



brunch.

Fri - Sun 9:00 - 13:00



herzstück 
restaurant . weinbar

brunch *Querbeet*

Your table full of herzstück dishes.
Somewhere between breakfast tapas and lunch.
Our brunch style. 25.0 per person (from 2 persons)

We adjust the portions to
the number of guests and
serve in two "courses"
- sweet & savoury separately -
shared by the table!

5 You choose your dishes
together.
(see menu below)

Always included:

- Fresh orange juice
- Homemade Cantuccini
for snacking

All dishes are served in "tapas style" so you can try as many as possible. For a generous brunch we recommend ordering 2-3 dishes per person!





extras

Feta	3,5
Fried egg	3,0
Poached egg	3,0

savoury

 Hummus: Chickpeas. Tahini. Chimichurri. Preserved lemon. Pita bread.	8,5	WZ,SES
Turkish Egg: Poached egg. Labneh. Bimi. Chili crunch. Garlic. Tip: Add feta!	9,5	EI,M,MAN
 Spring Open Sandwich: Sourdough bread. Cream cheese. Spring vegetables. Pomegranate.	9,5	M,WZ
 Shakshuka: Tomato pan. Poached egg. Parsley. Chickpeas. Sumac.	9,5	EI,WZ,SES,SEL
 Ciabatta: Pistachio pesto. Rocket. Nduja. Spianata. Olive. Burrata.	9,5	M,PIS,WZ
 Dutch Baby: Wild garlic. Asparagus. Ricotta. Fried egg. Cherry tomatoes.	10,5	M,WZ
 Farmhouse Pan: Bell pepper. Fennel. Tomato and all things Mediterranean. Potato. Egg.	10,5	SEN,SEL,EIL

sweet

 Pancakes: Strawberries. White chocolate cream. Almond. Basil cream.	9,5	WZ,M,MN
 French Toast: Pomegranate frosting. Blueberries. Yoghurt. Granola.	9,5	C,EI,M,WZ
 Banana Bread: Pecan. Maple butter. Rhubarb compote.	8,5	PEK,WA,MN
 Oats: Fresh fruit. Topping. Nut butter.	7,5	HS,PIS,MN,WZ

for kids.

Free for kids under 3. For other wishes from our youngest guests, just ask us!

🌱	Omelette: Homemade sugar-free* ketchup. Vegetable sticks.	4.5	M, EI
🌱	Pancakes: Apple sauce. Cinnamon & sugar optional.	4.5	WZ
🌱	Cheese bread: Sourdough bread. Gouda. Cucumber. In dinosaur shape.	4.5	M, WZ

🌱 already vegan 🌱🌱 vegan possible

🌱🌱 contains gluten! Gluten-free bread available.

* with date .

All prices in euros. Allergens see last page.

thirsty.

Still water . 0,3l	2,5
Infused water. 1.0l (Rotating herbs/citrus fruits/berries etc.)	5,5
Soft drinks . 0.33l	4,0
Cola. Cola sugar-free. Spezi.	
Almdudler. Mate.	
Fruit spritzer . 0.3l	3,5
Apple. Blackcurrant. Rhubarb.	
Homemade lemonade . 0,3l	6,5
Pomegranate - Lemon - Mint.	
Grape - Bergamot - Sage.	

vitamins.

Smoothie: Berry Garden M	5,5
Forest berries. Pear. Yoghurt. Vanilla sugar.	
Smoothie: Energy Boost	5,5
Banana. Mint. Ginger. Orange. Apple.	
Fresh orange juice . 0.25l	4,5
Fresh pomegranate juice . 0.25l	6,0

coffee & tea.

Espresso	2,5
Café Americano (with double espresso)	4,5
Cappuccino/Latte Macchiato	4,5
Cappuccino Pott (large, with double espresso)	6,0
Flat White	6,0
Cup of tea	4,0
Fresh mint tea. • Fresh ginger-lemon tea.	
Ask for more rotating varieties!	
Hot chocolate	4,5
Chai latte	4,5

We use organic espresso beans from "Rösttrommel" - Herzstück Edition.

Barista oat milk (no extra charge) available.

alcohol-free. boozy.

Crodino Biondo. 8,5
Bitter aperitif. Soda. Orange.

Crodino Rosso. 8,5
Bitter aperitif. Lemon. Soda. NEW

Alcohol-free 7,0/28,0
12zero Riesling dealcoholised.
Secco.

Rosé Secco Alcohol-free. 7,0/28,0
Leitz 12zero Rosé, dealcoholised.

Rhubarb Spritz Alcohol-free. 8,5
Alcohol-free secco. Rhubarb juice. Rosemary.

Rosé Secco . 0,15/0,75 7,0/28,0
Rosé Frizzante Colli Vicentini.
Vicenza, IT.

Champagne Lallier Brut . 0,75 65,0
Maison Lallier, Ay. Citrus. Honey. Red berries.

Mimosa 8,5
Secco. Fresh orange juice.

Espresso Martini 11,5
Vodka. Coffee liqueur.

Espresso. 8,5
Aperol Spritz
Aperol. Prosecco. Soda. Orange.

Rhubarb Spritz 8,5
Rosé Frizzante Secco. Rhubarb juice. Rosemary.

Campari Garibaldi 8,5
Campari. Fresh orange juice. Ice cubes.

allergens & additives

Please note: with severe nut allergies, we unfortunately cannot take the risk to prepare 100% nut-free dishes for you. We frequently and happily use various types of nuts in our kitchen. The risk of traces/cross-contamination and therefore responsibility for your health is too great for us here.

The same applies to (severe) coeliac disease. Please speak to our service team, we do have gluten-free bread, but it is baked in the same oven/environment. Despite great care, we therefore cannot 100% exclude traces/cross-contamination here either.

Additives: 1: with colorings. 2: with preservatives. 3: contains caffeine. 4: contains quinine. 5: source of phenylalanine. 6: contains taurine. 7: antioxidants. 8: with flavor enhancers. 9: sulfited. 10: waxed. 11: may have laxative effect. 12: phosphates. 13: genetically modified. 14: contains soybean oil from genetically modified soybeans. Allergens: Gluten-containing grains: WZ: Wheat. GE: Barley. RO: Rye. HF: Oats. K: Crustaceans. F: Fish/fish products. W: Molluscs. SEL: Celery. M: Milk and dairy products. Tree nuts: Man: Almonds.

HS: Hazelnuts. C: Cashews. WA: Walnuts. PI: Pistachios. Pa: Brazil nuts. Mac: Macadamia. Pe: Pecans. El: Eggs/egg products. ER: Peanuts/peanut products. L: Lupins. SO: Soybeans. SUL: Sulphites. SEN: Mustard. Ses: Sesame seeds. We love to garnish with sesame!

Please inform us of any allergies well in advance.