

# Kafe Leopold

3315 Cadys Aly NW Between 34th & 35th Street - Behind M Street 20007-3572 · +12029656005 ·

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## LEOPOLD'S SALATE / SALADS 9

### Frische Blattsalate \$12.00

Herb & field green salad, Granny Smith apples, radishes, champagne vinaigrette

### Grünkohlsalat\*\* \$16.00

Kale salad with pine nuts, Piave and parmesan, currants, garlic chips & lemon-olive oil

### Thunfischsalat\* \$17.00

Spanish poached white tuna in olive oil, arugula, radicchio, fingerling potatoes, fava beans, cannellini beans, olives, anchovies, haricot verts

### Butternut Squash Burrata Salad \$16.00

Oven roasted Butternut squash, frisee, radishes, burrata cheese, vincotto, champagne vinaigrette, pumpkin seeds, basil oil

### Birnensalat mit Cashewkerne\*\* \$15.00

Pears, frisee, arugula, cashews, shaved Manchego, red onion, elderflower vinaigrette, truffle oil

### Geräucherter Forellen Salat \$16.00

Smoked trout, organic Bibb lettuce, pickled red onions, champagne emulsion

### Arugula Salat\*\* \$15.00

Arugula, Medjool dates, fresh red onions, ricotta salata, walnuts, balsamic dressing

### Geröstete Bete Salat \$16.00

Roasted red & golden beets, truffled boursin cheese, watermelon radishes, beet emulsion, micro basil

### Quinoa-Salat\*\* \$15.00

Red & White Organic quinoa, red bell pepper, carrots, eggplant, zucchini, basil, cashew, lemon-olive oil

## HAUPTSPEISEN SALATE / ENTRÉE SALADS 2

### Steak Salat \$28.00

Romaine salad with grilled-marinated steak, bleu cheese, ficelle croutons, balsamic vinaigrette

### Leopold's Hühnersalat\*\* \$24.00

Field green salad with lemon & herb grilled chicken walnuts & champagne vinaigrette

## LEOPOLD'S VORSPEISEN / APPETIZERS 5

### Steak Tartare\* \$17.00

Finely chopped raw sirloin with mustard aioli, capers, chopped onions, cornichons, egg, house made chips and olive bread

<b>Liptauer Crostini</b>	<b>\$13.50</b>
Traditional Austrian cheese spread on toast points with chopped salad, peas, fava beans	
<b>Gebackene Calamari</b>	<b>\$13.50</b>
Crispy fried calamari, herb remoulade	
<b>Frischer Gegrillter Spargel</b>	<b>AVAILABLE OPTIONS</b>
Grilled asparagus, Piave cheese, mache, radishes, honey lemon oil	\$15.00
	Add Sunny Side up Egg:
	\$3.00
<b>Gorgonzola Hibiscus Crostini**</b>	<b>\$13.50</b>
Ficelle bread with melted gorgonzola, toasted almonds, micro greens & hibiscus flowers	

## LEOPOLD'S SUPPEN / SOUP 2

<b>Tyrolean Wine Soup</b>	<b>\$13.00</b>
Potato-artichoke puree, pumpkin seed oil, buttered croutons	
<b>Saisonsuppe</b>	<b>\$13.00</b>
Seasonal soup	

## HAUPTSPEISEN / ENTRÉES 10

<b>Leopold's Schnitzel</b>	<b>\$34.00</b>
Veal schnitzel, arugula, potato salad served with choice of mustard or lingonberries	
<b>Zucchini Pasta</b>	<b>\$19.00</b>
Penne pasta with garlic olive oil, crispy zucchini, toasted herbed Panko, lemon zest, crispy capers	
<b>Seasonal Ravioli**</b>	<b>\$21.00</b>
Wild Mushroom & Truffle Ravioli with butter sage sauce, chopped walnuts	
<b>Käsespätzle</b>	<b>\$18.00</b>
Spinach dumplings, fava beans, green beans, Emmenthaler, Fontina and Piave, arugula	
<b>Gegrillter Branzino</b>	<b>\$34.00</b>
Simply grilled Mediterranean Sea Bass, wilted spinach, champagne emulsion	
<b>Brathendl</b>	<b>\$28.75</b>
Roasted chicken, warm escarole, roasted potatoes, mustard chicken jus	
<b>Bratwurst</b>	<b>\$28.00</b>
Skillet cooked bratwurst, celery sauerkraut, roasted potatoes & mustard	
<b>Miesmuscheln</b>	<b>\$26.00</b>
Mussels, white wine, herbed fish broth, frites	
<b>Rostbraten vom Angusrind</b>	<b>\$32.00</b>
Marinated black Angus skirt steak, onion marmalade, parsley garlic butter, herb frites	

**Gegrilltes Lachsfilet\* \*\*****\$32.00**

Grilled salmon filet, crushed cucumbers, Medjool dates, fennel, walnuts &amp; basil oil

**LEOPOLD'S KLEINIGKEITEN / SAVORIES 8**

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**Lachspizzetta\*****\$17.00**

Smoked salmon "pizzette", horseradish crème, squash, pickled red onion, cucumber, radish, capers, and dill

**Olivenpissaladiere****\$11.00**

Black &amp; green olive tart, sweet onion, cured tomato, Manchego cheese

**Schwammerltarte****\$10.00**

Wild mushroom tart with caramelized sweet onion

**Leopold's Heurigenplatte****\$19.00**

Cured meats &amp; cheese platter, fig jam, dulce de membrillo, dried fruits

**Räucherfischplatte****\$19.00**

Cured &amp; smoked fish, caper berries, remoulade, hearth bread

**Tartine****\$15.00**

Open faced sandwich with Serrano ham on olive bread, melted mozzarella, wild mushrooms, and herb jus

**Croque Monsieur****\$16.00**

French style grilled sandwich, cured ham, Emmental, béchamel, cornichons, mustard dressing, frisée

**Croque Madame\*****\$18.00**

Our Croque Monsieur with two eggs over easy

**TRIO ASSORTED TEA SANDWICHES 5**

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**Tomato & Mozzarella\*\*****Chicken Salad\*\*****Egg Salad with Smoked Paprika & Cornichons****Smoked Salmon & Cucumber Salad\*****Apple, Walnut & Farmhouse Cheese, Pretzel Bun\*\*****BEILAGEN / SIDES 4**

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**Herbed Frites****\$7.00****Wilted Spinach****\$8.00****Celery Sauerkraut with Bacon****\$8.00****Roasted Fingerling Potatoes****\$7.00****LEOPOLD'S MEHLSPEISEN / CLASSIC DESSERTS 9**

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<b>Apfelstrudel**</b>	<b>\$13.00</b>
Warm apple strudel with vanilla bean ice cream. Please allow 10-15 minutes	
<b>Mohr im Hemd</b>	<b>\$13.00</b>
Baked flourless chocolate mousse with vanilla ice cream. Please allow 10-15 minutes	
<b>Dulce de Leche Beignet</b>	<b>\$11.00</b>
Please allow 10-15 minutes	
<b>Kaiserschmarrn mit Zwetschkenröster</b>	<b>\$17.00</b>
"Emperor's pancake" with currants & plum compote. Please allow 20-25 minutes	
<b>Leopold's Pannacotta</b>	<b>\$13.00</b>
Fresh Grapefruit segments, Campari Jelly, Crunchy Tuile, micro basil	
<b>Leopold's Banana Split**</b>	<b>\$13.75</b>
Vanilla bean ice cream with coconut panna cotta, caramelized bananas, coconut tuiles and caramel sauce	
<b>Leopold's Cannoli Trio**</b>	<b>\$14.00</b>
Cannolis filled with whipped ricotta, lemon & orange confits, pistachio crumb, chocolate curls & berries	
<b>Profiteroles**</b>	<b>\$14.00</b>
Trio puff choux filled with vanilla ice cream, served with warm chocolate sauce & roasted ground pistachios	
<b>Mango &amp; Passion Fruit Pavlova</b>	<b>\$14.00</b>
Passion fruit sorbet with fresh diced mangos, vanilla meringue & mango sauce	

## DRAFT 1

<b>Eggenberg Pils</b>	<b>\$8.00</b>
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## BOTTLES 8

<b>Weihenstephaner Hefeweissbier</b>	<b>\$9.00</b>
<b>Weihenstephaner Hefeweissbier Dark</b>	<b>\$9.00</b>
<b>Hofbräu Hefeweizen</b>	<b>\$9.00</b>
<b>Hofbräu Original</b>	<b>\$9.00</b>
<b>Huyghe Delirium Tremens</b>	<b>\$9.00</b>
<b>Stiegl</b>	<b>\$8.00</b>
<b>Stiegl Radler</b>	<b>\$8.00</b>
<b>Hermann Pfanner, Hard Cider</b>	<b>\$8.00</b>

## SPARKLING - CHAMPAGNE 7

**Simonet Vin Mousseux Brut, Vin de France**

Fresh, lively, white flower, green fruit, frothy

AVAILABLE OPTIONS

\$12.00

\$44.00

**Hillinger 'Secco' Pinot Noir Rosé, Burgenland, Austria**

Prosecco-like, strawberry, raspberry, citrus peel

AVAILABLE OPTIONS

\$13.00

\$46.00

**Chandon Brut, Napa Valley, California**

Creamy, fresh strawberry, juicy watermelon and red cherry

**\$65.00****Veuve Clicquot Yellow Label Brut, Champagne, France**

Complex, poached pear, brioche, ginger, cirrus peel

**\$135.00****Dom Perignon, Vintage Brut, 2006, Champagne, France****\$250.00****Luis Roederer "Cristal" Brut, 2009, Champagne, France****\$360.00****Veuve Cliquot, La Grande Dame Brut, 2006, Champagne, France****\$250.00****ELEGANT, FLORAL, FRUIT-FORWARD** 4**Zweigelt, Hillinger, Burgenland, Austria**

Merlot-like, black cherry, plum, clove spice mixed with toasted oak, silky

**\$60.00****Kékfrankos (Blaufränkisch) Affinitas, Sopron, Hungary**

Merlot-like, black cherry, wild berry, dried herbs, vanilla spice, round

**\$58.00****Lagrein, Kellerei Kaltern, Sudtiro, Italy**

Syrah-like, violet petals, black cherry and vanilla spice, soft and silky

**\$58.00****Beaujolais / Gamay, Dom Bergeron, Fleurie, Burgundy, France**

Pinot Noir-like, violet petal, dark cherry, plum, black pepper, juicy

**\$62.00****DRY, EARTHY, SAVORY** 5**Pinot Noir, Henrich Hartl Reserve, Thermenregion, Austria**

Rich, dark cherry, black pepper, vanilla spice, spicy finish

**\$75.00****Brunello di Montalcino, Corte Alla Flora, Tuscany, Italy**

Earthy, dried cherry, fig, baking spices, toasted oak, vanilla spice

**\$105.00****Barolo, Vajra, Piedmont, Italy**

Enticing, rose petal, dried cherry, herbs, anise, clove, firm

**\$78.00****Sankt Laurent, Stift Klosterneuburg, Thermenregion, Austria**

Malbec-like, dried dark fruits, earth, black pepper, licorice, smooth

**\$67.00****Rioja / Tempranillo, Miguel Merino Reserva, Spain**

Aromatic, dried cherry, baking spices, toasted vanilla, long and velvety

**\$86.00****BOLD, POLISHED, BALANCED** 6

<b>Syrah / Merlot / Zweigelt, Leo Hillinger 'Hillside', Burgenland, Austria</b>	<b>\$65.00</b>
Rich, black cherry, plum, vanilla with a long, lingering finish	
<b>Cabernet / Pignolo 'Arbis Ros' Borgo San Daniele, Venezia Giulia, Italy</b>	<b>\$85.00</b>
Bold, cassis, plum, dried herbs, black pepper, medium tannin, smooth	
<b>Malbec, Chateau Famaey 'cuvée X', Cahors, France</b>	<b>\$70.00</b>
Dense, ripe plum, cassis, blackberry jam, long and lush	
<b>Saint-Emilion, Chateau Fournay, Bordeaux, France</b>	<b>\$76.00</b>
Seductive, plum, cassis, dried herbs, mocha, vanilla, suave and silky	
<b>Margaux, Chateau Rauzan-Gassies, Bordeaux, France</b>	<b>\$92.00</b>
Savory, cassis, black cherry, dried plum, black pepper, forest, velvety	
<b>Zweigelt / Merlot / Cabernet Sauvignon, Netzl 'Anna Christina', Carnuntum, Austria</b>	<b>\$98.00</b>
Cabernet-like, dark plum, cassis, vanilla spice, black pepper, luscious	
<b>BRIGHT, CRISP, DRY</b> 5	
<b>Pinot Grigio / Pinot Gris, Steindorfer, Burgenland, Austria</b>	<b>\$58.00</b>
Bright, green pear, honeydew melon, ginger spice, crisp and clean	
<b>Tiefenbrunner, Sudtirol, Italy</b>	<b>\$50.00</b>
Fresh, white blossoms, green apple, yellow pear, crisp	
<b>Chesselas / Merlot Bianco, Delea 'Marengo', Ticino, Switzerland</b>	<b>\$53.00</b>
Mellow, green pear, melon, yellow apple, ginger, citrus peel	
<b>Sancerre, Raffaitin-Planchon Domaine, Sancerre- France</b>	<b>\$65.00</b>
Fresh and bright, grapefruit, wet stone, and citrus finish	
<b>Chablis, Domaine Louis Moreau, Chablis, Burgundy, France</b>	<b>\$68.00</b>
Chardonnay, delicate, yellow apple, pear, mineral, soft and dry	
<b>EXPRESSIVE, ROUNDED, SMOOTH</b> 5	
<b>Pouilly Fuisse, Normand, Burgundy, France</b>	<b>\$82.00</b>
Chardonnay, mellow, yellow pear, mineral, vanilla spice, smooth	
<b>Meursault, Domaine Mazilly, Burgundy, France</b>	<b>\$105.00</b>
Chardonnay, rich, yellow apple, pineapple, mineral, oak, lush	
<b>Gruner Veltliner, Steiniger 'Loisium Reserve', Kamptal, Austria</b>	<b>\$58.00</b>
Chardonnay-like, yellow pear, honeydew melon, mineral, lush	
<b>Tegernseerhof 'Bergdistal Smaragd', Wachau, Austria</b>	<b>\$63.00</b>
Chardonnay-like, white pepper, yellow apple, ripe pear, creamy	
<b>Anton Bauer 'Grande Reserve', Wagram, Austria</b>	<b>\$90.00</b>
Chardonnay-like, ripe pear, white peach, mineral, long and luscious	

