

Chancellor soup

Beef broth with marrow dumplings, vegetables and lovage 13

Breton fish soup

with saffron, fennel and celery, and herb baguette 26

FROM THE WATER

Sea bass pan-fried on the skin

with baby spinach, tarragon risotto and saffron sauce 38

"Catch of the Day"

Feel free to ask about our daily recommendation

FROM THE MEADOW

Palatinate favorite dish

Saumagen, bratwurst and liver dumplings with sauerkraut and mashed potatoes 23

Veal rump smoked in root vegetable broth

with horseradish sauce, spinach, parsley potatoes and cranberries 33

Medallions of young pork tenderloin

with green asparagus, morel risotto and pepper jus 38

Wiener Schnitzel fried in clear butter

with fried potatoes, cranberries and a small salad 38

Rump steak

with braised onions, truffled leeks à la crème, fried potatoes and Burgundy jus 36

VEGETARIAN

Homemade tagliatelle

with shaved Périgord truffles and sugar snap peas 26

You can find more dishes on our separate vegetarian menu.

Please feel free to ask us!

CHEESE

Selection of raw milk cheese

with grapes and fig mustard.....	3 varieties (75 g cheese)	12
.....	5 varieties (125 g cheese)	16
.....	7 varieties (175 g cheese)	19

We are happy to serve Taylor's 10 Years-Old Tawny Port with our cheese 5cl 14

DESSERT

Passion fruit tarts

with pineapple carpaccio and coconut sorbet 18

Nougatino Royal

nougat ice cream with Baileys, espresso and fruit skewers 8

Caramelized Kaiserschmarrn “for 2 people”

with plum compote, vanilla sauce and white chocolate ice cream 17 p. P.

„Espresso Special“

Crème brûlée, Praliné und Espresso 19

EASTER AT THE DEIDESHEIMER HOF SUNDAY AND MONDAY, APRIL 5 & 6 2026

Leave everyday life behind and enjoy the Easter holidays with your loved ones, completely stress-free. Our chefs await you with special Easter menus. You are also welcome to choose your favorite dish from our à la carte menu.

On Easter Sunday, both restaurants – Schwarzer Hahn and Sankt Urban – are open for lunch and dinner.

We gladly accept your reservation. Please contact us!