

heimspitze[♥]

WIRTSHAUS

WELCOME TO THE **HEIMSPITZ-WIRTSHAUS!**
A PLACE, WHERE GOOD FOOD, NICE PEOPLE
COME TOGETHER IN AN UNCOMPLICATED
WAY.

HEIMSPITZ GEDECK - PER PERSON 3.5

TO START

CALF'S HEAD
PICKLED ONION, PUMPKIN 14.4

CURED TROUT
BUTTERMILK, DILL, CUCUMBER 12.6

VEGETABLE TARTARE
HOMEMADE FOCACCIA 10.7

BEEF CARPACCIO
HERBS, PARMESAN 20.8

WINTER LEAF SALAD 8.5

TRADITIONAL VEAL RAGOUT (BEUSCHERL) 18.5

VEGETABLE RAGOUT (BEUSCHERL) 15.7

BEEF BROTH WITH GARNISH À LA LUKAS 7.9

SOUP OF THE DAY 7.9

TO GO ON

WIENER SCHNITZEL
PARSLEY POTATOES, GRENTA
ORIGINAL – VEAL 31.5
VIENNESE STYLE – PORK 22.5

BRAISED BEEF SHOULDER
BOUILLON POTATOES, ROOT VEGETABLES 28.7

VEAL MEATBALLS
POTATO PURÉE, CARROT, CRISPY ONIONS 25.9

BRAISED PORC CHEEKS
CELERIAC PURÉE, BRUSSELS SPROUT 24.9

“WALLER GOULASH” (CATFISH GOULASH)
ROOT VEGETABLES, JERUSALEM ARTICHOKE 23.9

CAULIFLOWER
WHITE BEANS, CHIMICHURRI, PEANUTS 20.4

SPINACH DUMPLINGS 19.9

TO FINISH

APRICOT CRÊPES 6.5

APRICOT CRÊPES 11.7

CURD “SCHMARRN”, PLUM COMPOTE 9.8

2 TYPES OF MONTAFON CHEESE 7.9

AFFOGATO 10.5

DESSERT OF THE DAY – JUST ASK!