

Restaurant Heidegrund

DELICIOUSLY SEASONAL
& AUTHENTIC

APPETIZERS

5 black tiger prawns ^{a,b,c,g,j} 18.90 €
aioli | tuskany crust

Beef tatare ^{a,c} 16.90 €
80g beef | shallots | capers | egg yolk |
pickled gherkin | tuskany crust

As main course: 160 g beef 27.90 €

Breadbasket ^{a,c,g,j} 9.90 €
aioli | herbal butter | marinated olives
(vegetarian)

Aperitif recommendation: **Crémant de Limoux Rosé** 0.75 l 37.90 €
dry | cuvée | bouquet of red summer fruits | floral | a hint of wild berries |
AOP | Maison Antech | Languedoc | France

0.10 l 7.90 €

GREEN HAPPINESS

Caesar salad ^{a,c,d,g} 16.90 €
romana salad | grana padano | croutons |
egg | caesar dressing

Vitality salad ^{a,j,l} 14.90 €
Mixed salad | sunflower seeds |
pumpkin seeds | linseeds | sprouts |
balsamic dressing (vegan)

Green delight ^a 14.90 €
thinbread | wild herb salad | tomato |
cucumber | bellpepper | lime-mint dressing
(vegan)

Wine recommendation: **Silvaner** ^l 0.20 l 6.90 €
semi-dry | fresh | fruity | light acid |
D.Q. | Jechtinger | Baden-Kaiserstuhl

Choose with your green happiness:

3 black tiger prawns ^b + 12.90 €

Beef fillet strips + 12.90 €

Chicken breast + 8.90 €

Gratinated goat cheese ^{g,j} + 8.90 €

VEGI & VEGAN

Hash browns ^{g,j,l} 25.90 €
vegan smoked salmon | dill-sour-cream | wild herb salad (vegetarian)

Sweet-potato-curry ^{f,h} 23.90 €
coconut milk | chickpeas | carrots | mango | cashew nuts | wild rice (vegan)

Wine recommendation: **Gorgo Custoza** ^l 0.75 l 31.90 €
dry | fruit & herb aroma | juicy |
DOC | Agricola Gorgo | Veneto | Italia (VINO BIOLOGICO | vegan)

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Eten un Drinken
hollt Liev un Seel
binanner!

”

*Plattdeutsch: „Food and
beverages keeps body
and soul together!“*

CLASSICS

Onion roast ^{a,g,i,3,7}	32.90 €
braised beef smokey jus roasted onions fried potatoes with bacon	
Wiener Schnitzel ^{a,c,g,j,l,3,7}	29.90 €
veal lingonberries potato salad with bacon	
Veal cheeks ^{g,h,i,l}	28.90 €
thyme jus herbal pesto braised carrots celery puree	
Wine recommendation:	
Pinot Noir ^l	0.20 l 6.90 €
dry intense cherry bouquet spicy balanced wood cask D.Q. Oberrotweiler Baden-Kaiserstuhl	

STEAKS

Australian beef fillet	39.90 €	Served with:	
200 grams		herbal butter corn cob fanned jacket potato ^g	
Argentinian beef fillet	32.90 €	Surf n Turf:	
200 grams		Add a lobster tail ^b to your steak. + 22.90 €	
Australian roastbeef	39.90 €		
300 grams fried on the greas cap			
Wine recommendation:			
Primitivo Lamadora ^l	0.75 l 28.90 €		
dry cherry and plum bouquet light spicy note soft harmonic IGP Puglia-Italy			
	0.20 l 8.20 €		

Chateaubriand (for 2 persons) **59.90 €**
Beef fillet | 600 grams | Argentina

Served with: veal jus | béarnaise sauce | herbal butter |
stringbeans with bacon | corn cob | fanned jacket potato | leafy salad ^{c,g,i,j,l}

Wine recommendation:	Malbec Reserva ^l	0.75 l 34.90 €
dry cherry and chocolate bouquet strong pleasant barrique Wine of Origin Los Toneles Mendoza Argentinien		

BURGER

Beyond burger ^{a,1,4}	24.90 €	Poached salmon fillet ^{d,g}	29.90 €
Beyond meat sourdough bun avocado rocket red onion tomato potato dippers ketchup (vegan)		herbal pesto bell pepper relish rosemary potatoes	
Heidegrund burger ^{a,g,j,3,7}	24.90 €	Sea bass fillet ^{a,d,g,h,l}	29.90 €
200 grams of beef sourdough bun cheddar rocket cocktail sauce bacon pickles red onion potato dippers sour cream		lime foam baby spinach cocktail tomatoes pine nuts ravioli	
Wine recommendation:	Riesling Gimmeldinger Meerspinne ^l	0.20 l 6.90 €	
dry fragrant bouquet fresh memorable acid D.Q. Ruppertsberger Pfalz			

FROM THE RIVER & SEA

SIDES

Sweet potato fries	6.00 €	Veal jus	3.00 €
Potato dippers	4.50 €	Béarnaise sauce ^{c,g}	3.00 €
Fried potatoes with bacon ^{3,7}	4.50 €	Herbal butter ^g	3.00 €
Potato salad with bacon ^{g,j,3,7}	4.50 €	Aioli ^{c,g,j}	3.00 €
Corn cob ^g	4.50 €	Sour cream ^g	3.00 €
Stringbeans with bacon ^{g,3,7}	4.50 €	Mayonaise ^{a,c,j}	1.00 €
Leafy salad ^{j,l} balsamic dressing	4.00 €	Ketchup	1.00 €

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Ät, wat gor is.
Drink, wat klor is.
Sech, wat woehr is.
”

Plattdeutsch: „ Eat, what is cooked. Drink, what is clear. Say what is true.“

FOR THE LITTLE ONES

For our guests up to 12 years.

Children up to 2 years eat free of charge.

Chicken nuggets ^{a,c} potato dippers	9.90 €
Fish fingers ^{a,d,g} spinach potatoes	8.90 €
Pasta ^{a,g,i} butter	6.90 €
Potato dippers	4.50 €

SWEET TEMPTATIONS

Homemade rosmar-y-raspberry sorbet ^h blueberries pistachios popcorn ^(vegan)	10.90 €
Chocolate soufflé ^{a,c,f,g,l} marinated berries vanilla ice cream whipped cream	9.90 €
Tobleronemousse ^{a,c,f,g,h,l} glazed cherries	9.90 €
Affogato ^{c,g,f,9} double espresso vanilla ice cream	6.50 €

Wine recommendation:	Rosé Portugieser Weißherbst ^l	0.20 l	6.90 €
	Semi-dry harmonic round palatable D.Q. Ruppertsberger Pfalz		

Allergens & additives

1=with colouring, 2=with preservative, 3=with antioxidant, 4=with flavour enhancer, 5=sulphurised, 6=blackened, 7=with phosphate, 8=with milk protein, 9=containing caffeine, 10=containing quinine, 11=with sweetener, 12=waxed, 13= genetically modified

a=containing gluten, b=crustaceans, c=eggs, d=fish, e=peanuts, f=soy g=milk h=nuts, i=celery, j=mustard, k=sesame, l=sulphur dioxide and sulphites, m=lupine, n=molluscs