



MENU
SELECTION
FALL / WINTER
2018

MENUES ARE AVAILABLE FOR RESERVATIONS
FROM 10 PERSONS

MENU 1

- BURRATA / PEACH / BUTTERMILK •
- PINK CAP OF RUMP / POTATOE SPUME / FENNEL / PALE ALE BEER •
- CURD / BANANA / CHOCOLATE / COFFEE •

€ 45,00 P. PERSON

MENU 2 – REGIONAL

- CHAR / COFFEE / CAULIFLOWER •
- OX CHEEK / CARROT / PUMPERNICKEL / MUSTARD / VANILLA •
- PEAR / SAGE / BUTTER / YOGHURT / SPICES •

€ 58,00 P. PERSON

OUR SOMMELIER WILL BE HAPPY TO RECOMMEND CORRESPONDING WINES.

MENU 3

- CAULIFLOWER / SCALLOP / PEARL ONION •
- ST. PIERRE / OKRA / PURSLANE / RICE •
- ORANGE / OLIVE OIL / ALMOND / BASIL •

€ 58,00 P. PERSON

VEGETARIAN ALTERNATIVE

- YOLK / ALMOND / BREAD / ORANGE •
- VERJUICE / BEETROOT / CELERY •
- DESSERT AS MENU 1-3 •

€ 37,00 P. PERSON

OUR SOMMELIER WILL BE HAPPY TO RECOMMEND CORRESPONDING WINES.

MENU 5

- CARROT / PRAWN / PUMPKIN / BOOD ORANGE •
- CELERY / APPLE / OYSTER / LYCHEE / NORI •
- WAGYU / HERBAL MUSHROOM / GINGER / ALMOND / GARLIC •
- CHOCOLATE / AVOCADO / LIME / MINT •

€ 62,00 P. PERSON

MENU 6

- COCONUT / PARSNIP / MUSCAT / SAFFRON / BRETONIAN LOBSTER •
- HAZELNUT JUS / RED BARBEL / WHITE BEANS •
- TURBOT / MUSSEL / LEAF SPINACH •
- WAGYU / COFFEE / PASSION FRUIT / BEETROOT •
- SWEET POTATOE / PISTACIO / DATE •

€ 85,00 P. PERSON

OUR SOMMELIER WILL BE HAPPY TO RECOMMEND CORRESPONDING WINES.

FLYING BUFFET 1

- BEEF TATAR HEART HOUSE STYLE •
- SALAD WRAP / CABBAGE / CARAWAY / WITH AND WITHOUT CRISPY CHICKEN •
 - WILD HERB SALAD / HOUSE DRESSING •
- RAVIOLI / RAMSON / CHERRY TOMATO / VEGETABLE RAGOUT •
- SMOKED EEL/ POTATOE VANILLA ESPUMA / BEETROOT •
- SHORT RIBS OF THE VEAL/ POTATOE VANILLA ESPUMA / BEETROOT •
 - FLUFFY CHOCOLATE / BERGAMOT / NOUGATINE •

€ 45,00 P. PERSON

OUR SOMMELIER WILL BE HAPPY TO RECOMMEND CORRESPONDING WINES.

FLYING BUFFET 2

- BEEF TATAR HEART HOUSE STYLE •
- WILD HERB SALAD / HOUSE DRESSING •
- ALMOND GAZPACHO / CONFIT PRAWN •
- SALAD WRAP / CABBAGE / CARAWAY / WITH AND WITHOUT CRISPY CHICKEN •
- SMOKED EEL / BANANA / MUSTARD / STILTON •
- RAVIOLI / RAMSON / CHERRY TOMATO / VEGETABLE RAGOUT •
- SHORT RIBS OF THE VEAL/ POTATOE VANILLA ESPUMA / BEETROOT •
- BAISER / CITRUS / ALMOND •
- FLUFFY CHOCOLATE / BERGAMOT / NOUGATINE •

€ 65,00 P. PERSON

CANAPÉS

- TATAR / CRUMBLE / BLACK BREAD •
- CONFIT PRAWN / TOMATO / FOCACCIA •
- GOAT CHEESE / MANGO / HABANERO / BAGUETTE •
- SOUTH TYROL SPECK / GIN CUCUMBER / SHAKED BREAD •

€ 22,00 P. PERSON

OUR SOMMELIER WILL BE HAPPY TO RECOMMEND CORRESPONDING WINES.

ALTERNATIVELY WE WOULD LIKE TO OFFER TO CREATE YOUR PERSONAL MENU FROM OUR REGULAR MENU.
PLEASE NOTE THAT STARTERS CANNOT REPLACE THE MAIN COURSE.

SHOULD YOU HAVE ANY QUESTIONS CONTACT US AT ANY TIME +49 - 151 - 61545040 OR VIA MAIL HELLO@THEHEARTHOUSE.ME