

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.
- mixed olives . Mediterranean marinated olive mix. 5,5

dishes

We recommend 3 per person if you don't take the Querbeet-Menü. As per usual, we serve the 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. SES 6,5
- LABNEH Arabic yogurt cream. Eggplant. Black sesame. M, SES 7,5
- FRIGITELLI Fried peppers. Olive oil. Sea salt. 7,5
- CAULIFLOWER Roasted. Green tahini. Pomegranate. Almond dukkah. SES, MAN 8,5
- CARROTS Date. Harissa. Sunflower seeds. 8,5
- BURRATA Summer fruit. Honey. Pistachio. M, PI 10,5
- TOMATO SALAD Colorful tomatoes. Salted almonds. Hand-filleted anchovies. 10,5
- JAMÓN IBÉRICO Spanish cured ham. Whipped brown butter. M 10,5
- FRIES Homemade. Triple cooked. Truffle mayo. Parmesan. M 9,5
- TROUT Smoked. Cucumber melon. Dill. F, SUL 10,5
- ESCALIVADA Eggplant. Bell pepper. Fennel. Chili. Herbs. 9,5
- GNOCCHI GIGANTI Taleggio cream. Green asparagus. Beetroot. SEL, WZ, EI, M 9,5
- PACCHERI Yellow tomato. Friggitelli. Stracciatella. WZ, M, EI 10,5
- KÖFTE Beef. On a skewer. Zhug sesame drizzle. SES 10,5
- SALMON Label Rouge. Mediterranean vegetables. Rosemary. F, SEL 10,5
- RIBS Baby back ribs. Pistachio crunch. Roasted grape. PI, SEL, SES, SO, WZ 10,5
- POLLO FINO Yogurt saffron. Panko. Tomato pepper cream. Mint. WZ, M, EI 9,5

- vegan
- vegan possible
- contains gluten
(Gluten-free bread on request)

Note

The 'Querbeet' menu is all about enjoying at a relaxed pace and trying a variety of dishes. Please let us know if you're in a bit of a hurry!

herzstück *Querbeet*

Your 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

You choose 6 additional dishes from the menu.

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

34,5 / Person

Tuesdays 29,5 / Person

vegan Querbeet 28,5
(5 dishes + lots of Falafel!)

combinations

Sharing isn't really your thing, and you'd prefer something with more of a 'main course character' without giving much thought? Then our changing combos are perfect for you!

- vegan** Hummus. Escalivada. Falafel. Carrots. 21,5
- meat lover** Jamon Iberico. Pollo Fino. Fries. 25,5
- chef's choice.** Daily changing variation. Ask our staff! 23,5

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: See last page, scan QR Code or ask our staff!



thirsty

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

drinks

brewed

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

sparkling

aperol spritz . Aperol. Secco. Soda. Orange.	8,20
campari spritz . Campari. Secco. Soda. Lemon.	8,20
padova spritz . Campari. Aperol. Secco. Soda. Olive. The original!	8,20
sarti spritz . Sarti Blood orange liqueur. Secco. Soda. Orange.	8,20
rhubarb rosé . Rosé Secco. Rhubarb juice. Mint.	8,20
wermut tonic . Cinzano 1757 Premium. Thomas Henry Tonic.	8,50
gin pink . Pink Grapefruit lemonade. Gin.	8,50
gin tonic . Bombay Premier Cru.	9,50
💧 rhubard spritz . Secco non alcoholic. Rhubarb juice. Mint.	6,80
💧 floreale tonic . Martini Floreale <0,5%. TH Tonic Water. Cucumber.	6,80
💧 croldino . Croldino 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

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

hot

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

kurz

Ask our staff for further recommendations/whiskey.

grand marnier . cognac . 2cl . 5,50
grappa . schnaps . 2cl . 3,80
averna . amaro montenegro . 2cl . 3,50



Scan QR Code for allergens and additives.

bubbly

	0,15l	0,75l
ROSÉ FRIZZANTE Colli Vicentini. Sparkling wine, Veneto. Strawberry, delicate, sparkling, easygoing.	7	28
LALLIER R.20 BRUT CHAMPAGNE Lallier. Champagne, AOC. Brioche, citrus, fine bubbles, complex.	15	65
CAVA »CASTELL DE FADES« BRUT Josep Masachs. DO Cava, Catalonia. Apple, dry, vibrant.	7	28
🍷 12ZERO SECCO NON-ALCOHOLIC Leitz. Rheingau. Apple, pear, sparkling, refreshing.	6	24
🍷 12ZERO SECCO ROSÉ NON-ALCOHOLIC Leitz. Rheingau. Red fruits, fizzy, lively, harmonious.	6	24

white

HERZSTÜCK CUVÉE Matthias Rippstein. Estate wine, Franconia. Fresh, fruity, vibrant, easygoing.	7	28
GRAUBURGUNDER HERZSTÜCK Weingut Mangold. Estate wine, Franconia. Juicy, nutty, versatile.	7	28
PINOT BLANC Brennfleck. Estate wine, Franconia. Delicate, mineral, creamy, harmonious.	7	28
MUSCHELKALK SILVANER Rainer Sauer. VDP local wine, Escherndorf, Franconia. Mineral, spicy.	7,5	30
JHB SILVANER Brennfleck. Local wine, Sulzfeld, Franconia. Mature, complex, profound, lively.	8,5	34
FRIULANO Vigna Lenuzza. DOC, Friuli Venezia Giulia. Almond, herbs, fresh, pleasant.	7,5	30
RIESLING KAPELLCHEN Knipser. VDP local wine, Laumersheim, Palatinate. Fruity sweetness, mineral, playful.	7,5	30
SCHEUREBE 2ND FLIGHT Lukas Schmidt. Estate wine, Franconia. Exotic, fragrant, refreshing.	7	28
VESPER FIANO Schola Sarmanti. IGP, Apulia, Salento. Aromatic, Mediterranean, full-bodied, characterful.	8	32
RIESLING KABI STYLE Lukas Schmidt. Estate wine, Franconia. Light, fruity, off-dry.	7	28
SAUVIGNON BLANC Sander. Estate wine, Palatinate. Gooseberry, fresh, mineral, lively.	8,5	34
BLANC DE NOIR Weingut Roth. Estate wine, Franconia. Red-fruity, elegant, dry, versatile.	7	28
🍷 12ZERO SAUVIGNON BLANC 0.5% Leitz. Rheingau. Grassy, gooseberry, light, lively.	6	24
🍷 SNEAK ZERO Lukas Schmidt. Franconia. Apple, citrus, dry, refreshing.	6	24
🍷 12ZERO RIESLING NON-ALCOHOLIC Leitz. Rheingau. Peach, apricot, off-dry, vibrant.	6	24

rosé

CLARETTE ROSÉ Knipser. VDP estate wine, Palatinate. Strawberry, raspberry, elegant.	7,5	30
TEMPS DANSE Vincent Roussely. AOC Touraine, Loire. Cherry, floral, fresh, light-footed.	7	28
🍷 12ZERO ROSÉ NON-ALCOHOLIC Leitz. Rheingau. Redcurrant, floral, fruity, harmonious.	6	24

red

DOMINA Matthias Rippstein. Estate wine, Franconia. Dark berries, spicy, velvety, approachable.	7,5	30
RIVA DESTRA Vigna Lenuzza. DOC, Friuli Venezia Giulia. Plum, cherry, smooth, Mediterranean.	8,5	34
ARMENTINO Schola Sarmanti. DOP, Apulia, Salento. Ripe fruit, tobacco, full-bodied, warm.	8	32

wine bottle



white

0,75l

Franconia

- GRAUBURGUNDER WIESENBRONNER GEISSBERG Weingut Roth. Wiesenbronn, Franconia. Pear, nutty. 40
- PINOT BLANC "MAXIMUS" Weingut Mangold. Estate wine, Franconia. Quince, hazelnut, creamy. 40
- CHARDONNAY Weingut Brennfleck. Estate wine, Franconia. Yellow fruit, full-bodied, structured. 36
- RIESLING ESCHERNDORFER LUMP Rainer Sauer. VDP 1st site, Franconia. Citrus, slate, elegant. 40
- AB OVO Rainer Sauer. VDP 1st site. Escherndorfer Lump, Franconia. Stone fruit, yeasty notes, complex. 60
- SILVANER "FREIRAUM" Rainer Sauer. VDP local wine, Escherndorf, Franconia. Apple, pear, vibrant. 40
- HERZSTÜCK S Matthias Rippstein. Estate wine, Franconia. Apricot, juicy, harmonious. 34

Palatinate • Rheinhessen

- RIESLING S Matthias Rippstein. Estate wine, Franconia. Peach, elegant, powerful. 34
- SCHEUREBE BULLENHEIMER PARADIES Lukas Schmidt. Local wine, Bullenheim, Franconia. Grapefruit, elderflower. 40
- RIESLING BULLENHEIMER PARADIES Lukas Schmidt. Local wine, Franconia. Yellow fruit, mineral. 40
- SILVANER BULLENHEIMER PARADIES Lukas Schmidt. Local wine, Franconia. Quince, herbs, ripe. 40
- MANDELPFAD GG RIESLING Knipser. VDP Grand Cru, Laumersheim, Palatinate. Ripe fruit, powerful. 76
- ROSENGARTEN GG RIESLING Leitz. VDP Grand Cru, Rüdesheim, Rheingau. Honey, complex. 76
- SAUVIGNON FUMÉ Sander. Estate wine, Palatinate. Bell pepper, blackcurrant, smoky, dense. 40
- MAGIC MOUNTAIN Leitz. VDP estate wine, Rheingau. Exotic fruits, vibrant, layered. 44
- ZEITENSPRUNG "ALTE SORTE" Sander. Estate wine, Palatinate. Herbs, citrus, mineral, elegant. 40
- CHARDONNAY "AMPHORE" Sander. Estate wine, Palatinate. Brioche, nut, creamy, complex, mature. 44

Austria

- KALK & KREIDE SAUVIGNON Tement. DAC South Styria. Gooseberry, precise, mineral. 40
- GEMISCHTER SATZ "SARMAT" Neumeister. DAC South Styria. Apple, herbs, complex. 40
- FASS 4 Ott. Qualitätswein, Wagram. Yellow fruit, spice, creamy, harmonious. 48

France • Spain • Italy

- CILLENZA Schola Sarmenti. DOP, Salento, Apulia. Floral, almond, full-bodied. 44
- LUGANA Pietro Zardini. DOC Lugana, Lombardy/Venetia. Almond, citrus, fresh. 40
- INDIGENOUS FRIULANO Vigna Lenuzza. DOC Colli Orientali del Friuli. Marzipan, herbs, elegant. 48
- GRECANICO "SKETTA" Cantina Marilina. IGT Terre Siciliane, Sicily. Citrus zest, floral, stony. 60
- INDIGENOUS RIBOLLA GIALLA Vigna Lenuzza. DOC Colli Orientali del Friuli. Blossoms, mandarin. 48
- CAMPANIA FIANO IGP "PAÓNE" Cantina del Barone. IGP Campania. Hazelnut, honey, full-bodied. 56
- PORTICELLO BIANCO TERRE SICILIANE Tenuta di Castellaro. IGT, Sicily. Salty, citrus, complex. 48
- CONTACTO VINHO VERDE ALVARINHO Anselmo Mendes. DOC Minho, Portugal. Lime, floral, sparkling. 36
- BEL AIR BLANC SEC La Grange Tiphaine. AOC Touraine-Amboise, Loire. Apple, pear, elegant. 52

orange and rosé

- NATURALEZA SALVAJE ORANGE Azul y Garanza. Navarra, DO. Quince, orange peel, herbal, structured. 44
- ZURU ZURU MUSCAT Mamaruta. Languedoc-Roussillon, Vin de France. Lychee, orange, bone dry. 56
- GARNACHE ROSÉ Baptiste Leon. Cinsault, Languedoc-Roussillon, IGP Pays d'Hérault. Peach, dry, refreshing. 32

wine bottle

bubbly

- PROSECCO Drusian Spumanti. Valdobbiadene, DOCG. Apple, pear, floral, fine bubbles. 32
- IL METODO CLASSICO PAS DOSÉ Vigna Lenuzza. Friuli-Julian Venetia. Citrus, brioche, dry, elegant. 44
- ANCESTRAL BLANCO BRUT NATURE "A PÈL" Loxarel Vitivinicultors. Penedès, DO. Yeasty, dry, unfiltered. 56
- 36 ROSÉ Schola Sarmenti. Salento, IGP. Strawberry, melon, dry, Mediterranean. 56
- LALLIER BRUT R.20 ROSÉ Lallier. Champagne, AOC. Raspberry, brioche, fine bubbles, elegant. 80
- LALLIER BLANC DE BLANC Lallier. Champagne, AOC. Citrus, white flowers, mineral, complex. 96
- LALLIER OUVRAGE Lallier. Champagne, AOC. Roasted nuts, honey, complex, long-lasting, prestige. 148

red

Österreich • Deutschland

- SPÄTBURGUNDER ERSTE LAGE Weingut Roth. Ortswein, Wiesenbronn, Franconia. Cherry, elegant, mineral. 44
- CABERNET SAUVIGNON Weingut Roth. Ortswein, Wiesenbronn, Franconia. Blackcurrant, pepper, powerful, structured. 55
- ANNA Matthias Rippstein. Gutswein, Franconia. Red berries, elegant, full-bodied. 40
- CUVEE X Knipser. Palatinate, VDP Gutswein. Dark fruit, spices, complex, powerful. 80
- CUVEE X 0.375 Knipser. Palatinate, VDP Gutswein. Dark fruit, spices, complex, powerful. (small bottle) 42
- PATFALU Schaller am See. Burgenland, Austria. Cherry, blackberry, velvety, spicy. 40

Italien

- VALPOLICELLA "DUCA FEDELE" Massimago, Veneto, DOC. Cherry, almond, light, fresh. 40
- VALPOLICELLA RIPASSO SUPERIORE Pietro Zardini Junior. Fruity, spicy, velvety. 56
- AMARONE Pietro Zardini, Valpolicella Classico, DOCG, Veneto. Raisin, dark chocolate, opulent, intense. 92
- GRANDE GIOIA RISERVA PRIMITIVO Principi Sani, Gioia del Colle, Apulia, DOC. Cherry, licorice, powerful. 40
- PRIMITIVO "CHIACCHERINO" Schola Sarmenti, Salento, Apulia, IGP. Ripe plum, chocolate, soft, warm. 40
- DICIOTTO Schola Sarmenti, Salice Salentino, Apulia, DOP. Black cherry, licorice, full-bodied, velvety. 68
- SCHIOPETTINO DI PREPOTTO Vigna Lenuzza, Friuli, DOC Friuli Colli Orientali. Elegant, complex, ripe cherry. 40
- SCHIOPETTINO DI PREPOTTO INDIGINOUSLY Vigna Lenuzza, Friuli, DOC. Pepper, blackberry, complex. 76
- POGGIO BESTIALE Fattoria di Magliano, Maremma Tuscany, IGT. Dark berries, leather, powerful, structured. 68

Frankreich • Spanien

- BANASTERO TINTA DE TORO . Zabdi Wines. Castilla y León, DO Toro. Black fruits, leather, powerful. 40
- MONTE DO ZAMBUJEIRO TINTO . Quinta do Zambujeiro. Alentejo, DOC. Dark fruits, balsamic, complex. 36
- CEPA GAVILÁN CRIANZA . Viña Pedrosa. Castilla y León, DO Ribera del Duero. Ripe red fruit, vanilla, elegant. 36
- RIOJA "SOLAR DE LIBANO" CRIANZA . Castillo de Sajazarra. Rioja Alta, DO Ca Rioja. Berries, spices, classic. 36
- NATURALEZA SALVAJE TINTO GARNACHA . Azul y Ganza. Navarra, DO Navarra. Cherry, juicy. 44
- A CÔTÉ PRINCIPAUTÉ D'ORANGE . Charvin. Rhône, AOC Côtes du Rhône. Red berries, garrigue, soft, easy-drinking. 36
- TRIADE ROUGE IGP PAYS D'OC . Valensac. Pays d'Oc, Languedoc-Roussillon. Plum, spices, round, Mediterranean. 36
- FITOU "LE COUPE SOIF" . Mamaruta. Languedoc-Roussillon, AOC Fitou. Drinkable, herbal, rustic, refreshing. 40

Ihr steht auf reifere Weine? Wir haben einige ältere Flaschen im Keller, spricht uns gern an!

allergens & additives



Attention, in case of severe nut allergies,
we unfortunately cannot take the risk of preparing 100% nut-free dishes for you.

We often and happily use various types of nuts in our kitchen.

The risk of traces / cross-contamination,
and thus the responsibility for your health, is too big for us here.

The same applies to (severe) celiac disease.

Please speak to our service about it, we also have gluten-free bread,
but it is baked in the same oven/same environment.

Despite great care, we can never fully exclude traces/cross-contamination here either.

ADDITIVES:

- 1: WITH COLORANTS.
- 2: WITH PRESERVATIVES.
- 3: CONTAINS CAFFEINE.
- 4: CONTAINS QUININE.
- 5: SOURCE OF PHENYLALANINE.
- 6: CONTAINS TAURINE.
- 7: ANTIOXIDANTS.
- 8: WITH FLAVOR ENHANCERS.
- 9: SULFURED.
- 10: WAXED.
- 11: MAY HAVE A LAXATIVE EFFECT.
- 12: PHOSPHATES.
- 13: GENETICALLY MODIFIED.
- 14: CONTAINS SOYBEAN OIL MADE FROM GENETICALLY MODIFIED SOYBEANS.

ALLERGENS:

GLUTEN-CONTAINING CEREALS:

WZ: WHEAT. GE: BARLEY. RO: RYE. HF: OATS.

K: CRUSTACEANS/CRUSTACEAN PRODUCTS.

F: FISH/FISH PRODUCTS.

W: MOLLUSKS.

SEL: CELERY.

M: MILK AND DAIRY PRODUCTS.

NUTS:

MAN: ALMONDS. HS: HAZELNUTS. C: CASHEWS.

WA: WALNUTS. PI: PISTACHIOS. PA: BRAZIL NUTS.

MAC: MACADAMIA NUTS. PE: PECANS.

EI: EGGS/EGG PRODUCTS.

ER: PEANUTS/PEANUT PRODUCTS.

L: LUPINS.

SO: SOYBEANS.

SUL: SULFITES.

SEN: MUSTARD.

SES: SESAME SEEDS.

WE LOVE DECORATING WITH SESAME! PLEASE LET US KNOW EARLY IF
YOU HAVE ANY ALLERGIES OF ANY KIND.