WELCOME TO HEART



LUNCH MENU 11.30 AM - 2.30 PM

STARTER

FRIED SCALLOPS & CARROTS

MASHED AND RAW CARROTS WITH GLACED PEAS 16 EURO

HEART HOUSE BEEF TATAR

WITH EGG YOLK AND SALTY ANCHOVIES, PICKLES WITH CAPERS, BRIOCHE BREAD

18 EURO

CLASSICS

WIENER SCHNITZEL

FROM THE VEAL WITH POTATO - CUCUMBER SALAD AND CRANBERRIES
22 EURO

PASTA

LINGUINE

GRILLED SHRIMPS WITH LIME SAUCE AND BASIL
19 EURO

MAIN

WAGYU SHORT RIBS

NEBRASKA / USA 23 EURO

DRY AGED FILET MIGNON

IRELAND
23 EURO

SALMON STEAK

NORWAY

16 EURO

SALAD

AVOCADO SALAD

MANGO / RADISH / SWEET ONION 12.50 EURO

CEASAR SALAD

CRISPY CHICKEN AND BAKED ANCHOVIES ON ROMANA SALAD WITH PARMESAN DRESSING
14 EURO

SQUID SALAD

GRILLED SQUID TUBES WITH WATERMELON AND CHORIZO ON ROCKET
16 EURO

SAUCE

5 EURO

HOMEMADE HERB BUTTER ROOT BEER SAUCE THYME - LEMON BUTTER

SIDE

5 EURO

CARROTS - PEA VEGETABLES
BELGIAN FRIES WITH SPECIAL SPICE MIX
FRIED MUSHROOMS
POTATO VANILLA ESPUMA

DESSERT

STRAWBERRY CHEESECAKE

WITH LIME SAUCE AND CRUMBLE CAKE **8 EURO**



LUNCH MENUE

CARROT YUZO SOUP
OR
SALAD WITH NUTS AND FRUIT MIX
6 EURO

PASTA BOWL WITH OLIVES, BASIL & TOMATOES
12.50 EURO

SALTIMBOCCA ALLA ROMANA WITH ROSEMARY POTATOES
16.50 EURO

SABAYON ON CARAMEL AND FRUIT MIX 6.50 EURO

MENUE 1

SOUP OR SALAD

PASTA BOWL WITH OILIVES, BASIL & TOMATOES

DESSERT

2-COURSE 16.50 EURO / 3-COURSE 18.50 EURO

MENUE 11

SOUP OR SALAD

SALTIMBOCCA ALLA ROMANA WITH ROSEMARY POTATOES

DESSERT

2-COURSE 22 EURO / 3-COURSE 24 EURO