



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 Franconian chickpeas. Chimichurri. Salted lemon. Tahini. 6.5 SES
 - BIMI Wild broccoli. Labneh. Romesco. Salted almonds. 7.5 M, MAN
 -  BURRATA Green asparagus. Pistachio granola. Tomato-garlic confit. 9.5 M, PIS, WZ
 -  FENNEL SALAD Fennel. Blood orange. Sumac. Herb crunch. 8.5 WZ
 -  BABA GHANOUSH Smoky aubergine. Tahini. Pomegranate. 8.5 SES
 -  CAULIFLOWER Roasted. Green tahini. Pomegranate. Almond dukkah. 8.5 MAN, SES
 - ROOT VEGETABLES Ras el hanout. Pomegranate. Chili crunch. Fresh goat cheese. 8.5 M
 -  CARROTS Date. Harissa. Sunflower seeds. 8.5
 - TROUT Smoked. Yellow beetroot. Sour cream. Dill. 9.5 F, M
 -  TATAR Beef rump. Bread chip. Bergamot. Pickled mustard. Capers. 9.5 WZ, SEN
 -  ARANCINI Taleggio. Pear. Walnut. Rocket pesto. 9.5 WA, M, WZ, SEL
 -  PATATAS BRAVAS Potato cubes. Parmesan. Black garlic. 8.5 M
 -  ROTOLINI Pasta roll. Cima di Rapa. Ricotta. Ratatouille. 10.5 WZ, M, SEL
 -  TORTELLONI Pasta. Tomato. Olives. Capers. Parsley. Anchovy butter. 9.5 F, M, WZ
 - SALMON Cooked in parchment. Leek. Herb mix. Saffron labneh. 9.5 F, M
 - SHORT RIB Beef rib. Beans. Tomato. Soffritto. Spicy. 10.5 SEL
 -  RIBS Swabian pork. Coffee BBQ. Pistachio pesto. 10.5 PI, WZ, SEL
- CHEF'S CHOICE Let us surprise you! Changing combination of three dishes from the menu to try. 22.5

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

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

dessert

- basque cheesecake Various mousse. 7,5 M
- chocolate tarte Lemon mousse. 7,5 M,WZ
-  crumble Vanilla sauce. 7,5 WZ

Wine & Dine

Wine pairing – a different approach. Perfect with Querbeet.

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

19,0 p.P.

LALLIER
CHAMPAGNE
Aÿ - FRANCE

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

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. Blackcurrant. Rhubarb.
 HOMEMADE LEMONADE 0.3 l | 5.50
 Quince-Orange-Cardamom.
 Apple-Cinnamon-Date.
 Grape -Bergamot-Sage.

Water & Olives



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

hot

Oat milk for free.

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

Wine & Fine

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.

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. Co ee liqueur. Espresso. 11.50

wine by glass

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, ne 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, zzy, 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 Brenn eck. 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 Brenn eck. 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
IESLING KAPPELLCHEN 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, o -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, o -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, oral, fresh, light-footed.	7	28
🔥 12ZERO ROSÉ NON-ALCOHOLIC Leitz. Rheingau. Redcurrant, oral, fruity, harmonious.		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

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 Brenn eck. 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, elder ower. 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, oral, 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, oral, 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 Ganza. 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

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: Ma: 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.