

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

CABBAGE CREAM SOUP
OR
SALAD
6 EURO

STUFFED ZUCHINI / COUS COUS / HERB DIP
12.50 EURO

GRILLED PIKEPERCH / PEA-MINT MOUSSE
ROSMARY POTATOES
16.50 EURO

CREME BRULÉ E/ BERRIES
6.50 EURO

MENUE I

SOUP OR SALAD

STUFFED ZUCHINI / COUS COUS / HERB DIP

DESSERT

2-COURSE 16.50 EURO / 3-COURSE 18.50 EURO

MENUE II

SOUP OR SALAD

GRILLED PIKEPERCH / PEA-MINT MOUSSE
ROSMARY POTATOES

DESSERT

2-COURSE 22 EURO / 3-COURSE 24 EURO