

Welcome

**ON TOP OF
HEIDELBERG**

Food & Drinks



APERITIF

CRODINO ^{SPRITZ} [non-alcoholic]	9
BASIL PASSION MULE [non-alcoholic] Homemade Basil Syrup, Passionfruit, Lime, Ginger Beer	12
APEROL / CAMPARI ^{SPRITZ}	12
CAPRESE MARTINI Tomato, Olive Oil Washed Vodka, Balsamico, Basil, Dry Vermouth, Mozzarella-Stick	19
PORNSTAR MARTINI Vodka, Passionfruit, Vanilla, Champagne	21

BUBBLES

SPARKLING TEA [non-alcoholic] Van Nahmen	0,1 l	9
ATLANTIC SEKT Brut, Schloss Affaltrach, Wuerttemberg	0,1 l	11
REICHSRAT VON BUHL ROSÉ Brut, Palatinate	0,1 l	15
JEAN PAUL BRUN Cremant Extra Brut, Burgund, France	0,1 l	14
LAURENT-PERRIER La Cuvée Brut, Champagne, France	0,1 l	17



MENU

15 HIGH SIGNATURE MENU



AMUSE-BOUCHE

*

TUNA TARTARE

Citrus Vinaigrette, Radish, Wasabi Mayo, Sesame

*



ASPARAGUSSOUP [Replace the soup with a signature bite

+10]

Tarragon, Croûtons, Asparagus

*

SEA BASS

Risotto, Green Asparagus, Beurre Blanc

*

VEAL LOIN

Potato–Jerusalem Artichoke–Purée, Sugar Snaps, Cream Morel

*



MATCHA CRÈME BRULÉE

Raspberry Sorbet, Crumble

5 for 99

| with wine pairing 154

4 for 79 Sea Bass oder Veal

| with wine pairing 124

3 for 69 Sea Bass oder Veal, without Soup

| with wine pairing 104

15 HIGH SIGNATURE MENU | VEGETARISCH



AMUSE-BOUCHE

*



ZUCCHINI-CANNELONI

Burratacreme, Basil, Olive Tapenade

*



ASPARAGUS SOUP

Tarragon, Croûtons, Asparagus

*



GRILLED ROMAINE LETTUCE

Cashewcreme, Rhubarb, Strawberry Broth

*



OPEN RAVIOLI

Morels, Peas, Parmesancream

*



MATCHA CRÈME BRULÉE

Raspberry Sorbet, Crumble

5 for 89

| with wine pairing 144

4 for 69 Romaine Lettuce oder Open Ravioli

| with wine pairing 114

3 für 59 Romaine Lettuce oder Open Ravioli, without Soup

| with wine pairing 94



15 HIGH



vegan

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

vegetarian

STARTERS

	TUNA TARTARE Citrus Vinaigrette, Radish, Wasabi Mayo, Sesame	23
	BEEF TATARE Quail Egg Yolk, Black Walnut, Crème Fraîche	25
	ZUCCHINI-CANNELONI Burratacreme, Basil, Olive Tapenade	20
	OYSTERS MARINESS NO.2 Lemon Mignonette <u>or</u> Yuzu Ponzu	pc. 5

SIGNATURE BITES

	[5x] GAMBAS AL AJILLO Black Tiger Shrimps, Chili, Bread	21
	MOULES FRITES Mussels, Pernod, ¹⁵ HIGH Fries	21
	WARM PULPOSALAD Olives, Celery, Herbs Oil	24
	SCALLOPS Spinach, Black 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



CAVIAR

15

CAVIAR CONTEMPORARY [30g]

Prunier Oscietre
Blini, Sour Cream

75

SALADS | SOUPS



ARTISAN LETTUCE

Cucumber, Radish, Mustard Dressing

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

15 HIGH STYLE BOUILLABAISSSE

Fennel Salad, Toasted Bread, Shellfish Broth

25

MORE? BREAD & BUTTER

Charged from the second basket

4



vegan






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ASPARAGUS

	ASPARAGUS SALAD Yuzugel, Wild Garlic, Rhubarb	19
	ASPARAGUS SOUP Tarragon, Croûtons, Asparagus	15
	WHITE ASPARAGUS [approx. 350g cooked] Brown Butter, Potatoes, Hollandaise	28
	[optional with]	
	Salmon Fillet [approx. 100 g]	16
	Small Schnitzel	18
	Beef Tenderloin [approx. 100 g]	23
	WILD GARLIC PASTA Sun-Dried Tomato, Pine Nuts, Asparagus Foam	22
	ASPARAGUSRISOTTO Morels, Yeast Flakes, Asparagus Broth	24

**OUR ASPARAGUS IS SOURCED LOCALLY FROM SPARGELHOF
HALLWACHS IN PLANKSTADT**



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SOULFOOD [Land & Sea]

SEA BASS [Signature Dish] Risotto, Green Asparagus, Beurre Blanc	41
VEAL LOIN [Signature Dish] Potato–Jerusalem Artichoke-Purée, Sugar Snaps, Cream Morel	42

BEEF BURGER Vintage Cheddar, Maple Bacon, Bang Bang Mayo	27
THE WIENER SCHNITZEL [Original] Lyonnaise Potatoes, Cucumber Salad, Lingonberries	36
BEEF TENDERLOIN [Irish Herford, approx. 180g] Wild Broccoli, Truffle Fries, Demiglace	59

SOULFOOD [Garden]

 GRILLED ROMAINE LETTUCE [Signature Dish] Cashewcreme, Rhubarb, Strawberry Broth	27
 OPEN RAVIOLI [Signature Dish] Morels, Peas, Parmesancream	29

 MAKE IT VEGGI BURGER Vintage Cheddar, Portobello, Bang Bang Mayo	25
 TRUFFLE PASTA Taglierini, Parmesan Foam, Chives	25



15 HIGH



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

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

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

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

15

CHEF'S SELECTION | SEAFOOD ETAGERE
Luxurious selection of grilled fish and seafood with
Lobster, Oysters, Octopus, Prawns, Salmon, Tuna,
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
	SPRING VEGETABLES Seasonal Vegetables, Herbs	7
	ASPARAGUS RAGOUT Citrus Zest, Tarragon	7
	MASHED POTATOES Brown Butter, Potato Chips	7
	POTATOS Sea-Salt Butter, Limejus	7
	TRUFFEL PASTA Taglierini, Parmesan Foam, Chives	12
	15 HIGH FRIES Bang Bang Mayo	7
	TRUFFEL FRIES Pecorino, Truffle, Truffle Mayo	12
	<hr/> SAUCE Charred Lemon & Brown Butter Beurre Blanc Hollandaise	3



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DESSERTS



ICECREAM | SORBET

Scoop 5

Vanilla	Pear
Chocolate	Mango
White Chocolate	Raspberry

STRAWBERRY-LIME

White Chocolate Ice Cream, Yogurt Mousse, Rhubarb 17

MATCHA CRÈME BRULÉE ^{15 HIGH STYLE}

Raspberry Sorbet, Crumble 13

CHEESE SELECTION

Comté, Brie, Goats Cheese, Fig Mustard, Fruit Bread 15

15 HIGH X ROOFBAR | DESSERT COCKTAILS

LIQUIDE LINZ

Chambord, Noilly Prat, Frangelico, Limejuice,
Tonka-Milk-Foam 15

[A velvety-clear dessert cocktail – inspired by the Linzer classic.

Clarified with milk, topped with an airy **tonka milk foam**, served with **delicate pastry**]

LIQUIDE SOLERO DREAM

Passionfruit, Mango, Vanilla, Tonka-Milk-Foam 15

[An alcohol-free, fruity-creamy dessert drink – inspired by tropical islands.

Crowned with a light **tonka milk foam**, served with passion **fruit gel**]



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WHITE WINE

WEISSBURGUNDER ELEMENT Alois Kiefer, Palatinate	0,2 l 0,75 l	13,9 42
CUVÉE „GROHSZÜGIG“ Groh, Rhine-Hesse	0,2 l 0,75 l	14,2 47
CHARDONNAY La Vis, Trentino, Italy	0,2 l 0,75 l	14,2 47
„JUST“ 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

ROSÉ WINE

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



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SOFTDRINKS

BLACK FOREST	0,2 l	4,1
Still	0,75 l	9,5
PETERSTALER GOURMET	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		



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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

Ziegler's

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



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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	7,5
Earl Grey Supreme	
Darjeeling Puttabong	
Sencha Senpai	
Summer Fruits	
Chamomile Meadow	
Bavarian Mint	
FRESH MINT TEA	6,5



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15



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