



herzstück

restaurant.weinbar

*online*

english menu.

Mo - Th from 6pm

Fr & Sa from 5:30

## thirsty




<b>table water</b> (sparkling/still) .0,3l	3,20
<b>selters</b> (medium/still) .0,75l	6,50
<b>softdrinks</b> .0,3l	3,80
Cola. Cola zero. Spezi. Sprite.	
<b>fruit spritzer</b> .0,3l	3,80
Apple. Blackcurrant. Rhubarb. Pear.	
<b>homemade lemonade</b> .0,3l	5,50
. lavender - lemon	
. elderflower - mint	
. rhubarb - rosemary	
. ginger - cucumber	

## drinks

### brewed

<b>tucher hell unfiltered lager</b> .0,5l	4,80
<b>grüner radler</b> unfiltered shandy. 0,5l	4,80
<b>grüner radler</b> unfiltered shandy, 0% .0,5	4,80
<b>clausthaler</b> non alcoholic. 0,5l	4,80
<b>orca bräu IPA</b> .0,33l	5,50
<b>zirndorfer cellar beer</b> .0,5l	4,80
<b>tucher wheat beer/non-alc</b> .0,5l	4,80

## sparkling

<b>aperol spritz</b> . Aperol. Secco. Soda. Orange.	8,20
<b>campari spritz</b> . Campari. Secco. Soda. Lemon.	8,20
<b>padova spritz</b> . Campari. Aperol. Secco. Soda. Olive. The original!	8,20
<b>sarti spritz</b> . Sarti Blood orange liqueur. Secco. Soda. Orange.	8,20
<b>rhubarb rosé</b> . Rosé Secco. Rhubarb juice. Mint.	8,20
<b>wermut tonic</b> . Cinzano 1757 Premium. Thomas Henry Tonic.	8,50
<b>gin pink</b> . Pink Grapefruit lemonade. Gin.	8,50
<b>gin tonic</b> . Bombay Premier Cru. / Peter in Florence.	9,50/10,50
 <b>rhubard spritz</b> . Secco non alcoholic. Rhubarb juice. Mint.	6,80
 <b>floreale tonic</b> . Martini Floreale 0%. TH Tonic Water. Cucumber.	6,80
 <b>crodino</b> . Crodino non alcohol aperitif. Soda. Orange.	6,80

### Tip

## Schiffstraßen-Schorle

Our signature drink:

Campari. Cinzano Rosso  
Premium. Tonic. Soda . 8,50



CAMPARI

 = non alcoholic

## mixes

<b>holler mint fizz</b> . Bombay Premier Cru Gin. Elderflower. Mint. Soda.	8,50
<b>pop art</b> . Bombay Premier Cru Gin. Mango. Blackberry. Lemon.	10,50
<b>espresso martini</b> . Grey Goose Vodka. Coffee Liqueur. Espresso.	9,50
<b>holi</b> . Bombay Premier Cru Gin. Pear. Ginger. Raspberry. Sugar. Lemon.	10,50
<b>boulevardier</b> . Wild Turkey 101 Whiskey. Red vermouth. Campari.	10,50
<b>negroni</b> . Bombay Grand Cru. Roter vermouth. Campari.	10,50
<b>mezcal paloma</b> . Montelobos Mezcal. Pink Grapefruit. Lime. Sea salt.	10,50
<b>tommys margarita</b> . Espolon Tequila. Lemon juice. Agava. Salt.	9,50

## hot

<b>espresso</b> .2,50
<b>cafe americano</b> .3,20
<b>cappuccino</b> .4,20
<b>flat white</b> .4,80
<b>tea</b> .3,80
<b>chai latte</b> .4,20
with Oatly Barista: + 0,00

## kurz

Ask our staff for further recommendations/ whiskey.	<b>grand marnier . cognac</b> .2cl .5,50
	<b>grappa . schnaps</b> .2cl .3,80
	<b>averna . amaro montenegro</b> .2cl .3,50



Scan QR Code for allergens and additives.

For a wine pairing to your food  
feel free to ask our staff!

## bubbly

	0,15l	0,75l
<b>rosé frizzante</b> . Colli Vicentini, Venetien. Passionfruit. Papaja. Balanced.	7,5	29,5
♣ <b>12zero secco non alcoholic</b> . Leitz, Rheinland. Riesling, non alcohol. Fine perlage. Fresh.	7,5	29,5
♣ <b>12zero secco rosé non alcoholic</b> . Leitz, Rheinland. Merlot Cuvée, non alcoholic. Sparkling.	7,5	29,5

## white

	0,15l	0,75l
<b>herzstück cuvée</b> . Matthias Rippstein, Franconia. Traditionally crafted. Dynamic in the glass.	7,5	29,5
<b>herzstück cuvée S</b> . Matthias Rippstein, Franconia. Creamy. Full-bodied. Refreshing vines.	8,5	31,5
<b>jhb silvaner</b> . Weingut Hugo Brennfleck, Franconia. Dense. Long-lasting. Spicy.	8,5	31,5
<b>grauburgunder</b> . Weingut Hugo Brennfleck, Franconia. Racy. Herbal. Finesse.	7,5	29,5
<b>sauvignon blanc</b> . Hofgut Gönheim, Palatinate. Juicy. Spicy. Typical.	7,5	29,5
<b>kapellchen riesling</b> . Knipser, Palatinate. Typical. Racy. Fruity.	7,5	29,5
<b>lugana</b> . Co de Fer, Veneto. 100% single-variety. Citrus fruit. Jasmine.	7,5	29,5
<b>scheurebe</b> . Lukas Schmidt, Franconia. Fragrant. Summery. Terrace wine.	7,5	29,5
♣ <b>sneak zero</b> . Lukas Schmidt, Franken. Non-alcoholic. Fruity. Dry. Citrus.	7,5	29,5

## rosé

	0,15l	0,75l
<b>clarette</b> . Knipser, Palatinate. Balanced. Summer. Animating.	8,5	31,5
<b>ilario rosato</b> . Fattoria di Magliano, Maremma Tuscany. Pomegranate. Fresh. Spicy.	7,5	29,5

## red

	0,15l	0,75l
<b>domina</b> . Rippstein, Franken. Franconian counterpart to red wines from the south.	7,5	29,5
<b>otto lune</b> . Conti Zecca, Apulien. Real Primitivo. Round. Black cherry.	8,5	31,5
<b>cannonao</b> . Argiolas, Sardinien. Black pepper. Blackberry. Fine and spicy. Dry.	7,5	29,5
<b>antieri rosso</b> . Schola Sarmenti, Apulien. Strong. Very dry. Dark berries.	8,5	31,5

*bubbly*

	0,75l
<b>ferrari trento</b> . Ferrari Trento, Friaul. Bottle fermentation. Fine pearl. Ripe fruit.	47,5
<b>36 rosé</b> . Schola Sarmenti, Apulien. Bottle fermentation. Negroamaro. Fine pearl.	69,5
<b>champagner lallier brut r.020</b> . Maison Lallier, Ay. Lemon. Honey. Red berries.	74,5
<b>champagner lallier rosé</b> . Maison Lallier, Ay. Lemon. Wild berries.	84,5
<b>champagner lallier ouvrage</b> . Maison Lallier, Ay. Acacia. Peach. Brioche. Hay.	140,0

*white*

	0,75l
<b>silvaner freiraum</b> . Daniel Sauer, Franken. New interpretation by the younger generation.	38,5
<b>silvaner ab ovo</b> . Sauer, Franken. Concrete egg. Mineral. Quince. Herbs.	51,5
<b>silvaner bullenheimer paradies</b> . L. Schmidt, Franken. Animating. Engaging. Easy melt.	41,5
<b>riesling eisquell</b> . Battenfeld Spanier, Rheinhessen. Mineral. Clear. Fruity.	36,5
<b>riesling s</b> . Matthias Rippstein, Franken. Different than you think. Less acid. Creamy finish.	37,5
<b>riesling bullenheimer paradies</b> . L. Schmidt, Franken. Structured. Dense. Out of the box.	41,5
<b>scheurebe</b> . Kopp, Baden-Baden. Exotic fruits. Litschi. Easy going.	36,5
<b>grüner veltliner fass 4</b> . Bernhard Ott, Lower Austria. Juicy. Yellow apple. Herbs.	58,5
<b>cillenza</b> . Schola Sarmenti, Apulien. Barrique. Brioche. Complex. Long lasting.	38,5
<b>vermentino</b> . Fattoria di Magliano, Toscana. Stone fruit. Mineral. Elegant.	34,5
<b>chardonnay</b> . Weingut Hugo Brennfleck, Franconia. Light oak. Brioche. Nutty.	38,5
<b>sauvignon blanc „kalk kreide“</b> . Tement, Southern Styria. Clear. Pear. Elderflower. Salted lemon.	40,0

*red*

	0,75l
<b>valpolicella</b> . Corte Figaretto, Veneto. Concentrated. Strong. Complex. Dry. Aromatic.	34,5
<b>anna</b> . Matthias Rippstein, Franken. Cuvee of his best Domina and Merlot from 2018.	39,5
<b>grande gioia</b> . Principi Sani, Venetien. Primitivo Riserva. Unusual. Dried fruits. Aromatic.	39,5
<b>patfalu</b> . Schaller vom See, Burgenland. Nougat. Sensual. Chocolate.	41,5
<b>poggio bestiale</b> . Fattoria di Magliano, Toscana. Ruby red. Pomegranate. Aromatic.	64,5

# our dinner menu

## to start

- 🌿 butter und olives . Two flavored butters (varies). Mediterranean marinated olive mix. Sourdough bread. From 2 people. 4,5 p.P.
- glass of olives . Mediterranean marinated olive mix. 5,5

## tapas

We recommend 3 per person if you don't take the Querbeet-Menü. As per usual, we serve the 'small' dishes as soon as they are ready. If you would like everything at once, please let us know!

Add Falafel ?  
1,5/pc

- 🌿 Hummus - Franconian roasted organic chickpeas, parsley 6,5
- Labneh - Arabic yogurt cream, Romesco, salted almonds, cress 6,5
- Stracciatella - Burrata, radicchio-grape ragù, walnut 9,5
- 🌿 Cauliflower - Roasted, green tahini, pomegranate, almond dukkah 8,5
- 🌿 Mushroom Pilaf - Braised with thyme butter, celery cream, hazelnut 8,5
- Tartare - Beef hip, mustard mayo, bread crackers, pickled onion 10,5
- Arancini - Risotto balls, crispy baked, Taleggio, pumpkin cream 8,5
- 🌿 Colorful Carrots - Braised in harissa, kohlrabi cream, gremolata 8,5
- 🌿🌿 Fries - Homemade, triple cooked, truffle mayo, parmesan 8,5
- 🌿🌿 Tortelloni - With changing filling, pumpkin cream, almond dukkah 9,5
- Scampi - Grilled, lemon-chili aioli, parsley 12,5
- Cod - Cod filet cubes, mushroom ragù, herb crunch, red cress 10,5
- Chicken Skewer - Pollo Fino, yogurt-saffron marinade, salsa Romesco 9,5
- Ribs - Baby back ribs, Iberico, coffee-BBQ, black sesame 10,5
- Spezzatino - Beef, braised in tomato, truffled cauliflower ragù 9,5

## herzstück Querbeet

our table full of Herzstück creations.  
A mix from around the Mediterranean.

Can't decide and want to try as much as possible?



Try our Shared Food Menu!  
Multiple courses, all for sharing.

Always included:

- Butter and olives
- Small dessert for everyone

# 6

You choose 6 additional dishes from the "tapas" menu.

We adjust the portions according to the number of people and serve everything step by step, for sharing.

32€ / Person

Tuesdays 29€ / Person

Thursdays: Add a Campari Spritz or similar Aperio for **half the price!**

## new: sunday roast

Starting in November. Selected Sundays. Dinner.

Cozy "feast", family style, with different special highlights/roasts.

More information at the service staff or online!

## main

Full dishes, can not be included in the „Querbeet“.

- 🌿 Broccoli Fritters - Millet, farro, root vegetables, lemon aioli 18,5
- Spaghetti Chitarra - Yellow tomatoes, stracciatella, mazzancolle shrimp or mushroom 22,5
- Salmon - Label Rouge, on risotto: pumpkin, radicchio, walnut, arugula 25,5
- Hanging Tender - Onglet, triple cooked fries, chimichurri, lemon aioli, vegetables 29,5


## Champagne please

Glass (0,1l) Champagne Lallier R20 added to Querbeet for 10 €.

**LALLIER**  
CHAMPAGNE  
Aÿ - FRANCE



All rates in euro.

 Signature Dish

 already vegan

 vegan possible, ask our staff

Allergens & Additives scan QR Code or ask our staff!





*Your event with us*

Whether it's a company/Christmas party, wedding, birthday, baby shower, or whatever you want to celebrate: We look forward to your inquiry!

[events@herzstueck-erlangen.de](mailto:events@herzstueck-erlangen.de)

## Business - Packages

**one**

Querbeet  
Sharing Menu  
Small  
+  
Water flatrate

37€/person  
(groups of max.16)

**two**

Querbeet Sharing  
Menu big  
("a bit of everything")  
+  
Welcome Drink  
+  
Water flatrate

50€/person

*Optional*

- Payment via invoice/bank transfer with taxes and tip
- Optional Welcome Drink with any menu
- Private events, renting fee (minimum spend)
- Decoration (following your CI if desired)
- Bottle wine service, Live Music & more.
- Bespoke menus on request

Write us for your individual offer! Inquiries and details: [events@herzstueck-erlangen.de](mailto:events@herzstueck-erlangen.de)



Prices in Euro

Allergens & Additives scan QR Code or ask our staff!

