



herzstück

restaurant.weinbar

english menu.

to start

-   BUTTER AND OLIVES Two kinds of flavored butter (varying). Mediterranean marinated olive mix. Sourdough bread. From 2 persons. M WZ 5.5 p.p.
-  GLASS OF OLIVES Mediterranean marinated olive mix. 5.5

dishes

Recommendation without the Querbeet menu: 3 dishes per person.
We usually serve the dishes as soon as they're ready. If you prefer everything at once, please let us know!

add falafel?
1,5/pc

-  HUMMUS Chickpea. Tomato. Parsley. Lemon.  SES 6.5
- BIMI Wild broccoli. Labneh. Romesco. Salted almonds. M, MAN 7.5
-  BURRATA Gratinated fennel. Beetroot. Salsa verde. M, WZ  10.5
-  AUBERGINE SALAD Chermoula. Pomegranate. Black sesame. SES, SEN 9.5
-  ALMOND MUSHROOMS Brussels sprouts. Pine nuts. Balsamic. Lemon. Sage. M, SUL
-  CAULIFLOWER Roasted. Green tahini. Pomegranate. Almond dukkah.  SES, MAN 8.5
-  SWEET POTATO Baked. Pumpkin seed. Feta. Chili crunch. M, SES 9.5
-  CARROTS Date. Harissa. Sunflower seeds. 8.5
- SALMON Cured. Zucchini. Campari. F 10.5
- ROAST BEEF Cold cut. Mostarda. Puntarelle. SEN 9.5
-  ARANCINI Chicory. Mozzarella. Red pesto. Parmesan. M, SEL, WZ, WA, PI 8.5
-  PATATAS BRAVAS Triple cooked. Black aioli. Parmesan. M 8.5
-  ROTOLINI Pasta roll. Pumpkin. Feta cream. Walnut. WZ, M, WA, SEL, EI 9.5
-  TORTELLONI Chestnut. Wild boar. Truffle. SEL, M, WZ 10.5
- OCTOPUS Ragù. N'duja. Fennel. Tomato. W, SEL 11.5
- COD Fine fillet. Beluga lentils. Bergamot. F, SEL, M 11.5
- OSSOBUCO Young bull. Tomato. Potato. Braised vegetables. SEL, M  10.5
- RIBS Baby back ribs. Pistachio crunch. Roasted grape. PI, SEL, SES, SO 10.5
- CHEF'S CHOICE Let us surprise you! A changing combo of three dishes from the menu to try. 25.5

Querbeet

Your table full of
Herzstück creations.

Try our Shared Food Menu!
Several courses – all to share.

How it works:

You choose **6** dishes
from the menu together.

We adjust the portions to
the number of guests
and serve everything relaxed,
course by course, for sharing.

Included

Water for the table,
butter & olives, small Dessert
for everyone.

38,5 / person

special

Thursdays 33,5 / Person
Vegan 35,5 / Person

dessert

- BASQUE CHEESECAKE Lemon mousse. Rosemary. 5.5
- CHOCOLATE MOUSSE Raspberry coulis. Mint. 5.5
-   CRUMBLE Apple. Vanilla sauce. Gingerbread spice. 5.5

LALLIER
CHAMPAGNE
Aÿ - FRANCE

Glass (0,1l) Champagner Lallier
R20 with Querbeet: 10,0

Wine & Dine

Wine pairing – a different
approach.
Perfect with Querbeet.

Try as much as possible,
matched to your chosen
dishes.

19,0 p.P.

Please let us know if you're in a hurry.
Querbeet otherwise thrives on relaxed enjoyment.

drinks

thirsty

WATER (carafe, sparkling/still) 0.3 l 2.50
 SOFT DRINKS 0.33 l 4.00
 Cola. Cola sugar-free. Spezi. Almdudler. Mate.
 FRUIT SPRITZER 0.3 l 3.80
 Apple. Blackcurrent. Rhubarb.
 HOMEMADE LEMONADE 0.3 l 5.50
 Quince-Orange-Cardamom.
 Apple-Cinnamon-Date.
 Grape-Bergamot-Sage.



Wasser & Oliven

Water with botanicals & olive mix to snack on.
 For your table – as much as you like.

5.50 per person.
 (Included with Querbeet)

brewed

GRUNERLA 0.33l 3.50
 ORCA BRÄU IPA 0.33l 4.50
 🍷 LAMMSBRÄU ALCOHOL-FREE 0.5l 4.50

Oat milk for free.

hot

ESPRESSO 2.50
 CAFE AMERICANO 3.20
 CAPPUCCINO 4.20
 TEA Various kinds 3.80

spritz

SCHIFFSTRASSENSCHORLE Campari. Vermouth. Tonic. Soda. 8.20
 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 SPRITZ Rosé Secco. Rhubarb juice. Mint. 8.20
 🍷 RHUBARB SPRITZ ALCOHOL-FREE Secco 0%. Rhubarb juice. Mint. 6.80
 🍷 CRODINO SPRITZ ALCOHOL-FREE Crodino aperitif. Soda. Orange. 6.80

mixed

WINTERWÜSTE Appleton rum. Apple. Cinnamon. Date. Spicy ginger. 11.50
 SPÄTLESE Gin. Sage. Bergamot. Grape. Tonic. 11.50
 MORGENTAU Bourbon. Quince. Cardamom. Orange. Spezi. 11.50
 ESPRESSO MARTINI Vodka. Coffee liqueur. Espresso. 11.50

cocktail menu

Usually on weekends, depending on mood and bartender, sometimes at other times too! Feel free to ask.

Wine & Dine

Wine pairing – a different approach.

Try as much as possible, matched to our dishes.

19,00 pro Person

Perfect with our *Querbeet*

5 wines including a small aperitif/sparkling wine.
 Selection chosen by our team.
 For 2–6 persons.



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 KAPELLEN 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

SPÄTBURGUNDER Weingut Roth. Gutswein, Franken. Classic. Elegant. Powerful. Blackcurrant.	7	28
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
BANASTERO TINTA DE TORO Zabdi Wines. Castilla & León, DO Toro. Black fruits, leather, full-bodied.	10	40



white

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 Sarenti. 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 "CHIACCHIERINO" 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

- 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, DOCa Rioja. Berries, spices, classic. 36
- NATURALEZA SALVAJE TINTO GARNACHA . Azul y Garanja. 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, sprecht uns gern an!



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

Business - Package

Contact us for
your individual offer!

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

54,-/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

Inquiries and details: events@herzstueck-erlangen.de

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.