

# MENU

## APPETIZERS

<b>PAIN À LA COCOTTE</b>	7,50
Small sourdough bread   Sea salt butter	
<b>OLIVES</b>	7,00
Herbs   Olive oil	
<b>SPUNDEKÄS</b>	9,50
Cream cheese specialty   Mini pretzels	
<b>PUMPKIN SOUP</b> VEGAN	8,50
Coconut Milk   Pumpkin seeds   Pumpkin oil	
<b>CURED SALMON</b>	14,50
Cranberry & Gin   Dill herb coat	
<b>BEETROOT CARPACCIO</b>	14,50
Goat creme cheese   Walnuts	
<b>BEEF TARTARE</b>	17,00
Capers   Mustard   Shallots   Egg yolk	
<b>ETAGERE</b> for 2 to 3 people	38,50
Beetroot   Cured salmon   Beef Tartare	

## SALADS

<b>GOAT CHEESE SALAD</b>	18,50
Seasonal salad mix   Fresh vegetables Gratinated goat cheese   Seeds House dressing	
<b>CAESAR SALAD</b>	21,00
Romaine lettuce   Caesar dressing   Bacon Croutons   Grana Padano   Chicken breast	
<b>SIDE SALAD</b>	6,50
Seasonal salad mix   Raw vegetables House dressing	

## SIDES & EXTRAS

French fries 5   Mashed potatoes 5
Grilled vegetables 5   Rice 5
Red wine jus 3   Green pepper sauce 3
Creamy Mushroom sauce 4   Lingonberries 1,5
Herb Butter 1.50   Ketchup 0,8   Mayonnaise 0,8

## ADVENT SUNDAYS

In the contemplative pre-Christmas season, we open the Heiliggeist all four Sundays of Advent exclusively for you. Enjoy festive moments in a unique atmosphere and let yourself be pampered with culinary delights

30.NOV | DEC 07 | 14. DEC | 21. DEC  
OPENING HOURS 13.00 – 21.00

## MAIN COURSES

<b>FILET MIGNON</b>	44,50
Beef tenderloin   Grass-fed beef   Bread dumpling Cognac Cream Sauce	
<b>STEAK FRITES</b>	36,50
Sirloin steak sliced   Green pepper sauce French fries	
<b>BEEF SHORT RIBS</b>	28,00
Beef rib   Red Wine Sauce   Polenta   Carrots	
<b>WIENER SCHNITZEL</b>	32,00
Veal cutlet   Potato salad   Lemon	
<b>COQ AU VIN</b>	24,50
Chicken thighs   Red wine sauce Shallots   Carrots   Mashed potatoes	
<b>SALMON</b>	28,50
Grilled salmon fillet   Lentil vegetables White tomato foam	
<b>SEMMELSCHNITTE</b>	22,50
Homemade bread dumpling Mushrooms   Cream sauce	
<b>CAMPANELLE BEEF</b>	24,50
Homemade Pasta Beef strips   Creamy mushroom sauce   Parmesan	
<b>CURRY VEGAN</b>	17,50
Seasonal vegetables   Red curry   Coriander Coconut milk   Basmati rice   Cashews + Chicken	

## DESSERTS

<b>CAFÉ GOURMAND</b>	7,50
Espresso   Mini desserts	
<b>BROWNIE</b>	12,00
Chocolate ganache   Vanilla ice cream	
<b>CRÈME BRÛLÉE</b>	9,00
Tonkabean   Vanilla	
<b>APEROL SORBET</b> VEGAN	10,00
Homemade & served with Prosecco	
<b>CHEESE SELECTION</b>	18,00
Comté   Brie de Meaux   Parmesan Fig mustard	
<b>DIGESTIF</b>	
<b>ESPRESSO MARTINI</b>	7,50
<b>FRUIT BRANDIES</b>	4,50
Raspberry, Hazelnut or „Williams Christ“	

# APERITIF

## CHAMPAGNER

LAURENT-PERRIER HERITAGE 0,1L | 16,00

"My only regret is that I have not drunk more champagne in my life."

( John Maynard Keynes )

BOTTLE 0,75L 98,00

## APEROL SPRITZ

APEROL | SECCO | SODA | 8,60

An embodiment of the Italian dolce vita, this refreshing cocktail with its bright orange nuance and fruity aromas of bitter oranges and herbs embodies the sweet lightness of the Italian lifestyle.

Spritz variations with

CAMPARI | LILLET WILDBERRY | SPRITZER

**APEROL TOWER 8 drinks 60.00 | 12 drinks 78.00**

Sharing is caring

## NEGRONI

BOMBAY SAPPHIRE | MARTINI RUBINO | CAMPARI | 10,00

A classic Italian aperitif that's bright red color and the distinctive aromas of bitter orange, herbs and spices make the Negroni a timeless pleasure.

## GIN & TONIC

BOMBAY SAPPHIRE | THOMAS HENRY TONIC WATER | 9,00

A timeless drink with aromatic facets of citrus and juniper, accompanied by the invigorating carbonic acid of the tonic.

PREMIUM VERSION 12,00

HENDRICKS | GIN MARE | MONKEY 47

## AMBRÉ TONIC

NOILLY PRAT AMBRÉ | TONIC WATER | 9,00

Ambre Tonic combines the fine spice of a high-quality amaro with the tangy freshness of tonic water

## DRY MARTINI

BOMBAY SAPPHIRE | MARTINI EXTRA DRY | 12,00

Not just a drink, but an icon. The crystal clear elegance of the drink, perfectly chilled and with a touch of garnished with lemon zest, emphasizes the nuances of the Gins and the subtle bitterness of vermouth.

Also in the Bond version as a VODKA MARTINI of course shaken, not stirred

GREY GOOSE | DRY VERMUT

## SPARKLING WINE

The Riesling sparkling from the Braunewell winery from Rheinhessen, presents itself as exquisite Enjoyment with fine perlage and subtle aromas.

The golden brilliance reflects the careful craftsmanship of this sparkling wine.

RIESLING BRUT | ROSÉ

0,1 7,00 | BTL. 0,75l 42,00