

Food

BY
DOMINIK KÄPPELER

STARTER

GRILLED ASPARAGUS & POTATOES

HOMEMADE TRUFFLE VINAIGRETTE WITH SMOKED POTATOES AND LEEK

EURO

11

FRIED SCALLOPS & CARROTS

MASHED AND RAW CARROTS WITH GLACED PEAS

13

HEART HOUSE BEEF TATAR

WITH EGG YOLKS AND SALTY ANCHOVIES, SOUR PICKLES WITH CAPERS, BRIOCHE BREAD

12

HAMACHI SASHIMI

TOMATO SUD AND PIECES WITH A FLAMED AVOCADO CREAM AND SEPIA VINAIGRETTE

16

STARTER VARIATION

STARTING FROM TWO PERSONS

16 p.P.

PASTA

RAVIOLI

WILD GARLIC RICOTTA FILLING ON ASPARAGUS RAGOUT WITH CHERRY TOMATOES

EURO

11.5

LINGUINE

GRILLED SHRIMPS WITH LIME SAUCE AND BASIL

11.5

CLASSICS

WIENER SCHNITZEL

FROM THE VEAL WITH POTATO - CUCUMBER SALAD AND CRANBERRIES

EURO

21.5

CLUB SANDWICH

CORN FED CHICKEN WITH AVOCADO, FRIED EGG, TOMATO, CUCUMBER

11.5

M A I N

BEEF

RIB-EYE / 300 g
IBERICO - SPAIN

EURO

23

WAGYU SHORT RIBS / 350 g
NEBRASKA / USA

18

DRY AGE FILET MIGNON/ 200 g
IRLAND

25

BEEF PLATE
MIXED PLATE

29 p.P

FISH

TURBOT / 150 g
ATLANTIC

29

SALMON STEAK/ 200 G
NORWAY

18

LOBSTER/ HALF - WHOLE
MAINE / USA

35

FISH PLATE
MIXED PLATE

29 p.P

S A L A D

CEASAR SALAD
ROMANA SALAD WITH CRISPY CHICKEN AND BAKED ANCHOVIES IN PARMESAN DRESSING

EURO

16

COLORFUL SALAD LEAVES
GOAT CHEESE HANUTA AND ELDERBERRIES ON COLORFUL SALAD LEAVES

12

SQUID SALAD
GRILLED SQUID TUBES WITH WATERMELON AND CHORIZO ON ROCKET

16

S A U C E

HOMEMADE HERB BUTTER

5

ROOT BEER SAUCE

5

MOREL SAUCE

5

MUSSEL SAUCE

5

THYME - LEMONS BUTTER

5

SHELLFISH FOAM

5

S I D E

	EURO
BROCCOLI WITH CHILI	5
CARROTS - PEA VEGETABLES	5
BELGIAN FRIES WITH SPECIAL SPICE MIX	5
FRIED MUSHROOMS	5
SAUTEED KALE	5
POTATO VANILLA ESPUMA	5

D E S S E R T

	EURO
STRAWBERRY CHEESECAKE <i>WITH LIME SAUCE AND CRUMBLE CAKE</i>	9
ENGLISH SHORTBREAD <i>MASCARPONE CREAM WITH AMALFI LEMONS AND HAZELNUT</i>	9