



MENU
SELECTION
FALL / WINTER
2018

MENUES ARE AVAILABLE FOR RESERVATIONS
FROM 10 PERSONS



MENU 1

- BROKEN BURRATA WITH PEACH CREAM, PEACH PIECES AND BUTTERMILK SPUME •
- PINK RUMP CAP (COOKED IN WHOLE) WITH POTATO SPUME, MARINATED FENNEL & PALE ALE BEER JUS •
- CURD CREAM WITH BANANA PIECES AND BANANA GEL ON CHOCOLATE MOUSSE AND COFFEE POWDER •

€ 45,00 P. PERSON

MENU 2 – REGIONAL

- FLAMED CHAR WITH COFFEE CAVIAR ON BASIL SEED AND CAULIFLOWER CHUTNEY •
- STEWED OX-CHEEK ON CARROT CREAM WITH PUMPERNICKEL CRUMBS, MUSTARD SEED AND VANILLA JUS •
 - STEWED PEAR WITH SAGE GEL, BUTTER MALTO, YOGHURT AND SPICES •

€ 58,00 P. PERSON

OUR SOMMELIER WILL BE HAPPY TO RECOMMEND CORRESPONDING WINES.



MENU 3

- ROASTED SCALLOP ON CAULIFLOWER CREAM AND FLAMED PEARL ONIONS •
- ROASTED ST PIERRE WITH GLAZED OKRA, PLUCKED PORTULAK AND RICE CRACKER •
- ORANGE CREAM WITH OLIVE OIL, ROASTED ALMONDS ON BASIL ICE CREAM •

€ 58,00 P. PERSON

VEGETARIAN ALTERNATIVE

- CANDIED EGG YOLK WITH SHAVED ALMOND AND ROASTED BREAD ON ORANGE FILETS •
- VERJUS GEL AND BRAISED RED BEET WITH ROASTED CELERY •
- DESSERT AS MENU 1-3 •

€ 37,00 P. PERSON

OUR SOMMELIER WILL BE HAPPY TO RECOMMEND CORRESPONDING WINES.



MENU 5

- CARROT CREAM WITH CANDIED PRAWN ON PUMPKIN CREAM WITH BLOOD ORANGE FILETS •
- POACHED OYSTER IN LYCHEE STOCK, CELERY CREAM WITH STEWED APPLE AND NORI CHIPS •
- WAGYU WITH ROASTED WITH KING OYSTER MUSHROOM, ROASTED ALMOND CREAM AND GARLIC CHIPS •
- CHOCOLATE GANACHE WITH AVOCADO CREAM AND LIME PEARLS ON MINT POWDER •

€ 62,00 P. PERSON

MENU 6

- BRETONIAN LOBSTER WITH COCONUT CREAM AND ROASTED PARSNIPS ON MUSCAT VINAIGRETTE AND SAFFRON REDUCTION •
 - FLAMED RED MULLET IN HAZELNUT STOCK WITH WHITE BEAN CREAM •
 - ROASTED TURBOT ON MUSSEL RAGOUT AND SPINACH •
- WAGYU (SOUS VIDE) WITH COFFEE CAVIAR ON BASIL SEED ON PASSION FRUIT AND BEETROOT CREAM •
 - PINK SWEET POTATO WITH SMOKED PISTACHIO ICE CREAM AND DATE CREAM •

€ 85,00 P. PERSON

OUR SOMMELIER WILL BE HAPPY TO RECOMMEND CORRESPONDING WINES.



FLYING BUFFET 1

- BEEF TATAR HEART HOUSE STYLE •
- SALAD WRAP / CABBAGE / CARAWAY / WITH AND WITHOUT CRISPY CHICKEN •
 - WILD HERB SALAD / HOUSE DRESSING •
 - RAVIOLI / RAMSON / CHERRY TOMATO / VEGETABLE RAGOUT •
- SHORT RIBS OF THE VEAL/ POTATOE VANILLA ESPUMA / BEETROOT •
 - FLUFFY CHOCOLATE / BERGAMOT / NOUGATINE •

€ 45,00 P. PERSON

OUR SOMMELIER WILL BE HAPPY TO RECOMMEND CORRESPONDING WINES.



FLYING BUFFET 2

- BEEF TATAR HEART HOUSE STYLE •
- WILD HERB SALAD / HOUSE DRESSING •
- ALMOND GAZPACHO / CONFIT PRAWN •
- SALAD WRAP / CABBAGE / CARAWAY / WITH AND WITHOUT CRISPY CHICKEN •
- SMOKED EEL / BANANA / MUSTARD / STILTON •
- RAVIOLI / RAMSON / CHERRY TOMATO / VEGETABLE RAGOUT •
- SHORT RIBS OF THE VEAL/ POTATOE VANILLA ESPUMA / BEETROOT •
- BAISER / CITRUS / ALMOND •
- FLUFFY CHOCOLATE / BERGAMOT / NOUGATINE •

€ 65,00 P. PERSON

CANAPÉS

- TATAR / CRUMBLE / BLACK BREAD •
- CONFIT PRAWN / TOMATO / FOCACCIA •
- GOAT CHEESE / MANGO / HABANERO / BAGUETTE •
- SOUTH TYROL SPECK / GIN CUCUMBER / SHAKED BREAD •

€ 22,00 P. PERSON

OUR SOMMELIER WILL BE HAPPY TO RECOMMEND CORRESPONDING WINES.



ALTERNATIVELY WE WOULD LIKE TO OFFER TO CREATE YOUR PERSONAL MENU FROM OUR REGULAR MENU.
PLEASE NOTE THAT STARTERS CANNOT REPLACE THE MAIN COURSE.

SHOULD YOU HAVE ANY QUESTIONS CONTACT US AT ANY TIME TEL. +49 - 151 - 61545040 OR VIA MAIL HELLO@THEHEARTHOUSE.ME