



# brunch.

Fri - Sun  
9 am - 1 pm



herzstück   
restaurant.weinbar

# brunch *Querbeet*




Your table full of herzstück dishes.  
Somewhere between breakfast tapas and lunch.  
25€/pp

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


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

Included for everyone:  
• Fresh orange juice  
• Homemade Cantuccini  
to snack on

## *savoury*

-  Burrata & Peach 15,50 M, WZ, MN  
Sourdough bread. Burrata. Peach. Mixed tomatoes. Wild leaves. Basil cream. Hot Honey.
- Yoghurt & Broccolini 14,50 M, WZ, SEL, EI  
Yoghurt cream. Bimi broccolini. Poached eggs. Herbs. Ciabatta bread. Optional chilli crunch.
- Nduja & Primosale 16,50 PIS, M, EI  
Sourdough bread. Nduja cream. Pistachio pesto. Red cabbage. Firm ricotta. Fried egg.
-  Hummus & Almond Mushroom 12,50 Tip: with a poached egg on top! SES, WZ, EI  
Hummus. Almond mushroom. Preserved lemon. Chimichurri. Pomegranate. Pita bread.
-  Tomato & Egg 15,50 SES, M, WZ, EI  
Our Shakshuka: Tomato sugo. Peppers. Poached eggs. Feta. Sumac. Flatbread.

## *sweet*


- Croissant & Jam 13,50 WZ, M, EI  
Fresh croissant. Apricot jam. Whipped butter. Lemon crunch.
- Pancakes & Berries 14,50 M, WZ, EI  
Buttermilk pancakes. White chocolate cream. Mixed fresh berries. Maple syrup.
- French Toast & Peanut 14,50 MN, WZ, M, EI, ERD  
Caramelised French toast. Fluffy milk cream. Peanut. Peach. Granola.
-  Oats & Cherry 13,50 HF, MN  
Overnight oats. Cherry compote. Flaked almonds. Lemon balm.
- Fig & Yoghurt 14,50 M, WA  
Greek yoghurt. Thyme honey. Fig. Walnut crunch.
-  Banana Bread & Chocolate 12,50 WZ  
Toasted banana bread. Chocolate butter. Blueberry sauce. *gluten-free option available*


# for kids.

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

## Omelette or Pancakes or Cheese toast 4,50 with fresh fruit

M,EI / WZ,M,EI / M,WZ

 already vegan

  vegan  
possible

All prices in euros. Allergens see back.

*extras*

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

## thirsty.

Still water . 0,3l	2,5
Infused water. 1.0l (Seasonal herbs/citrus fruits/berries etc.)	5,5
Soft drinks . 0,33l	4,0
Cola. Diet Cola. Spezi.	3,5
Fruit spritzer . 0,3l	
Apple. Blackcurrant. Rhubarb.	
Homemade lemonade . 0,3l	6,5
Pomegranate - Mint.	
Forest Berry - Thyme.	

## vitamins.

Smoothie: Berry Garden M	5,5
Forest berries. Pear. Yoghurt. Vanilla.	
Smoothie: Energy Boost	5,5
Banana. Mint. Ginger. Orange. Apple.	
Fresh orange juice . 0,25l	4,5

## 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 us about further seasonal varieties!	
Hot Chocolate .	4,5
Chai Latte .	4,5

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

Barista oat milk (no extra charge)  
available.

# alcohol-free. boozy.

Crodino Spritz non-alcoholic . 8,5  
Crodino Biondo. Soda. Orange.

Crodino Rosso Spritz non-alcoholic <sup>NEU</sup> 8,5  
Crodino Rosso. Soda. Orange.

Non-Alcoholic Secco 7,0/28,0  
12zero Riesling entalkoholisiert.

Rosé Secco Non-Alcoholic . 7,0/28,0  
Leitz 12zero Rosé, entalkoholisiert.

Rhubarb Spritz Non-Alcoholic . 8,5  
Secco alkoholfrei. Rhubarbersaft. Rosmarin.

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

Champagner 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 Secco Frizzante. Rhubarb juice. Rosemary.

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

## allergens & additives

Please note: with a severe nut allergy, we are unfortunately unable to take the risk of to prepare completely 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 the responsibility for your health is therefore 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 can never 100% exclude traces/cross-contamination here either.

We also ask that you do a final "allergy check" with our service team when your food is served, to avoid any mix-ups! Thank you.

Additives: 1: contains colourings. 2: contains preservatives. 3: contains caffeine. 4: contains quinine. 5: source of phenylalanine. 6: contains taurine

7: antioxidants. 8: contains flavour enhancers. 9: sulphured. 10: waxed. 11: may have a laxative effect. 12: phosphates 13: genetically modified 14: Contains soybean oil from genetically modified soybeans. Allergens: Gluten-containing cereals: 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 nuts Pe: Pecans EI: Eggs / egg products. ER: Peanuts / peanut products. L: Lupins. SO: Soybeans. SUL: Sulphites. SEN: Mustard. SES: Sesame seeds .

Please inform us of any allergies as early as possible.