

herzstück  
restaurant.weinbar

a **O** <sub>be</sub> **n** <sub>dk</sub> **i** <sub>right</sub> **e** <sub>te</sub> .


Mon - Thurs from 6 p.m


Fri & Sat from 5:30 p.m


our evening menu. seasonally changing.



snacks


 **two kinds of butter**  
buttery frothy. Variably flavored. Fresh  
Tessino brown bread\*. 6.50  
\* Traditional bakery Meyer


**olives**   
Colorful olives from all over the  
Mediterranean. Mediterranean pickled. 5.50

 **Mojo Verde**  
Green paprika. Chili. Garlic.  
Bread. 6.50

**hummus**   
Chick-pea\*. tahini  
Heart spices. 6.50  
\* Organic chickpeas from Sand am Main

starter.

 **Falafel**  
Franconian organic chickpeas. tahini Mojo Verde.  
Mirabelle chutney. From 3 pieces 1.50/piece

**frisella**   
"Washed bread" from Apulia. sheep  
ricotta. Tomato. olives. capers. 4.00/piece


 **persian cold dish**  
Cucumber. Almond.  
Beetroot Straw. 8.50


**cauliflower**   
Roasted. tahini Pomegranate.  
Mint. nut dukkah. 8.50

**figs**  
balsamic vinegar Herbs. Serrano ham.  
G-ripened parmesan. 12.50

**burrata**  
Creamy buff milk burrata.  
Colorful tomato salad. Lemon. Mint. 10.50

main course.

 **breadsalad**  
Toasted bread. Tomato. Cucumber. tropic  
onion. Basil. Bü elmozzarella. 15.50

**linguine verdi**   
Basil - Linguine\*. Chanterelle. Almond  
pesto. Candied tomato. 14.50  
\* Handmade. Pastificio Milanese, Bari

**Risotto**  
Chanterelle risotto.  
Tomato. herbal oil. 13.50

**tagliatelle neri**  
Sepia - tagliatelle\*. Wild caught shrimp.  
shrimp broth. Friggitelli. Tomatoes. burrata 17.50

**turbot**  
Fresh turbot let. Chanterelle  
risotto. Tomato. 27.50

**char**  
Regional.\* Savoy Cabonata:  
Savoy. eggplants capers. 24.50  
\* Sustainable breeding, Kirchensittenbach

**veal loin**  
Mirabelle chutney. Polenta.  
balsamic vinegar 29.50

For a suitable wine accompaniment  
to the starters and main courses  
ask our service!

dessert.



**chocolate variation**  
Chocolate Earth. Two types of  
mousse. currant gel. 9.50

**summer fruit**  
Greek yogurt.  
thyme honey. 6.50

**sorb and trio**  
Variation of homemade sorbets.  
Changing varieties. 6.50

**cheese selection**  
Maitre A Neur Waltmann, Erlangen.  
FIG mustard. Bread. 11.50

 vegan

  vegan possible

Evening ticket until 9:30 p.m. Snacks/dessert also longer, ask!

centerpièce 

# cross bed

Pleasure is best when shared.

Your table full of heart piece creations. Querbeet around the Mediterranean Sea.

Can only be ordered table by table. We adjust the quantities! Seven different dishes to share on the table.

Two kinds of butter & olives as well as something "little sweet" are always included.

The remaining **5 dishes** search here:

€27.50/  
Person\*

\* except Tuesdays!

 hummus

Franconian organic chickpeas. tahini  
Centerpiece Spice Blend.

Mojo Verde 

Green paprika. Chili.  
Garlic.

 persian cold dish

Cucumber. Almond.  
Beetroot Straw.

frisella 

"Washed bread" from Apulia. sheep  
ricotta. Tomato. olives. capers.

 breadsalad

Toasted bread. Tomato. Cucumber.  
tropic onion. Basil. Buffalo mozzarella.

cauliflower 

Roasted. tahini Pomegranate.  
Mint. nut dukkah.

cowardly

balsamic vinegar Herbs.  
Serrano ham. Aged Parmesan.

burrata

Creamy buff milk burrata. More colorful  
Tomato salad. Mint. Lemon.

 Falafel

Franconian organic chickpeas. Mojo Verde.  
tahini Mirabelle chutney.

tortelloni

burrata Basil. cauliflower cream.  
Bruschetta tomato. pecorino.

turbot

Fresh turbot let. erling  
P risotto. Tomato. +4€/person

char

Regional. Savoy Cabonata: Savoy  
Cabbage. eggplants capers. +2€/person

Special: Tuesday

€22.50/  
person

Querbeet day!

Our partners.



herzstück   
restaurant . weinbar

**Brezen Meyer**  
· der Handwerksbäcker ·



  
**ALEX(Z)ANDER'S**  
Fischzucht & Events

  
**GEFLÜGEL THOMAS**  
... Qualität hat Zukunft

  
**W R E D E**  
OBST. GEMÜSE. EXOTEN.

Fish and mushroom sales  
francs

come into our  
Team!

We are always looking for reinforcements  
for service, bar or kitchen.

Just ask directly  
at service after or  
write to us  
[info@herzstueck-erlangen.de](mailto:info@herzstueck-erlangen.de)

## Allergens and additives

Olives: -

Butter: M, WZ (black bread) - varies, ask!

Hummus: SM

Mojo Verde: WZ

Falafel: SM, WZ

Frisella: WZ, M

Cauliflower: SM, MN

Burrata: M, MN, SM

Cold shell: MN

Figs: M, SUL

Bread salad: M, WZ

Linguine: WZ, MN

Tagliatelle Neri: WZ, EI, W, M

Risotto: M, SEL

Turbot: F, M

Veal loin: SUL

Char: F

only transverse bed:

Tortelloni: WZ, M

Chocolate variation: Gelatine, M, WZ

Summer fruit: M

Sorbet Trio: -

Cheese selection: mainly raw milk cheese, SE, WZ

If you have a severe nut allergy or celiac disease, please let us know  
in any case as soon as possible (preferably directly  
upon reservation).

So we can certainly find a solution!

Despite the utmost care, we can trace or

Unfortunately, cross-contamination cannot be ruled out 100%.

Ingredients: 1: with dyes. 2: with preservatives. 3: caffeinated. 4: contains quinine.  
5: source of phenylalanine. 6: taurine 7: antioxidant. 8: with flavor enhancers. 9: sulfurized. 10: waxed.  
11: possibly laxative. 12: phosphates.

Allergens: Cereals containing gluten: WZ: wheat. GE: barley. RO: rye. HF: oats. K: crustaceans / crab products  
EI: eggs / egg products. F: fish / fish products. ER: peanuts / peanut products.  
SCH: nuts MN: almonds. HS: Hazelnuts. C: cashews WA: walnuts. PI: pistachios. SEL: celery. L: lupine.  
SO: soybeans. SUL: sulphites. M: milk and dairy products. W: mollusks. SE: mustard.  
SM: sesame . We like to decorate with sesame! Please let us know if you have any allergies.