



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

tucher hell unfiltered lager . 0,5l . 4,80
grüner radler unfiltered shandy . 0,5l . 4,80
grüner radler unfiltered shandy, 0% . 0,5 . 4,80
clausthaler non alcoholic . 0,5l . 4,80
orca bräu IPA . 0,33l . 5,50
zirndorfer cellar beer . 0,5l . 4,80
tucher wheat beer/non-alc . 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
wermut tonic . Cinzano 1757 Premium. Thomas Henry Tonic.	8,50
gin pink . Pink Grapefruit lemonade. Gin.	8,50
gin tonic . Bombay Premier Cru.	9,50
 rhubard spritz . Secco non alcoholic. Rhubarb juice. Mint.	6,80
 floreale tonic . Martini Floreale <0,5%. 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. Red 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
♣ 12zero secco non alcoholic . Leitz, Rheinland. Riesling, non alcohol. Fine perlage. Fresh.	7,5	29,5
♣ 12zero secco rosé non alcoholic . Leitz, Rheinland. Merlot Cuvée, non alcoholic. Sparkling.	7,5	29,5

white

	0,15l	0,75l
herzstück cuvée . Matthias Rippstein, Franconia. Traditionally crafted. Dynamic in the glass.	7,5	29,5
herzstück cuvée S . Matthias Rippstein, Franconia. Creamy. Full-bodied. Refreshing vines.	8,5	31,5
jhb silvaner . Weingut Hugo Brennfleck, Franconia. Dense. Long-lasting. Spicy.	8,5	31,5
grauburgunder . Weingut Hugo Brennfleck, Franconia. Racy. Herbal. Finesse.	7,5	29,5
sauvignon blanc . Hofgut Gönheim, Palatinate. Juicy. Spicy. Typical.	7,5	29,5
kapellchen riesling . Knipser, Palatinate. Typical. Racy. Fruity.	7,5	29,5
lugana . Co de Fer, Veneto. 100% single-variety. Citrus fruit. Jasmine.	7,5	29,5
scheurebe . Lukas Schmidt, Franconia. Fragrant. Summery. Terrace wine.	7,5	29,5
♣ sneak zero . Lukas Schmidt, Franken. Non-alcoholic. Fruity. Dry. Citrus.	7,5	29,5

rosé

	0,15l	0,75l
clarette . Knipser, Palatinate. Balanced. Summer. Animating.	8,5	31,5
ilario rosato . Fattoria di Magliano, Maremma Tuscany. Pomegranate. Fresh. Spicy.	7,5	29,5

red

	0,15l	0,75l
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
chardonnay . Weingut Hugo Brennfleck, Franconia. Light oak. Brioche. Nutty.	38,5
sauvignon blanc „kalk kreide“ . Tement, Southern Styria. Clear. Pear. Elderflower. Salted lemon.	40,0

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
patfalu . Schaller vom See, Burgenland. Nougat. Sensual. Chocolate.	41,5
poggio bestiale . Fattoria di Magliano, Toscana. Ruby red. Pomegranate. Aromatic.	64,5

our dinner menu

to start

- 🌿 butter und olives . Two flavored butters (varies). Mediterranean marinated olive mix. Sourdough bread. From 2 people. 4,5 p.P.
- glass of olives . Mediterranean marinated olive mix. 5,5

tapas

We recommend 3 per person if you don't take the Querbeet-Menü. As per usual, we serve the 'small' dishes as soon as they are ready. If you would like everything at once, please let us know!

Add Falafel ?
1,5/pc

- 🌿 HUMMUS . Franconian, roasted organic chickpeas. Parsley. 6,5
- LABNEH . Arabian yogurt cream. Romesco. Salted almond. Cress. 6,5
- STRACCIATELLA . Burrata. Radicchio-grape ragù. Walnut. 9,5
- 🌿 CAULIFLOWER . Roasted. Green tahini. Pomegranate. Almond dukkah. 8,5
- 🌿 FINOCCHIO SAOR . Fennel. Raisins. Tropea. Pomegranate vinegar. 8,5
- TARTARE . Beef sirloin. Mustard mayo. Bread cracker. Pickled onion. 10,5
- CROQUETTES . Potato. Salt cod. Spicy paprika. 9,5
- 🌿 RAINBOW CARROTS . Braised in Harissa. Kohlrabi cream. Gremolata. 8,5
- 🌿🌿 FRIES . Homemade. Triple cooked. Truffle mayo. Parmesan. 8,5
- 🌿🌿 TORTELLONI . Italian rapa greens. Pecorino. Hazelnut. 9,5
- SPANISH TORTILLA . Potato. Fennel. Egg. Manchego. 9,5
- LEEK . Creamy grilled. Celery-apple purée. Romesco. 8,5
- SHRIMP SKEWER . Mazzancolle. Mediterranean wild-caught. Harissa. Romesco. 9,5
- RIBS . Babyback ribs. Iberico. Coffee-BBQ. Black sesame. 10,5
- SPEZZATINO . Beef, stewed in tomato. Truffled cauliflower ragù. 9,5

herzstück Querbeet

our table full of Herzstück creations.
A mix from around the Mediterranean.

Can't decide and want to try as much as possible?



Try our Shared Food Menu!
Multiple courses, all for sharing.

Always included:
• Butter and olives
• Small dessert for everyone

You choose **6** additional dishes from the "tapas" menu.

We adjust the portions according to the number of people and serve everything step by step, for sharing.

32€ / Person

Tuesdays 29€ / Person

main

Full dishes, can not be included in the „Querbeet“.

- 🌿 SWEET POTATO . Sweet potato stuffed with chickpeas, herbs, bergamot. 18,5
- SPAGHETTI SKANDI . Broccoli, capers, dill, mild goat cheese, almond crunch.
/ + Salmon 18,5 / 22,5
- SALMON . Label Rouge. On risotto: fennel, leek, Parmesan. 25,5
- SHORTRIB . Beef. Celery-apple purée. Chimichurri. 29,5


Champagne please


Glass (0,1l) Champagne
Lallier R20 added to Querbeet
for 10 €.

LALLIER
CHAMPAGNE
Aÿ - FRANCE



All rates in euro.

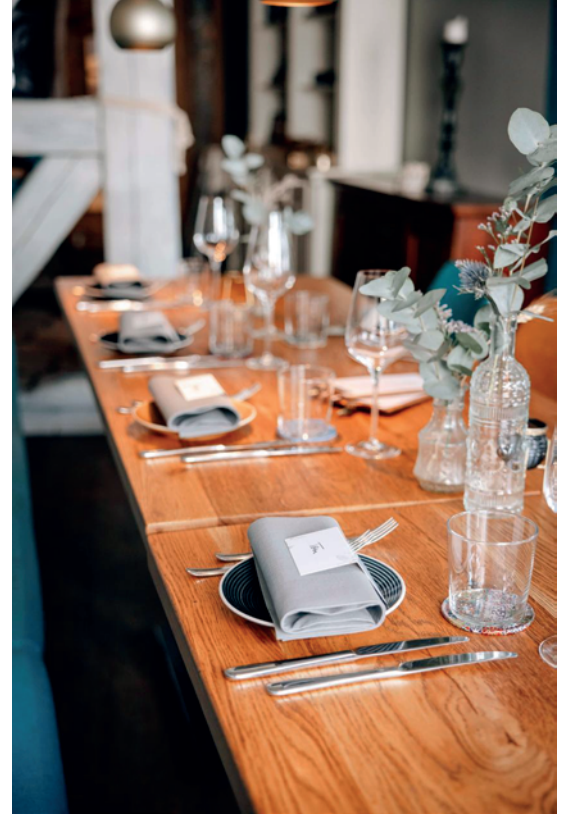
 Signature Dish

 already vegan

 vegan possible, ask our staff

Allergens & Additives scan QR Code or ask our staff!





Your event with us

Whether it's a company/Christmas party, wedding, birthday, baby shower, or whatever you want to celebrate: We look forward to your inquiry!

events@herzstueck-erlangen.de

Business - Packages

one

Querbeet
Sharing Menu
Small
+
Water flatrate

37€/person
(groups of max.16)

two

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

50€/person

Optional

- Payment via invoice/bank transfer with taxes and tip
- Optional Welcome Drink with any menu
- Private events, renting fee (minimum spend)
- Decoration (following your CI if desired)
- Bottle wine service, 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!

