

Welcome

**ON TOP OF
HEIDELBERG**

Food & Drinks



APERITIF

PAMPELLE SPRITZ	11,00
LIMONCELLO SPRITZ	11,00
GIN TONIC	13,50
SANBITTER SOUR	11,00
PORTWINE TONIC	13,50
15 HIGHLIGHT	14,00
15 HIGH "LIGHT" [non-alcoholic]	11,00

BUBBLES

APFEL-QUITTE [non-alcoholic] Van Nahmen, Rheinland	0,1 l	8,00
ATLANTIC SEKT Trocken, Schloss Affaltrach, Württemberg	0,1 l	9,00
VON BUHL RESERVE Brut, Pfalz	0,1 l	12,00
VON BUHL ROSÉ Brut, Pfalz	0,1 l	14,00
LAURENT-PERRIER La Cuvée Brut, Champagne, France	0,1 l	16,00



vegan

15 HIGH



vegetarian

In case of further questions on ingredients or allergens, please do not hesitate to ask our waiting staff.
All prices in Euro – VAT included.

MENU

SIGNATURE MENU

APÉRO

*

TUNA TATARE

Soy-Vinaigrette, Soybeans, Avocado

*

GREEN ASPARAGUS [lukewarm]

Yuzu Vinaigrette, Chives, Crispy Rice

*

MISO COD

Ponzu Butter, Marinated Turnips, Mushy Peas

*

IBÉRICO ² [presa & cheeks]

Mustard Seed Jus, Braised Chicory, Parsley Root

*

REGIONAL CHERRY

Chocolate Variation, Vanilla, Kirsch

5 for 99,00 | with Wine for 159,00

4 for 86,00 | with Wine for 139,00

3 for 69,00 | with Wine for 109,00

We serve our menu only per table.



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RAW BAR

OYSTERS

MARENNES N°2

ON ICE

Lemon, Mignonette pc. 5,00

Yuzu-Ponzu, Chives pc. 5,00

Hot Sauce, Horseradish pc. 5,00

CAVIAR

CAVIAR HOUSE & PRUNIER

QIANDAO PREMIUM

30 gm 67,00

PRUNIER OSCIETRE

30 gm 75,00

[with]

Blinis, Crème fraîche, Chopped Farm Egg

2cl Beluga Noble Vodka per serving 7,00

CAVIAR SPOON [3g caviar]

Blini, Crème fraîche pc. 9,00



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STARTERS

CRAB CAKE

Pineapple-Chutney, Bang-Bang Mayo pc. 9,00

PULLED BEEF SLIDER

Barbecue Sauce, Pickles pc. 13,00



GREEN ASPARAGUS [lukewarm]

Yuzu Vinaigrette, Chives, Crispy Rice 17,00



BURRATINE

Tomato Chutney, Sweet Basil Oil, Pine Nut Crunch 19,00

TUNA TATARE

Soy-Vinaigrette, Soybeans, Avocado 21,00

BEEF TATARE

Cured Egg Yolk, Pickled Shallots, Bread Chips 23,00

15

CHEF'S CHOICE OF 3

To share – tablewise

p. p. 27,00



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SALADS



ARTISAN LETTUCE

Olive Oil-Vinaigrette

small 11,00
large 15,00

CAESAR SALAD [whole leaf]

Anchovies, Pecorino, Garlic Breadcrumbs

17,00

[add]

Avocado

7,00

Black Tiger Shrimps [3 pc.]

15,00

Both

19,00

SOUPS | PASTA



GAZPACHO ANDALUZ

Vegetables, Sweet Basil Oil, Croutons

11,00

[add]

TUNA TATAKI

Lemon Pepper

9,00



TRUFFLE MAC 'N' CHEESE

Vintage Cheddar, Black Truffle, Chives

starter 23,00
main 27,00



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SOULFOOD

BEEF BURGER

Vintage Cheddar, Maple Bacon, Bang-Bang Mayo 27,00

LOBSTER BUN

Lobster Salad, Pineapple Chutney, Apple-Cilantro Slaw 29,00

[add]

FRENCH FRIES

Bang-Bang Mayo 5,00

TRUFFEL FRIES

Pecorino, Black Trüffel, Sour Cream 7,00

SCHNITZEL [viennese]

Lyonnaise Potatoes, Cucumber Salad, Lingonberries 33,00

SIGNATURE DISHES



RADICCHIO-SCAMORZA-CARAMELLE

Chanterelles, Green Asparagus, Lemon-Beurre Blanc 33,00

MISO COD

Ponzu Butter, Marinated Turnips, Mushy Peas 37,00

IBÉRICO ² [presa & cheeks]

Mustard Seed Jus, Braised Chicory, Parsley Root 41,00



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GRILL

LABEL ROUGE SALMON

Farm raised – organic aquaculture
Scotland

31,00

OCTOPUS

Wild caught – trap and creel fishery
Northeast Atlantic

33,00

AHI TUNA

Wild caught – traditional line fishery
Indian Ocean

35,00

MONKFISH

Wild caught – line and net fishery
Northeast Atlantic

41,00

LOBSTER

Wild caught – trap and creel fishery
Northwest Atlantic

half **daily price**
whole **daily price**

15

CHEF'S CHOICE OF FISH & SEAFOOD

Selection of Fish and Seafood from the plancha –
Sauce and Side Dishes included

49,00

ENTRECÔTE [approx. 300g]

North German Red Heifer

39,00

BEEF TENDERLOIN [approx. 200g]

Irish Hereford Prime Beef

43,00

[add]

Black Tiger Shrimps [3 pc.]

15,00

Foie Gras [approx. 50g]

19,00

Lobster Tail

daily price

SAUCE [your choice, included]

Charred Lemon & Brown Butter

Demiglace

Beurre Blanc

Miso-Hollandaise

Saffron Sauce

Chimichurri



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SIDE DISHES

	SPINACH Shallot Fondue	8,00
	BOK CHOY Ginger-Soy Glace, Sesame	8,00
	VEGETABLE CASSOULET Turnips, Green Asparagus, Peas	8,00
	CHANTARELLES Shallot Fondue, Tomatoes	daily price
	LA RATTE POTATOES Sea Salt Butter, Chives	7,00
	MASHED POTATOES Brown Butter, Potato Chips	7,00
	FREGOLA SARDA Root Vegetables, Tomatoes, Herbs	7,00
	TRUFFLE FRIES Pecorino, Black Truffle, Sour Cream	15,00



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DESSERTS



ICECREAM | SORBET

Scoop 5,00

Vanilla
Chocolate
Hazelnut

Pineapple-Yuzu
Cherry
Peach

PEACH MELBA

Almond Cake, Raspberry, Hibiscus-Chantilly

15,00

LEMON TARTE

Yuzu, Marinated Pineapple, Meringue

15,00

REGIONAL CHERRY

Chocolate Variation, Vanilla, Kirsch

17,00



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WHITE WINE

WEISSBURGUNDER ELEMENT	0,2 l	9,30
Alois Kiefer, Pfalz, Germany	0,75 l	31,00
CUVÉE „GROHSARTIG“	0,2 l	9,90
Groh, Rheinhessen, Germany	0,75 l	33,00
CHARDONNAY	0,2 l	9,90
La Vis, Trentino, Italy	0,75 l	33,00
JUST RIESLING	0,2 l	11,70
Gut Hermannsberg, Nahe, Germany	0,75 l	39,00
GRAUBURGUNDER	0,2 l	12,90
Dönnhoff, Nahe, Germany	0,75 l	43,00

ROSÉ WINE

AIX ROSÉ	0,2 l	13,20
Saint AIX, Provence, France	0,75 l	44,00

RED WINE

MERLOT CUVÉE	0,2 l	9,30
Chateau Les Rosiers, Bordeaux, France	0,75 l	31,00
SPÄTBURGUNDER	0,2 l	9,60
Karl Pfaffmann, Pfalz, Germany	0,75 l	32,00
TEMPRANILLO	0,2 l	9,90
Finca Athus, Rioja, Spain	0,75 l	33,00
PRIMITIVO ORUS	0,2 l	10,50
Vinosia, Apulien, Italy	0,75 l	35,00
BLAUFRÄNKISCH CUVÉE NO. 1 BIO	0,2 l	11,40
Klumpp, Baden, Germany	0,75 l	35,00



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SOFTDRINKS

BLACK FOREST	0,2 l	3,90
Still	0,75 l	8,50
PETERSTALER GOURMET	0,2 l	3,90
Sparkling	0,75 l	8,50
COCA COLA		
Coca Cola	0,2 l	4,40
Coca Cola Light	0,2 l	4,40
Coca Cola Zero	0,2 l	4,40
FANTA	0,2 l	4,40
SPRITE	0,2 l	4,40
VAIHINGER	0,2 l	4,40
Juices / Nectar / Spritzer	0,4 l	7,00
THOMAS HENRY		
Tonic Water	0,2 l	4,40
Bitter Lemon	0,2 l	4,40
Ginger Ale	0,2 l	4,40
Ginger Beer	0,2 l	4,40
FEVER TREE		
Mediterranean Tonic	0,2 l	5,40
Indian Tonic Water	0,2 l	5,40

BEER

BECK'S	0,3 l	4,80
Pils / Radler	0,4 l	5,60
BECK'S	0,3 l	4,80
Non-alcoholic		
WALDHAUS "OHNE FILTER"	0,3 l	4,80
Pils / Radler	0,4 l	5,60
FRANZISKANER	0,5 l	6,50
Different varieties		



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GRAPPA

BERTA Elisi	2 cl	9,50
POLI Sarpa Oro di Barrique Barili di Sassicaia	2 cl 2 cl	9,50 19,50
NONINO CHARDONNAY	2 cl	9,50
TENUTA DELL'ORNELLAIA Grappa Eligio Riserva	2 cl	13,50

Ziegler's

FINE SPIRITS

WILLIAMS PEAR	2 cl	12,50
OLD PLUM	2 cl	12,50
WILD CHERRY	2 cl	12,50
APRICOT	2 cl	15,50
HAZELNUT	2 cl	15,50
WILD RASPBERRY	2cl	15,50



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COGNAC | BRANDY

REMY MARTIN VSOP	4 cl	12,50
CARLOS I	4 cl	12,50
HENNESSY VS	4 cl	15,50
HENNESSY VSOP	4 cl	17,50

COFFEE | TEA

ESPRESSO	3,50
DOUBLE ESPRESSO	5,20
COFFEE	3,90
ESPRESSO MACCHIATO	3,90
CAPPUCCINO	4,40
MILK COFFEE	4,80
LATTE MACCHIATO	4,80
HOT CHOCOLATE	4,80
POT ALTHAUS TEA	6,50
Earl Grey Supreme	
Darjeeling Puttabong	
Sencha Senpai	
Summer Fruits	
Chamomile Meadow	
Bavarian Mint	



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