

A watercolor illustration featuring lemons and flowers. In the top left, a branch with green leaves and two yellow lemons is visible. In the bottom right, there are more lemons and a cluster of small white flowers with yellow centers. The background is a soft, textured wash of light green and yellow, with a large, irregular white heart shape in the center.

herzstück 
restaurant.weinbar

dinner.

Mon - Thu from 18:00

Fri - Sat from 17:30

herzstück

Querbeet

Your table full of herzstück dishes.

Our Shared Food Menu, multiple courses, all to share.

6 You choose the dishes
together.
(see menu)

We adjust the portions to the number of guests
and serve everything course by course to the
centre of the table, to share!

Included:

- Butter
- 6 dishes from the menu, portions adjusted
- Small dessert for everyone

34,5 per person
(from 2 persons)

Please let us know if you are in a hurry.
Querbeet is all about relaxed enjoyment.

snacks

🌿 **butter** Two kinds of flavoured butter (rotating). Sourdough bread. From 2 pers.
5,50 p.P.

🌿 **oliven** Mediterranean marinated olive mix.
5,50

🌿 **pimientos** Fried peppers. Sea salt. Olive oil.
6,50

dessert

🌿 **steinobst crumble** Apricot. Peach. Vegan crumble.
7,50 - WZ, HF

triple chocolate brownie Triple Chocolate Brownie. Fresh berries.
7,50 - WZ, M, EI

himbeer matcha tiramisu Ladyfingers. Raspberry mascarpone. Matcha.
7,50 - M, WZ, EI, 3

menu



Recommendation if you do **not** choose the Querbeet menu: 3 dishes per person

As a rule, we serve dishes one after another as they are ready. If you would like everything at once, please let us know!

 **hummus** Chickpeas. Tahini. Pomegranate. Caramelised Tropea onion. Herbs.
8,50 - SES

 **mechouia & forelle** Grilled tomato. Green pepper. Smoked trout. Lemon.
10,50 - F, EI

caprese bufala Buffalo milk mozzarella. Colourful tomatoes. Aged balsamic. Basil.
12,50 - M

 **möhren** Date. Harissa. Sunflower seeds.
10,50

nonnas parmigiana Aubergine. Tomato. Basil. Mozzarella.
11,50 - M, SEL

charcuterie Rotating Italian cold cuts and hard cheese. Grilled apricot.
14,50 - M, rotating

labneh & spitzkohl Yoghurt cream. Pointed cabbage. Hot Honey. Dried tomato.
12,50 - M

steinpilz arancini Fried risotto balls. Porcini mushrooms. Tomato. Thyme.
13,50 - WZ, M

lammragú Fresh pasta. Lamb shoulder ragu. Parmesan.
13,50 (Tapas size) 22,50 (Large) - WZ, EI, M, SEL

rotolini Rolled pasta. Ricotta. Radicchio. Pea cream. Caramelised walnut.
13,50 - M, WZ, M, WA

 **fenchel & wildreis** Braised fennel. Wild rice. Ezme.
11,50 - SUL

lachs In paper. Leek. Herbs. Saffron labneh.
13,50 - M, F

shortrib Rocket. Tarragon. Pomegranate. Tropea. Peach-chilli glaze.
14,50 - +2€ per person in Querbeet - SEN

chefs choice Rotating classic main course with a small starter selection
23,5 - rotating and dessert of the day.



drinks



thirsty

Table water. (Carafe. Sparkling/Still.)	0,3l	2,50
Soft drinks:	0,33l	4,00
Cola. Cola zuckerfrei. Spezi.		
Fruit spritzer:	0,3l	3,50
Apple. Blackcurrant. Rhubarb.		
Homemade lemonade:	0,3l	6,50
Forest berry-thyme.		
Pomegranate-lemon-mint.		

Water & Olives



Water with botanicals
& olive mix to snack
on.

For your table - as
much as you like.

5,50 per person.

brewed

Grünerla	0,33l	3,50
Orca Bräu rotating varieties	0,33l	4,50
Lammsbräu non-alcoholic	0,33l	4,50



hot

Espresso	2,50
Café Americano	4,50
Cappuccino	4,50
Oatly Barista or Bioland farm milk.	
Tea (various kinds)	4,00

bubbly

Schiffstraßenschorle.	Campari. Red vermouthe. Tonic. Soda.	8,50
Aperol Spritz.	Aperol. Secco. Soda. Orange.	8,50
Campari Spritz.	Campari. Secco. Soda. Lemon.	8,50
Padova Spritz.	Campari. Aperol. Secco. Soda. Olive.	8,50
Sarti Spritz.	Sarti blood orange liqueur. Secco. Soda. Orange.	8,50
Rhabarber Spritz.	Secco. Rhubarb juice. Rosemary.	8,50
Waldluft.	Gin. Forest berry. Thyme. Lemon. Tonic.	11,50
Sommerglut.	Pomegranate. Rum. Mint. Grapefruit soda.	11,50
Espresso Martini.	Vodka. Coffee liqueur. Espresso.	11,50

non alcoholic

Rhabarber Spritz non-alcoholic.	Secco 0%. Rhubarb juice. Rosemary.	8,50
Crodino Spritz non-alcoholic.	Crodino Biondo. Soda. Orange slice.	8,50
Crodino Rosso Spritz non-alcoholic.	Crodino Rosso. Soda. Orange slice.	8,50

wine by the glass

sparkling

		0,15l	0,75l
rosé frizzante	Colli Vicentini. Vino Spumante, Veneto. Sparkling, uncomplicated.	7	28
lallier r2l brut champagner	Lallier. Champagne, AOC. Fine bubbles, complex.	15	65
cava "castell de fades" brut	Josep Masachs. DO Cava, Catalonia. Dry.	7	28

white

herzstück cuvée	Matthias Rippstein. Estate wine, Franconia. Lively, uncomplicated.	7	28
grauburgunder herzstück	Mangold. Estate wine, Baden. Nutty, versatile.	7	28
muschelkalk silvaner	R. Sauer. VDP Ortswein, Escherndorf, Franconia. Mineral.	7,5	30
jhb silvaner	Hugo Brennfleck. Franconia. Dense, lingering.	8	32
weissburgunder	Brennfleck. Estate wine, Franconia. Fine, mineral, harmonious.	7	28
riesling kapellchen	Knipser. VDP Ortswein, Laumersheim, Palatinate. Playful.	7,5	30
scheurebe 2nd flight	Lukas Schmidt. Estate wine, Franconia. Exotic, refreshing.	7	28
riesling kabistyle	Lukas Schmidt. Estate wine, Franconia. Fruity, off-dry.	7	28
friulano	Vigna Lenuzza. DOC, Friuli-Venezia Giulia. Almond, herbs, fresh.	7,5	30

rosé

clarette rosé	Knipser. VDP Estate wine, Palatinate. Strawberry, raspberry, elegant.	7,5	30
"G"	Maison Galoupet, Provence. Silky, fine, floral.	10	40

red

spätburgunder	Weingut Roth. Estate wine, Franconia. Powerful, blackcurrant.	7	28
armentino	Schola Sarmanti. DOP, Apulia, Salento. Fruity, full-bodied, warm.	8	32
banastero tinta de toro	Zabdi Wines. Castile & León, DO Toro. Bold.	10	40

non alcoholic

sneakzero	Lukas Schmidt. Franconia. Apple, citrus, dry, fresh.	7	28
l2zero secco non-alcoholic	Leitz. Rheingau. Apple, pear, sparkling, refreshing.	7	28
l2zero secco rosé non-alcoholic	Leitz. Rheingau. Invigorating, harmonious.	7	28
l2zero rosé non-alcoholic	Leitz. Rheingau. Floral, fruity.	7	28
l2zero riesling non-alcoholic	Leitz. Rheingau. Grassy, gooseberry, light.	7	28
l2zero sauvignon blanc 0.5%	Leitz. Rheingau. Peach, apricot, off-dry.	7	28

bottled wine

sparkling

	0.75 l
prosecco Drusian Spumanti. Valdobbiadene, DOCG.	32
il metodo classico pas dose Vigna Lenuzza. Friuli-Venezia Giulia.	44
ancestral blanco brut nature "a pèl" . Loxarel Vitivinicultors. Penedès, DO.	56
36 rose Schola Sarmenti. Salento, IGP.	56
lallier brut r20 rose Lallier. Champagne, AOC.	80
lallier ouvrage Lallier. Champagne, AOC.	148

red

cabernet sauvignon Weingut Roth, Ortswein, Wiesenbronn, Franken.	55
cuvée x 0,375l Knipser. Pfalz, VDP Gutswein. - small bottle!	42
patfalu Schaller am See. Burgenland, Austria. Cherry, blackberry, velvety, spicy.	40
valpolicella "duca fedele" Massimago, Venetien, DOC.	40
amarone Pietro Zardini, Valpolicella Classico, DOCG, Venetien.	92
diciotto Schola Sarmenti. Salice Salentino, Apulien, DOP.	68
schiopettino di prepotto indiginously Vigna Lenuzza, Friaul, DOC.	76
poggio bestiale Fattoria di Magliano, Maremma Toscana, IGT.	68
monte do zambujeiro tinto Quintado Zambujeiro. Alentejo, DOC.	36
rioja "solar de libano" crianza Castillode Sajazarra. Rioja Alta, DO Ca Rioja.	36
naturaleza salvaje tinto garnacha Azul y Garanza. Navarra, DO Navarra.	44
a côté principauté d'orange Charvin. Rhône, AOC Côtes du Rhône.	36
fitou "le coupe soif" Mamaruta. Languedoc-Roussillon, AOC Fitou.	40

bottled wine

white

0,75l

pinot blanc "maximus"	Weingut Mangold. Estate Wine, Franken.	40
chardonnay	Weingut Brennfleck. Estate Wine, Franken.	36
riesling escherndorfer lump	Rainer Sauer. VDP 1. Lage, Franken.	40
ab ovo	Rainer Sauer. VDP 1. Lage. Escherndorfer Lump, Franken.	60
silvaner "freiraum"	Rainer Sauer. VDP Village Wine, Escherndorf, Franken.	40
herzstück s	Matthias Rippstein. Estate Wine, Franken.	34
scheurebe bullenheimer paradies	L. Schmidt. Village Wine, Bullenheim, Franken.	40
riesling bullenheimer paradies	L. Schmidt. Village Wine, Franken.	40
mandelpfad gg riesling	Knipser. VDP Grand Cru, Laumersheim, Pfalz.	76
rosengarten gg riesling	Leitz. VDP Grand Cru, Rüdesheim, Rheingau.	76
kalk & kreide sauvignon	Tement. DAC Südsteiermark.	40
fass 4	Ott. Quality Wine, Wagram. Yellow fruits, spice, creamy, harmonious.	48
grecanico "sketta"	Cantina Marilina. IGT Terre Siciliane, Sicily.	60
indigineously ribolla gialla	Vigna Lenazza. DOC Colli Orientali del Friuli.	48
porticello bianco terre siciliane	Tenuta di Castellaro. IGT, Sicily.	56
contacto vinho verde alvarinho	Anselmo Mendes. Doc Minho, Portugal.	48
campania fiano igp "paone"	Cantina del Barone. IGP Campania.	36
bel air blanc sec	La Grange Tiphaine. AOC Touraine-Amboise, Loire.	52

orange rosé

naturaleza salvaje orange	Azul y Garanza. Navarra, DO.	44
prestige	Minuty, Provence.	56
chateau d'esclans	Domaines Sacha Lichine, Provence.	76

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allergens & additives

Please note: in cases of severe nut allergy, we unfortunately cannot take the risk of preparing 100% nut-free dishes for you. We frequently and gladly use various types of nuts in our kitchen. The risk of traces/cross-contamination and thus the responsibility for your health is simply too great for us.

The same applies to (severe) coeliac disease. Please speak to our service team about this — we do have gluten-free bread available (takes approx. 20 minutes), but it is baked in the same oven/environment. Despite great care, we can never 100% rule out traces/cross-contamination here either. We also ask that you do a final "allergy check" with our service team when dishes are served, to rule out any mix-ups! Thank you.

Allergens

Gluten-containing cereals:

WZ: Wheat GE: Barley RO: Rye HF: Oats

K: Crustaceans/products

F: Fish/fish products

M: Milk/dairy products

W: Molluscs

Sel: Celery

SCH: Tree nuts

MAN: Almonds, HS: Hazelnuts, C: Cashews, PE: Pecans, WA:

Walnuts, PI: Pistachios,

PA: Brazil nuts, MAC: Macadamia nuts, ER: Peanuts

EI: Eggs/egg products

L: Lupins SO: Soya

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 laxative effect. 12:

phosphates

13: genetically modified. 14: contains

soybean oil produced from genetically

modified soybeans

