



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

 **ARTICHOKE** – boiled in mint stock, with tomato-vinaigrette and lemon-aioli
€ 14,10

 **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


 **MELON** – Iced melon-tomato-chili soup with goats cheese
€ 7,50

 **BREAD & DIPS**
Freshly baked bread with 2 dips:
Tomato-hummus and honey-mustard
€ 6,60


DISHES

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

VENISON- braised venison leg with forest mushrooms, polenta, and Romanesco
€ 24,60


 **RISOTTO** – Risotto with baked cauliflower, basil, cherry tomatoes, rocket fritters
€ 15,50


CHICKEN– Grilled chicken breast with an Asian inspired salad and rice cakes
€ 21,20


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

SALMON – Grilled salmon, cucumber salad, potato nest
€ 19,80

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