



SANKT  
URBAN  
RESTAURANT

## Special aperitif recommendations

### CHAZÁNTE IMPERIAL GREY

CHAZÁNTE, NEUSTADT, PALATINATE

Imperial Grey is an expression of our passion for classic tea culture. The strong black tea blend unfolds an impressive depth with citrusy and slightly tart accents due to its intense bergamot aroma. Cornflower blossoms add a gentle, floral note to the mix. The result is a full-bodied, no-frills taste experience that combines tradition and modernity in one glass and reinterprets the popular Earl Grey tea variety.

1 dl – 12

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### BLANC DE BLANC BRUT

MOTZENBÄCKER, DEIDESHEIM

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

1 dl – 14

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### CHAMPAGNE LOUIS ROEDERER COLLECTION 246

In the current Collection 245, the tradition of the House of Louis Roederer is combined with a forward-looking philosophy.

The cuvée, based on the exceptional 2020 harvest, 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, which combines freshness, depth and an intriguing

Aromas Variety of citrus and yellow fruit combined with subtle smoky notes. We wish you a lot of enjoyment!

1 dl – 19

**Enjoy exquisite bottled wines, in perfect harmony with our seasonal delicacies, recommended by our sommelier Carlos Condinho Dos Santos:**

<b>2024 Rosé Cuvée</b> .....	28
<i>Zimmermann / Wachenheim, Palatinate</i>	
<b>2024 Chardonnay</b> .....	58
<i>Dambach / Bad Dürkheim, Palatinate</i>	
<b>2024 "THAT'S NEISS" White – Pinot Blanc / Chardonnay / Pinot Gris</b> .....	32
<i>Neiss / Kindenheim, Palatinate</i>	
<b>2023 Sauvignon Blanc</b> .....	32
<i>Deimel / Niederkirchen, Palatinate</i>	
<b>2022 The Cross</b> .....	176
<i>Rings / Freinsheim, Palatinate</i>	

*For today's recommendations outside of our menu, please ask our service staff.*

*The prices are in euros and include VAT.*



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## *Vegetarian menu*

### **Buffalo mozzarella and blood orange**

*with delicately fruity olive oil and basil pesto*

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### **Truffled pea foam soup**

*with mint and pear*

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### **Morel risotto with green asparagus**

*and grated Parmesan cheese*

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### **Passion fruit tartlets**

*with pineapple carpaccio and coconut*

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## VEGETARIAN DISHES

### **Endive salad with raspberry vinaigrette**

*roasted salted almonds, and beetroot 13*

### **Buffalo mozzarella and blood orange**

*with delicately fruity olive oil, basil pesto 21*

### **Truffled pea foam soup**

*with mint and pear 13*

### **Kohlrabi carpaccio with lime vinaigrette -vegan-**

*chervil, capers and cherry tomatoes 16*

### **Miso radish salad**

*with garden cucumber and wasabi 14*

### **Morrel risotto with green asparagus**

*and grated Parmesan 25*

### **Ratatouille vegetables**

*with rosemary fried potatoes and lemon oil 19*

### **Homemade tagliatelle**

*with shaved Périgord truffles and sugar snap peas 26*



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## CHEESE

### Selection of raw milk cheese

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

**Our cheese is served with Taylor's 10 Years-Old Tawny Port**

5cl 14

## DESSERT

### Passion fruit tartlets

*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 stewed plums, vanilla sauce and white chocolate ice cream* 17 p.p.

### Pistachio Ice Cream

*blood Orange Salad with Sweet Wine Sabayon* 15

## KITCHEN PARTY

... THE BEST RECIPE TO CELEBRATE

SATURDAY, 7 MARCH, 2026

Lots of **fun, atmosphere** and **live music**; these are the ingredients of our kitchen party. Stroll through the Deidesheimer Hof kitchen world from cooking station to cooking station and enjoy **numerous delicacies** directly around the stove in a relaxed atmosphere. Your tour is rounded off at the tasting stands of **friendly winegrowers**.

We start at 7.30 pm (until 0.00 am)

**INCLUDED PRICE FOOD & DRINKS: PER PERSON 185**