Welcome

ON TOP OF HEIDELBERG

Food & Drinks

WELCOME

WE ARE DELIGHTED TO HAVE YOU AS OUR GUEST TODAY

Whether you're celebrating a special moment, enjoying a relaxed evening for two, or simply taking a little break above the rooftops of Heidelberg — we hope to create memories that stay with you.

With our cuisine, our heartfelt hospitality, and the unique view over the city, we invite you to unwind, feel at ease, and enjoy the moment just as it comes.

Best regards

Carolin Schrepp
-Restaurantmanager-

&

Tolga Özkan
-Head Chef-

WINE PAIRING À LA CARTE AND WITHIN THE MENU

OUR GUIDING PRINCIPLE

"A fine wine is more than an accompaniment — it elevates special moments and renders them truly unforgettable. Explore captivating regions, character-driven wines, exceptional rarities, and the perfect complement to your menu. True to our guiding principle: uniting quality and craftsmanship to create moments that reach far beyond the plate."

2 COURSES	with wine pairing	+ 18
3 COURSES	with wine pairing	+ 27
4 COURSES	with wine pairing	+ 36
5 COURSES	with wine pairing	+ 45

APERITIF

CRODINO SPRITZ [non-alcoholic] 9

BASIL PASSION MULE [non-alcoholic] 12
Homemade Basil Syrup, Passionfruit, Lime,
Ginger Beer

APEROL / CAMPARI SPRITZ 12

NO SWEET TALK 14
Homemade Wildberry Gin, Dry Vermouth,
Sparkling Wine, Soda

PORNSTAR MARTINI 21
Vodka, Passionfruit, Vanilla, Champagne

BUBBLES

SPARKLING TEA [non-alcoholic] Van Nahmen	0,1 l	9
ATLANTIC SEKT Brut, Schloss Affaltrach, Wuerttemberg	0,1 l	11
JEAN PAUL BRUN Crémant Extra Brut, Burgundy, France	0,1 l	12
NICOLAS FEUILLATTE Réserve Exclusive Rosé Champagne, France	0,1 l	15
NICOLAS FEUILLATTE Réserve Exclusive Champagne, France	0,1 l	14

SIGNATURE MENU

AMUSE-BOUCHE

TUNA TATARE
Jalapeño, Sesame, Miso Hollandaise

OR

BEETROOT CARPACCIO
Kale, Truffle, Goat Cheese

*

PUMPKINSOUP
Coconut Milk, Pumpkin Seeds, Pumpkin Seed Oil

*

VENISON LOIN
Cellery, Black Chantarelle, Poppy Seeds, Venison Jus

OR

MONKFISH
Shrimps, Five Different Beans, Shellfish Foam

OR

OYSTER MUSHROOM
Potato Purée, Radicchio Tardivo, Mushroom Jus

OR

PUMPKIN RISOTTO CAN BE SERVED VEGAN
Hokkaido, Chili, Sage

*

PECAN FINANCIER
Quince Compote, Verbena, Spelt Ice Cream

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5 for 99 choose your Starter, Intermediate and Main
4 for 79 choose your Starter and Main
3 for 69 choose your Starter and Main, without Soup

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

SEAFOOD MENU FOR 2

NICOLAS FEUILLATTE Two Glasses
Réserve Exclusive
Champagne, France

[4x] **OYSTER**
Yuzu-Ponzu and Lemon

*

[1x] **PRUNIER CAVIAR** 30G
Blinis, Crème Fraîche, Chives

*

[2x] **SCALLOPS**
Spinach, Truffle, Beurre Blanc

*

[1x] **SOLE** WHOLE COOKED
Mashed Potatoes, Vegetables, Brown Butter

*

[2x] **TONKA CRÈME BRÛLÉE**
Baked Apple Ragout, Brittle Chip, Buttermilk Ice Cream

LAST TIDE [Signature Drink] TWO GLASSES
Clarified Milk Punch, Nicolas Feuillatte Champagne
Pink Guava, Grapefruit, Aperitivo 0.0, Lime, Saline

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5 for 129 per Person, inclusive Champagne & Signature Cocktail
4 for 99 per Person, without the caviar; inclusive Champagne & Signature Cocktail
3 for 79 per Person, without the caviar, without the scallops;
Inclusive Champagne & Signature Cocktail

OUR FAVORITE WINEPAIRING

Riesling, dry | 2024 62
Auf der Mauer
VDP Gutswein
Bassermann-Jordan

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STARTERS

TUNA TATARE
Jalapeño, Sesame, Miso Hollandaise 23

BEEF TATARE
Arugula, Parmesan, Truffle Mayo 25

BEETROOT CARPACCIO
Kale, Truffle, Goat Cheese 19

BELUGA LENTILS
Hokkaido, Wild Herbs Salad, Pumpkin Seed Oil 17

AUSTERN MARENNES-OLÉRON
Lemon **or** Yuzu Ponzu piece 5

SIGNATURE BITES

GAMBAS AL AJILLO
Black Tiger Shrimps, Chili, Bread 21

SCALLOPS
Spinach, Truffle, Beurre Blanc 26

SIGNATURE SELECTION
2 Starters of choice
1 Signature Bite of choice [from 2 Persons] per Person 29

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15 HIGH

vegan *vegetarian*

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CAVIAR

CAVIAR **CONTEMPORARY** [30g]
Prunier Oscietre
Blini, Sour Cream 75

SALADS | SOUPS

WINTER SALAD
Cucumber, Radishes, Pumpkin Seeds, Miso Vinaigrette 15

CAESAR SALAD [whole leaf]
Tomato, Capers, Parmesan, Anchovies 19

[Salads optionally with]
Avocado 6
Black Tiger Shrimps [3x] 12
Goat Cheese 9
Corn-fed Poulard 12
Hokkaido 6

SMALL WINTER SALAD
Cucumber, Radishes, Miso Vinaigrette 8

LOBSTER BISQUE
Fish, Seafood, Fennel Salad,
Toasted Bread, Shellfish Broth 24

PUMPKINSOUP
Coconut Milk, Pumpkin Seeds, Pumpkin Seed Oil 14

MORE? **BREAD & BUTTER**
Charged from the second basket 4

vegan

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vegetarian

SEAFOOD

SALMON [approx. 160gm]
Farm raised – organic aquaculture
Scotland 36

YELLOWFIN TUNA [approx. 160gm]
Wild caught – traditional line fishery
Indian Ocean 37

OCTOPUS [approx. 220gm]
Wild caught – trap and creel fishery
Northeast Atlantic 40

SEA BASS [approx. 160gm]
Wild caught – traditional line fishery
Northeast Atlantic 38

LOBSTER [approx. 450gm]
Wild caught – trap and creel fishery
Northwest Atlantic 70

SOLE **WHOLE COOKED** [approx. 600gm]
Farm raised – organic aquaculture
Spain [for 2 Persons] per Person 45

[included]
1 Sauce of choice
1 Side Dish of choice
Charge for Truffle Side Dishes +5

CHEF'S SELECTION | SEAFOOD ETAGERE
Selection of grilled fish and seafood with
Oysters, Salmon, Tuna, Lobster, Octopus, Prawns,
Vegetables, Mashed Potatoes, Brown Butter,
Truffle Fries, Bisque

[from 2 Persons] per Person 95

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SIDE DISHES

BABY SPINACH
Shallot Fondue 7

WINTER VEGETABLES
Seasonal Vegetables, Herbs 7

HOKKAIDO
Pumpkin Seeds, Chives 7

MASHED POTATOES
Brown Butter 7

POTATOES
Sea-Salt Butter, Limejus 7

TRUFFEL **PASTA**
Taglierini, Parmesan Foam, Chives 12

15 HIGH **FRIES**
Bang-Bang Mayo 7

TRUFFEL **FRIES**
Parmesan, Truffle, Truffle Mayo 12

SAUCE 3
Charred Lemon & Brown Butter
Champagne Beurre Blanc
Miso Hollandaise
Lobster Bisque

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SOULFOOD [Land & Sea]

MONKFISH [Signature Dish]
Shrimps, Five Different Beans, Shellfish Foam 43

VENISON LOIN [Signature Dish]
Celery, Black Chantarelle, Poppy Seeds, Venison Jus 44

BEEF BURGER
Vintage Cheddar, Maple Bacon, Bang-Bang Mayo 27

***THE* WIENER SCHNITZEL** [Original]
Lyonnaise Potatoes, Cucumber Salad, Lingonberries 36

BEEF TENDERLOIN [New Zealand, approx. 180g]
Wild Broccoli, Truffle Fries, Demiglace 55

15 HIGH STYLE **CARBONARA**
Guanciale, Parmesan, Onsen Egg 22

SEAFOODPASTA
Fish, Seafood, Shellfish Foam 30

SOULFOOD [Garden]

PUMPKIN RISOTTO [Signature Dish] CAN BE SERVED VEGAN
Hokkaido, Chili, Sage 26

OYSTER MUSHROOM [Signature Dish]
Potato Purée, Radicchio Tardivo, Mushroom Jus 29

MAKE IT VEGGI **BURGER**
Vintage Cheddar, Portobello, Bang-Bang Mayo 25

TRUFFEL **PASTA**
Taglierini, Parmesan Foam, Chives 26

15 HIGH

vegan *vegetarian*

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DESSERTS

FALSE PEAR
Chestnut Cream, Williams Espuma,
Caramelized White Chocolate Ice Cream 18

PECAN FINANCIER
Quince Compote, Verbena, Spelt Ice Cream 14

TONKA CRÈME BRÛLÉE
Baked Apple Ragout, Brittle Chip, Buttermilk Ice Cream 13

CHEESE SELECTION
Comté, Brie, Goat Cheese, Fig Mustard 15

CAFFÈ AFFOGATO
Pistachio Cream, Pistachio Brittle, Vanilla Ice Cream 9

ICE CREAM	**SORBET**
Vanilla	Preserved Lemon
Chocolate	Plum-Mulled Wine
Buttermilk	Pear-Rum

Scoop 5

As a **GreenSign**–certified establishment, we maintain two beehives. Their honey refines selected desserts. Our contribution to greater sustainability and regional connectedness.

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WHITE WINE

WEISSBURGUNDER ELEMENT Alois Kiefer, Palatinate	0,2 l 0,75 l	13,9 42
CHARDONNAY La Vis, Trentino, Italy	0,2 l 0,75 l	14,2 47
“PURE “RIESLING Gut Hermannsberg, Nahe	0,2 l 0,75 l	14,7 45
GRAUBURGUNDER Von Winning, Palatine	0,2 l 0,75 l	15,7 54
SAUVIGNON BLANC Von Winning, Palatine	0,2 l 0,75 l	15,7 49

ROSÉ WINE

AIX ROSÉ Saint AIX, Provence, France	0,2 l 0,75 l	15,7 54

RED WINE

CUVÉE GAUDENZ Knipser, Palatinate	0,2 l 0,75 l	15,2 52
MERLOT CUVÉE Chateau Les Rosiers, Bordeaux, France	0,2 l 0,75 l	14,2 48
TEMPRANILLO Finca Athus, Rioja, Spain	0,2 l 0,75 l	14,2 48
PRIMITIVO ORUS Vinosia, Apulia, Italy	0,2 l 0,75 l	14,2 49

SOFTDRINKS

SELTERS WATER	0,2 l	4,1
Still	0,75 l	9,5
SELTERS WATER	0,2 l	4,1
Sparkling	0,75 l	9,5
THE COCA-COLA COMPANY		
Coca-Cola / Coca-Cola Zero	0,2 l	4,5
Fanta	0,2 l	4,5
Sprite	0,2 l	4,5
HOUSEMADE LEMONADE	0,4 l	8,5
VAIHINGER		
Juice / Nectar	0,2 l	4,9
Spritzer	0,4 l	7,5
THOMAS HENRY		
Tonic Water	0,2 l	4,5
Bitter Lemon	0,2 l	4,5
Ginger Ale	0,2 l	4,5
Ginger Beer	0,2 l	4,5
FEVER TREE		
Mediterranean Tonic	0,2 l	5,5
Indian Tonic Water	0,2 l	5,5

BEER

BECK´S	0,3 l	4,8
Pils / Radler	0,4 l	5,6
Non-alcoholic	0,33 l	4,8
WALDHAUS “OHNE FILTER”	0,3 l	5,2
Export / Radler	0,4 l	6
Non-alkoholic	0,33 l	5,2
FRANZISKANER	0,5 l	6,6
Light/ Dark/ Non-alkoholic		

GRAPPA

NONINO CHARDONNAY	2 cl	11,5
POLI Sarpa Oro di Barrique	2 cl	10,5
TENUTA DELL'ORNELLAIA Grappa Eligio Riserva	2 cl	13,5

FINE SPIRITS

WILLIAMS PEAR	2 cl	13,5
OLD PLUM	2 cl	13,5
WILD CHERRY	2 cl	13,5
APRICOT	2 cl	13,5
HAZELNUT	2 cl	13,5
WILD RASPBERRY	2 cl	13,5

RUM | COGNAC

Rum

RON ZACAPA 23	4 cl	15
ZACAPA CENTENARIO XO	4 cl	22
DON PAPA	4 cl	14,5

Cognac

HENNESSY		
VS	4 cl	15,5
VSOP	4 cl	17,5
XO	4 cl	38

COFFEE | TEA

ESPRESSO	3,5
DOUBLE ESPRESSO	5,1
COFFEE	4,1
ESPRESSO MACCHIATO	4,1
CAPPUCCINO	5,1
MILK COFFEE	5,5
LATTE MACCHIATO	5,5
HOT CHOCOLATE	5,9
ALTHAUS TEA Earl Grey Supreme Darjeeling Puttabong Sencha Senpai Summer Fruits Chamomile Meadow Bavarian Mint	7,5
FRESH MINT TEA	6,5

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