

Welcome to Heemann!

We serve our dishes family style, placed in the middle of your table. Our dishes are a bit smaller than a usual main course so you can try more! We recommend 3 dishes for 2 people. In case of any allergies please let the service know so we can brief you on allergens. Enjoy!



SNACKS


-  PUMPKIN - Shortbread crust tarte with pumpkin, pumpkin seeds and goat cheese
€ 8,20
-  OLIVES - Chalkidiki Olives marinated our style
€ 4,50
-  ARTICHOKE – Artichoke, boiled in stock, with tomato vinaigrette and lemon-basil-aioli
€ 15,10



BEVERAGE RECOMMENDATION:

Hazy Hopfnung
Landgang Brewery
IPA – New England – Hazy




0,33l € 5,60

SOUP & BREAD

-  CHESTNUT – Chestnut soup with port wine caramel
€ 8,70

-   BREAD & DIPS
Freshly baked bread with 2 dips:
Walnut hummus and beetroot-horseradish
€ 6,60

DISHES




-  CAULIFLOWER – Roasted cauliflower with tahini, sesame, pomegranate seeds and cress
€ 13,10
-  QUINOA – Quinoa Salad with grilled vegetables and burrata
€ 14,50
-  PAK CHOI – Braised pak choi with miso mayo Enoki and crispy garlic-almond-croutons
€ 15,80

LAMB- Braised saddle of lamb with green beans and rosemary potatoes
€ 27,80

VENISON- Venison ragout with napkin dumpling and walnut brussels sprouts
€ 24,80

SEABASS - Fillet of seabass on turnip puree and baked kale
€ 23,50

DESSERTS

-  CHOCOLATE
Chocolate-gingerbread-mousse with punch sauce
€ 9,30
-  TART
Sour cream tart with orange confit
€ 7,90
-  SEMOLINA
Semolina dumpling with plum compote
€ 9,50