



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

 **TART** - Shortbread crust tarte with spinach, gorgonzola, walnuts  
€ 8,20

 **OLIVES** - Chalkidiki Olives marinated our style  
€ 4,50

 **GOAT CHEESE** – Goat cheese pralines with rhubarb chutney, lamb's lettuce  
€ 13,10



### BEVERAGE RECOMMENDATION:

Meinklang  
Prosa Rosa, Burgenland  
Pétillant Naturel


0,1 l € 5,50 / 0,75 l € 36,00

## SOUP & BREAD

 **ASPARAGUS** – Asparagus soup with almond croutons  
€ 8,70

  **BREAD & DIPS**  
Freshly baked bread with 2 dips:  
Black bean and carrot-chili-humus  
€ 6,60


## DISHES

 **SWEETHEART** – Roasted pointed cabbage, oyster mushrooms, carrot-ginger-chutney  
€ 16,80

**TAFELSPITZ**- Boiled beef, olives, dried tomatoes and potato straw  
€ 23,60


 **ASPARAGUS** – Risotto with green and white asparagus  
€ 17,50


**VENISON**– Slices of veal, pink roasted, potato gratin, red onion confit  
€ 24,80


 **COURGETTE** – Zucchini fritters, couscous and cashew-coriander-mint-pesto  
€ 14,30

**LOACH** – Pan-fried stone loach on white bean mash, green asparagus, finger carrots and wild garlic sauce  
€ 23,80

## DESSERTS

 **WHITE CHOCOLATE**  
Dark chocolate mousse with strawberries, woodruff foam  
€ 9,30

 **PANNA COTTA**  
Vegan panna cotta with lemongrass and passion fruit  
€ 7,90

 **CRÈME BRÛLÉE**  
with tonka bean  
€ 9,50