

heimspitze[®]

WIRTSHAUS

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

HEIMSPITZ COVER - PER PERSON 3.5

TO START

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| CRISPY CALF'S HEAD IN BREAD CRUST CARROT, MUSTARD | 14.4 |
| CURED TROUT BUTTERMILK, DILL, CUCUMBER | 12.6 |
| VEGETABLE TARTARE WHIPPED FETA, CAPERS FLOWERS | 10.7 |
| BEEF CARPACCIO YUZU AOILI, PARMESAN | 20.8 |
| WINTER LEAF SALAD | 8.5 |
| TRADITIONAL VEAL RAGOUT (BEUSCHERL) | 18.5 |
| VEGETABLE RAGOUT (BEUSCHERL) | 15.7 |
| BEEF BROTH WITH GARNISH OF THE DAY | 7.9 |

TO GO ON

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| WIENER SCHNITZEL PARSLEY POTATOES, GRENTA ORIGINAL – VEAL VIENNESE STYLE – PORK | 31.5 22.5 |
| BRAISED BEEF SHOULDER BOUILLON POTATOES, ROOT VEGETABLES | 28.7 |
| VEAL MEATBALLS POTATO PURÉE, CARROT, CRISPY ONIONS | 25.9 |
| BRAISED PORC CHEEKS CELERIAC CREAM, BRUSSELS SPROUT | 24.9 |
| “WALLER GOULASH” (CATFISH GOULASH) ROOT VEGETABLES, JERUSALEM ARTICHOKE | 23.9 |
| CAULIFLOWER WHITE BEANS, CHIMICHURRI, PEANUTS | 20.4 |
| HEIMSPITZ SCHUTZKRAPFEN (RAVILO) | 19.9 |

TO FINISH

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| APRICOT CRÊPES | 6.5 |
| MOUSSE AU CHOCOLAT | 9.8 |
| 2 TYPES OF MONTAFON CHEESE | 9.8 |
| AFFOGATO | 7.9 |
| SCOOP OF HOMEMADE SORBET WITH A DASH OF PROSECCO | 4.5 6.5 |