



herzstück

restaurant . weinbar

online

english menu.

Mo - Th from 6pm

Fr & Sa from 5:30

thirsty




table water (sparkling/still) . 0,3l	3,20
selters (medium/still) . 0,75l	6,50
softdrinks . 0,3l	3,80
Cola. Cola zero. Spezi. Sprite.	
fruit spritzer . 0,3l	3,80
Apple. Blackcurrant. Rhubarb. Pear.	
homemade lemonade . 0,3l	5,50
. lavender - lemon	
. elderflower - mint	
. rhubarb - rosemary	
. ginger - cucumber	

drinks

brewed

grüner hell - light beer . 0,4l .	4,50
clausthaler non alcoholic . 0,5l .	4,80
orca bräu Indian Pale Ale . 0,33l .	5,50
zirndorfer - non filtrated cellar beer . 0,5l .	4,80
tucher wheat beer . 0,5l .	4,80
wheat beer non alcoholic . 0,5l .	4,80

sparkling

aperol spritz . Aperol. Secco. Soda. Orange.	8,20
campari spritz . Campari. Secco. Soda. Lemon.	8,20
padova spritz . Campari. Aperol. Secco. Soda. Olive. The original!	8,20
sarti spritz . Sarti Blood orange liqueur. Secco. Soda. Orange.	8,20
rhubarb rosé . Rosé Secco. Rhubarb juice. Mint.	8,20
vermut tonic . Cinzano 1757 Premium. Thomas Henry Tonic.	8,50
gin pink . Pink Grapefruit lemonade. Gin.	8,50
gin tonic . Bombay Premier Cru. / Peter in Florence.	9,50/10,50
 rhubard spritz . Secco non alcoholic. Rhubarb juice. Mint.	6,80
 floreale tonic . Martini Floreale 0%. TH Tonic Water. Cucumber.	6,80
 crodino . Crodino non alcohol aperitif. Soda. Orange.	6,80

Tip


Schiffstraßen- Schorle

Our signature
drink:

Campari. Cinzano Rosso
Premium. Tonic. Soda . 8,50



CAMPARI

 = non alcoholic

mixes

holler mint fizz . Bombay Premier Cru Gin. Elderflower. Mint. Soda.	8,50
pop art . Bombay Premier Cru Gin. Mango. Blackberry. Lemon.	10,50
espresso martini . Grey Goose Vodka. Coffee Liqueur. Espresso.	9,50
holi . Bombay Premier Cru Gin. Pear. Ginger. Raspberry. Sugar. Lemon.	10,50
boulevardier . Wild Turkey 101 Whiskey. Red vermouth. Campari.	10,50
negroni . Bombay Grand Cru. Roter vermouth. Campari.	10,50
mezcal paloma . Montelobos Mezcal. Pink Grapefruit. Lime. Sea salt.	10,50
tommys margarita . Espolon Tequila. Lemon juice. Agava. Salt.	9,50

hot

espresso .	2,50
cafe americano .	3,20
cappuccino .	4,20
flat white .	4,80
tea .	3,80
chai latte .	4,20
with Oatly Barista: +	0,00

kurz

Ask our staff for further recommendations/ whiskey.	grand marnier . cognac . 2cl .	5,50
	grappa . schnaps . 2cl .	3,80
	averna . amaro montenegro . 2cl .	3,50



Scan QR Code for allergens and additives.

For a wine pairing to your food
feel free to ask our staff!

bubbly

	0,15l	0,75l
rosé frizzante . Colli Vicentini, Venetien. Passionfruit. Papaja. Balanced.	7,5	29,5
♣ l2zero secco non alcoholic . Leitz, Rheinland. Riesling, non alcohol. Fine perlage. Fresh.	7,5	29,5
♣ l2zero secco rosé non alcoholic . Leitz, Rheinland. Merlot Cuvée, non alcoholic. Sparkling.	7,5	29,5

white

	0,15l	0,75l
herzstück cuvée . Matthias Rippstein, Franken. Traditionally created. Dynamic.	7,5	29,5
herzstück cuvée S . Matthias Rippstein, Franken. Creamy. Full bodied. Refreshing vines.	8,5	31,5
frank&frei müller thurgau . Huller, Franken. Modern. Crips. Easy.	7,5	31,5
silvaner . Rainer Sauer, Franken. Fruity. Fresh. Lively.	7,5	29,5
weißburgunder kabinett . Matthias Rippstein, Franken. Elegant. Full. Yellow fruits.	7,5	29,5
sauvignon blanc . Hofgut Gönningheim, Pfalz. Juicy. Spicy. Typical.	7,5	29,5
kapellchen riesling . Knipser, Pfalz. Typical. Fiery. Fruity.	7,5	29,5
lugana . Co de Fer, Venetien. 100% pure. Citrus. Jasmine.	7,5	29,5
scheurebe . Lukas Schmidt, Franken. Fragrant. Summer. Terrasse wine.	7,5	29,5
♣ l2zero riesling alkoholfrei . Leitz, Rheinland. Non alcoholic. Fresh. Dry.	7,5	29,5

rosé

	0,15l	0,75l
clarette . Knipser, Pfalz. Balanced. Summer. Animating.	8,5	31,5
antieri rosé . Schola Sarmenti, Apulien. Dry. Fine berry. Elegant.	7,5	29,5

red

	0,15l	0,75l
i mori . Ippolito, Calabrien. Black fruit. Vanilla. Balsamic vinegar. Barrique.	7,5	29,5
domina . Rippstein, Franken. Franconian counterpart to red wines from the south.	7,5	29,5
otto lune . Conti Zecca, Apulien. Real Primitivo. Round. Black cherry.	8,5	31,5
cannonao . Argiolas, Sardinien. Black pepper. Blackberry. Fine and spicy. Dry.	7,5	29,5
antieri rosso . Schola Sarmenti, Apulien. Strong. Very dry. Dark berries.	8,5	31,5

bubbly

	0,75l
ferrari trento . Ferrari Trento, Friaul. Bottle fermentation. Fine pearl. Ripe fruit.	47,5
36 rosé . Schola Sarmenti, Apulien. Bottle fermentation. Negroamaro. Fine pearl.	69,5
champagner lallier brut r.020 . Maison Lallier, Ay. Lemon. Honey. Red berries.	74,5
champagner lallier rosé . Maison Lallier, Ay. Lemon. Wild berries.	84,5
champagner lallier ouvrage . Maison Lallier, Ay. Acacia. Peach. Brioche. Hay.	140,0

white

	0,75l
silvaner freiraum . Daniel Sauer, Franken. New interpretation by the younger generation.	38,5
silvaner ab ovo . Sauer, Franken. Concrete egg. Mineral. Quince. Herbs.	51,5
silvaner bullenheimer paradies . L. Schmidt, Franken. Animating. Engaging. Easy melt.	41,5
riesling eisquell . Battenfeld Spanier, Rheinhessen. Mineral. Clear. Fruity.	36,5
riesling s . Matthias Rippstein, Franken. Different than you think. Less acid. Creamy finish.	37,5
riesling bullenheimer paradies . L. Schmidt, Franken. Structured. Dense. Out of the box.	41,5
scheurebe . Kopp, Baden-Baden. Exotic fruits. Litschi. Easy going.	36,5
grüner veltliner fass 4 . Bernhard Ott, Lower Austria. Juicy. Yellow apple. Herbs.	58,5
cillenza . Schola Sarmenti, Apulien. Barrique. Brioche. Complex. Long lasting.	38,5
vermentino . Fattoria di Magliano, Toscana. Stone fruit. Mineral. Elegant.	34,5
alma blanc de noir . Huller, Franken. Dry. Pinot Noir. Apricot. Barrique.	38,5

red

	0,75l
valpolicella . Corte Figaretto, Veneto. Concentrated. Strong. Complex. Dry. Aromatic.	34,5
anna . Matthias Rippstein, Franken. Cuvee of his best Domina and Merlot from 2018.	39,5
grande gioia . Principi Sani, Venetien. Primitivo Riserva. Unusual. Dried fruits. Aromatic.	39,5
ciliegiolo . Antonio Camillo, Toscana. Fresh cherry. Lively drinking. Structured. Mineral.	41,5
patfalu . Schaller vom See, Burgenland. Nougat. Sensual. Chocolate.	41,5
poggio bestiale . Fattoria di Magliano, Toscana. Ruby red. Pomegranate. Aromatic.	64,5

herzstück

Querbeet

32,0 per
person

Your table full of herzstück creations,
around the mediterranean region.

Tuesdays

29,0 per
person

You always have trouble deciding and want to try everything?

We got you:

Our Shared Food Menu - several „courses“ to share in the middle of the table.

Always included:

- Butter und olives to start
- small dessert

You will choose further 6 dishes together from our „Tapas“-Menu.

We adjust the quantities and serve everything to share
in the middle of your table - step by step, as ready.

Business - Packages

one

Querbeet Menu
+
Water flatrate

37€/person

two

Querbeet Menu big
("a bit of everything")
+
Welcome Drink
+
Water flatrate

50€/person

Optional

- Tailormade menu/drinks menu
- Payment via invoice/bank transfer with taxes and tip
- Private events,renting fee (minimum spend)
- Decoration (following your CI if desired)
- Wine servie, Live Music & more.
- Bespoke menus on request

Write us for your individual offer! Inquiries and details: events@herzstueck-erlangen.de

Prices in Euro

Allergens & Additives scan QR Code or ask our staff!



Herzstück Dinner Menu - English

Snacks/Starters:

- Butter and Olives: Two flavored butters (varies). Mediterranean marinated olive mix. Sourdough bread. For 2 people. €5.5 per person.
- Glass of Olives: Mediterranean marinated olive mix. €5.5

Tapas (We recommend 3 per person if you don't take the Querbeet-Menü)

- **hummus** - Franconian roasted organic chickpeas. Tahini. - 6.5 (v)
- **labneh** - Arabic yogurt dip. Caponata. - 6.5
- **cauliflower** - Roasted. Tahini. Pomegranate. Mint. - 6.5 (v)
- **vegetable skewer** - Harissa marinade. Lemon aioli. - 7.5 (v)
- **tomato salad** - Colorful tomatoes. Basil. Anchovies or salted almonds. - 7.5 (vp)
- **halloumi** - Hot honey. Thyme. Broccolini. - 7.5
- **eggplant fatteh** - Chickpeas. Labneh. Almond butter. Pita bread. - 7.5
- **burrata** - Tomato salsa. Peach. Salted almonds. - 8.5
- **frisella** - Pistachio pesto. Stracciatella. Mortadella or roasted chanterelles. - 8.5 (vp)
- **fries** - Triple cooked. Parmesan. Truffle mayo. - 7.5 (vp)
- **tortelloni** - Tomatoes. Stracciatella. It. Shrimp or chanterelles. - 10.5 (vp)
- **chanterelle risotto** - Chanterelles. Herb walnut pesto. Tomatoes. - 9.5
- **octopus** - Octopus tentacle. Vegetables. Balsamic. - 11.5
- **chicken skewer** - Yogurt saffron marinade. Romesco salsa. - 8.5
- **razor clams** - Fresh elongated clams. Dashi. Monk's beard. - 9.5
- **tartar** - Auenland beef. Fried capers. Pickled onion. Coarse mustard. - 9.5
- **ribs** - Iberico pork. Homemade BBQ sauce. - 10.5
→ Falafel on the side? €1.5 per piece

Mains (Complete dishes, not included in the Querbeet):

- broccoli patties -Millet.Farro.Mediterranean vegetables. Lemon aioli. - 16.5 (v)
- spaghetti chitarra - Yellow tomatoes. Stracciatella. Mazzancolle shrimp or chanterelles. - 18.5
- salmon - Label Rouge. On risotto: Fresh chanterelles. Herb walnut pesto. Tomatoes. - 25.5
- hanging tender - Onglet. Triple cooked fries. Chimichurri. Lemon aioli. Vegetables. - 29.5



All prices in €.

v = vegan, vp = vegan option possible.

For allergenes and additives scan our QR Code.