

# Restaurant Heidegrund

DELICIOUSLY SEASONAL  
& AUTHENTIC

## APPETIZERS

**5 black tiger prawns** <sup>a,b,c,g,j</sup> 18.90 €  
aioli | tuskany crust

**Beef tatar** <sup>a,c</sup> 16.90 €  
80g beef | shallots | capers | egg yolk |  
pickled gherkin | tuskany crust

**As main course:** 160 g beef 27.90 €

**Breadbasket** <sup>a,c,g,j</sup> 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** <sup>a,c,d,g</sup> 16.90 €  
romana salad | grana padano | croutons |  
egg | caesar dressing

**Vitality salad** <sup>a,j,l</sup> 14.90 €  
Mixed salad | sunflower seeds |  
pumpkin seeds | linseeds | sprouts |  
balsamic dressing (vegan)

**Green delight** <sup>a</sup> 14.90 €  
thinbread | wild herb salad | tomato |  
cucumber | bellpepper | lime-mint dressing  
(vegan)

**Wine recommendation:** **Silvaner** <sup>l</sup> 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 <sup>b</sup> + 12.90 €

Beef fillet strips + 12.90 €

Chicken breast + 8.90 €

Gratinated goat cheese <sup>g,j</sup> + 8.90 €

## VEGI & VEGAN

**Hash browns** <sup>g,j,l</sup> 25.90 €  
vegan smoked salmon | dill-sour-cream | wild herb salad (vegetarian)

**Sweet-potato-curry** <sup>f,h</sup> 23.90 €  
coconut milk | chickpeas | carrots | mango | cashew nuts | wild rice (vegan)

**Wine recommendation:** **Gorgo Custoza** <sup>l</sup> 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

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

## STEAKS

<b>Australian beef fillet</b>	39.90 €	<b>Served with:</b>	
200 grams		herbal butter   corn cob   fanned jacket potato <sup>g</sup>	
<b>Argentinian beef fillet</b>	32.90 €		
200 grams		<b>Surf n Turf:</b>	
<b>Australian roastbeef</b>	39.90 €	Add a lobster tail <sup>b</sup> to your steak.	+ 22.90 €
<b>Wine recommendation:</b>			
<b>Primitivo Lamadora</b> <sup>l</sup>	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)** **69.90 €**  
Beef fillet | 600 grams | Argentina

**Served with:** veal jus | béarnaise sauce | herbal butter |  
stringbeans with bacon | corn cob | fanned jacket potato | leafy salad <sup>c,g,i,j,l</sup>

<b>Wine recommendation:</b>	<b>Malbec Reserva</b> <sup>l</sup>	0.75 l 34.90 €
dry   cherry and chocolate bouquet   strong   pleasant   barrique   Wine of Origin   Los Toneles   Mendoza   Argentinien		

## BURGER

<b>Beyond burger</b> <sup>a,1,4</sup>	26.90 €	<b>Poached salmon fillet</b> <sup>d,g</sup>	29.90 €
Beyond meat   sourdough bun   avocado   rocket   red onion   tomato   potato dippers   ketchup (vegan)		herbal pesto   bell pepper relish   rosemary potatoes	
<b>Heidegrund burger</b> <sup>a,g,j,3,7</sup>	26.90 €	<b>Sea bass fillet</b> <sup>a,d,g,h,l</sup>	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	
<b>Wine recommendation:</b>	<b>Riesling Gimmeldinger Meerspinne</b> <sup>l</sup>	0.20 l 6.90 €	
dry   fragrant bouquet   fresh   memorable acid   D.Q.   Ruppertsberger   Pfalz			

## FROM THE RIVER & SEA

## SIDES

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

”

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.

<b>Chicken nuggets</b> <sup>a,c</sup> potato dippers	9.90 €
<b>Fish fingers</b> <sup>a,d,g</sup> spinach   potatoes	8.90 €
<b>Pasta</b> <sup>a,g,i</sup> butter	6.90 €
<b>Potato dippers</b>	4.50 €

## SWEET TEMPTATIONS

<b>Homemade rosmarin-raspberry sorbet</b> <sup>h</sup> blueberries   pistachios   popcorn <sup>(vegan)</sup>	10.90 €
<b>Chocolate soufflé</b> <sup>a,c,f,g,l</sup> marinated berries   vanilla ice cream   whipped cream	9.90 €
<b>Tobleronemousse</b> <sup>a,c,f,g,h,l</sup> glazed cherries	9.90 €
<b>Affogato</b> <sup>c,g,f,9</sup> double espresso   vanilla ice cream	6.50 €

<b>Wine recommendation:</b>	<b>Rosé Portugieser Weißherbst</b> <sup>l</sup>	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