

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

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

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 CREAM, BRUSSELS SPROUT 24.9

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

CAULIFLOWER
WHITE BEANS, CHIMICHURRI, PEANUTS 20.4

HEIMSPITZ SCHUTZKRAPPEN (RAVIOLO) 19.9

TO FINISH

APRICOT CRÊPES 6.5

MOUSSE AU CHOCOLAT 9.8

2 TYPES OF MONTAFON CHEESE 9.8

AFFOGATO 7.9

SCOOP OF HOMEMADE SORBET 4.5
WITH A DASH OF PROSECCO 6.5