



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 2-3 dishes for 2 people. In case of any allergies please let the service know so we can brief you on allergens. Enjoy!



SNACKS


 **GOAT** – goat cheese pralines with rhubarb chutney and lamb's lettuce
€ 11,20


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

 **ARTICHOKE** - mint stock, tomato salsa, lemon aioli
€ 14,10


BEVERAGE RECOMMENDATION:

Meinklang
Prosa Rosa, Burgenland
Pétillant Naturel
0,1 l € 5,50 / 0,75l € 36,00

 **Burrata** – homemade antipasti vegetables with Burrata
€ 13,10

 **BREAD & DIPS**
Freshly baked bread with 2 dips:
Walnut hummus and „Frankfurter“ herbs
€ 6,60


DISHES

 **PAK CHOI** – braised Pak Choi, miso mayo, Enoki, garlic almond crunch
€ 16,80

TAFELSPITZ- boiled beef, dried tomatoes, olives, potato straw
€ 23,60


 **RICOTTA** – ricotta dumplings, spinach, pine nuts, Sauce Mornay
€ 17,50


CHICKEN– fried chicken fillets, colored swiss chard, polenta cubes, baked capers
€ 21,80

 **SAVOY** - savoy roulade with mushroom risotto, broccoli, beetroot sauce, pickled turnips
€ 18,10

CHAR – Grilled char fillet, sweet potato mash, cauliflower
€ 24,50

DESSERTS

 **MASCARPONE**
Mascarpone, berry compote, almond crust
€ 8,90

 **ESPRESSO**
Vegan espresso panna cotta, chocolate sauce
€ 7,90

 **BRÛLEE**
Crème Brûlée with passion fruit
€ 8,10