



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 Gönnheim, 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.
-  mixed olives . Mediterranean marinated olive mix. 5,5

dishes

We recommend 3 per person if you don't take the Querbeet-Menü.
As per usual, we serve the 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. SES 6,5
- LABNEH Arabic yogurt cream. Chili crunch. Black sesame. M, SES 7,5
- WILD GARLIC CREAM Wild garlic. Ricotta. Seed crackers. M 7,5
-  CAULIFLOWER Roasted. Green tahini. Pomegranate. Almond dukkah. SES, MAN 8,5
-  CARROTS Honey. Harissa. Sunflower seeds. 8,5
- BURRATA Green asparagus. Sea salt flakes. Candied tomato. M 10,5
-  ARANCINI Dried tomato. Wild garlic pesto. Asparagus. Parmesan cream. M, WZ 9,5
- ROAST BEEF Wild herb salad. Pomegranate. SUL, SEN 10,5
-  FRIES Homemade. Triple cooked. Truffle mayo. Parmesan. M 9,5
- CURED TROUT Dill. Sour cream. Tomato vinegar. F, M, SUL 10,5
-  ESCALIVADA Eggplant. Bell pepper. Fennel. Chili. Herbs. 9,5
-  GNOCCHI GIGANTI Taleggio cream. Green asparagus. Beetroot. SEL, WZ, EI 9,5
-  TORTELLONI Wild boar ragù. Pecorino. SEL, M, WZ, EI 10,5
- PRAWN SKEWER Black aioli. Chili crunch. W 10,5
- SALMON Label Rouge. Mediterranean vegetables. Rosemary. F, SEL 10,5
- RIBS Baby back ribs. Pistachio crunch. Roasted grapes. PI, SEL, SES, SO 10,5
-  POLLO FINO Yogurt-saffron. Panko. Tomato-pepper cream. Mint. WZ, M, EI 9,5

herzstück Querbeet

Your 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 menu.

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

34,5 / Person

Tuesdays 29,5 / Person

vegan Querbeet 28,5
(5 dishes + lots of Falafel!)


-  vegan
 -  vegan possible
 -  contains gluten
- (Gluten-free bread on request)

Note

The 'Querbeet' menu is all about enjoying at a relaxed pace and trying a variety of dishes. Please let us know if you're in a bit of a hurry!

combinations

Sharing isn't really your thing, and you'd prefer something with more of a 'main course character' without giving much thought? Then our changing combos are perfect for you!

-  **vegan** Hummus. Escalivada. Falafel. Carrots. 21,5
- meat lover** Roastbeef. Pollo Fino. Fries. 25,5
- chef's choice.** Daily changing variation. Ask our staff! 23,5


Champagne please

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

LALLIER
CHAMPAGNE
Aÿ - FRANCE



All rates in euro.

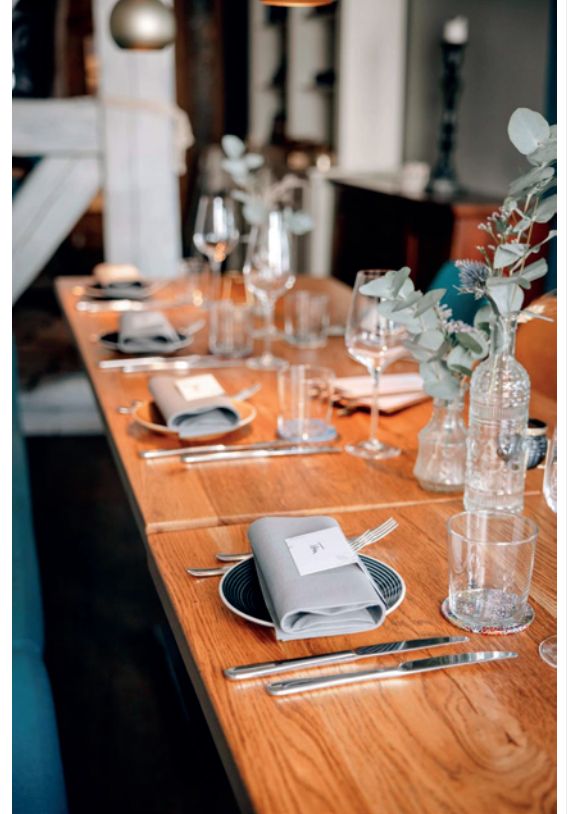
 Signature Dish

 already vegan

  vegan possible, ask our staff

Allergens & Additives: See last page, 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

allergens & additives



Attention, in case of severe nut allergies,
we unfortunately cannot take the risk of preparing 100% nut-free dishes for you.

We often and happily use various types of nuts in our kitchen.

The risk of traces / cross-contamination,
and thus the responsibility for your health, is too big for us here.

The same applies to (severe) celiac disease.

Please speak to our service about it, we also have gluten-free bread,
but it is baked in the same oven/same environment.

Despite great care, we can never fully exclude traces/cross-contamination here either.

ADDITIVES:

- 1: WITH COLORANTS.
- 2: WITH PRESERVATIVES.
- 3: CONTAINS CAFFEINE.
- 4: CONTAINS QUININE.
- 5: SOURCE OF PHENYLALANINE.
- 6: CONTAINS TAURINE.
- 7: ANTIOXIDANTS.
- 8: WITH FLAVOR ENHANCERS.
- 9: SULFURED.
- 10: WAXED.
- 11: MAY HAVE A LAXATIVE EFFECT.
- 12: PHOSPHATES.
- 13: GENETICALLY MODIFIED.
- 14: CONTAINS SOYBEAN OIL MADE FROM GENETICALLY MODIFIED SOYBEANS.

ALLERGENS:

GLUTEN-CONTAINING CEREALS:

WZ: WHEAT. GE: BARLEY. RO: RYE. HF: OATS.

K: CRUSTACEANS/CRUSTACEAN PRODUCTS.

F: FISH/FISH PRODUCTS.

W: MOLLUSKS.

SEL: CELERY.

M: MILK AND DAIRY PRODUCTS.

NUTS:

MAN: ALMONDS. HS: HAZELNUTS. C: CASHEWS.

WA: WALNUTS. PI: PISTACHIOS. PA: BRAZIL NUTS.

MAC: MACADAMIA NUTS. PE: PECANS.

EI: EGGS/EGG PRODUCTS.

ER: PEANUTS/PEANUT PRODUCTS.

L: LUPINS.

SO: SOYBEANS.

SUL: SULFITES.

SEN: MUSTARD.

SES: SESAME SEEDS.

WE LOVE DECORATING WITH SESAME! PLEASE LET US KNOW EARLY IF
YOU HAVE ANY ALLERGIES OF ANY KIND.