

Dessert

Blackcurrant sorbet with prosecco

€ 9.50

Lemon sorbet with vodka

€ 9.50

two types of Belgian chocolate mousse

€ 11.50

Lukewarm chocolate cake with compote of pears
and chestnut parfait

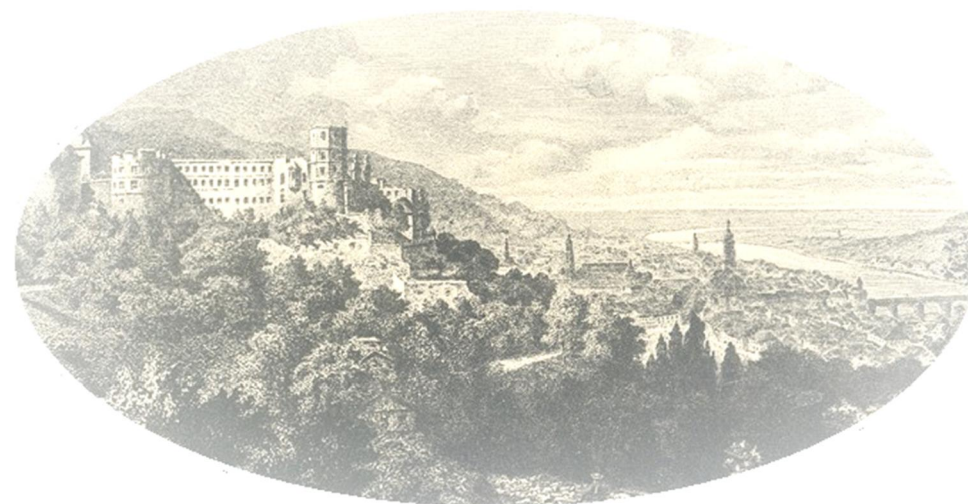
€ 14.50

Crème brûlée of tonka beans with red wine ice cream
and compote of plums

€ 14.50

Small selection of cheeses

€ 15.50



Herrenmühle Heidelberg

Restaurant Herrenmühle Heidelberg GmbH

69117 Heidelberg
Hauptstraße 239
Tel. 06221-602909
www.herrenmuehle.net
mail@herrenmuehle.net

Pers. haftender Gesellschafter
Restaurant zur Herrenmühle GmbH
Geschäftsführer
Joachim Heß
Hans-Michael Wagenhals
Registergericht Mannheim
HRB 705129

Menu card

Used menus are disposed for your safety
and you always get a new card!

Prefix menu

Tataki of yellow fin tuna on red quinoa,
Pickled watermelon, sesamy-caramel, and ponzu gel

Hokkaido pumpkin soup with lime and ginger
with a small salmon tatar and pumpkin seed oil

Fried cod filet with fresh lemon thyme,
red rice and shellfish-foam

Venison with hazelnut-crust, red spiced pear,
puree of celery and brioche dumplings

Crème brûlée of tonka beans, red wine ice cream,
and plum compote

Starter – main course – dessert € 68

Starter – soup – main course – dessert € 78

Starter – fish – main course – dessert € 88

Starter – soup – fish – main course – dessert € 98

Appetizers

Autumn salad in house dressing € 8.50

Hokkaido pumpkin soup with lime and ginger
with a small salmon tatar and pumpkin seed oil € 13.50

Lamb's lettuce with fig mustard dressing with caramelized goat
cheese and Port wine figs € 18.50

Tataki of yellow fin tuna on red quinoa,
Pickled watermelon, sesamy-caramel, and ponzu gel € 22.50

Main courses

Char filet on Parsley pearl barley,
peppered beurre blanc and red chard
€ 29.50

Fried cod filet with fresh lemon thyme,
red rice and shellfish-foam
€ 33.50

Beef filet with autumn mushrooms, beetroot-potato-puree, truffle-
butter-gravy
37.50 €

Venison with hazelnut-crust, red spiced pear,
puree of celery and brioche dumplings
37.50 €

Saddle of veal with quince-cabbage, truffled potato-medaillons, and
redwine-rosemary-gravy
€ 34.50

Iberian pork rib with potato-pumpkin-puree, Pedro Ximenez sherry
cream, fried mushrooms and Brussel sprouts
€ 31.50