

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 CHRISTMAS SPECIAL

FRENCH ONION SOUP AU GRATIN IN THE OVEN
OR
BABY LEAF SALAD WITH CASHEWS & FRIED GOAT CHEESE BALLS
6 EURO

SPINACH LASAGNE
12.50 EURO

CORN POULARD À L'ORANGE WITH RATATOUILLE & BABY POTATOES
16.50 EURO

CREMA CATALANA
6.50 EURO

MENUE I

SOUP OR SALAD

SPINACH LASAGNE

DESSERT

2-COURSE 16.50 EURO / 3-COURSE 18.50 EURO

MENUE II

SOUP OR SALAD

CORN POULARD À L'ORANGE WITH RATATOUILLE &
BABY POTATOES

DESSERT

2-COURSE 22 EURO / 3-COURSE 24 EURO