

APPETIZERS

Goat cheese ^g 9.90€
served with wild herb salad and
baguette

Cold cuts of veal fillet ^g 11.90€
finely sliced with spicy herb
sauce and small salad bouquet

Graved-Lachs ^{a,d,g,i} 12.90€
pickled – with crème fraîche,
salad bouquet and small potato
hashbrown

CLASSICS

Cordon Bleu ^{a,c,g,j,l,2,3,11} 17.90€
of pork filled with ham and cheese,
served with homemade potato
salad

Wiener Schnitzel ^{a,c,i} 23.90€
breadcrumbed and fried veal
scallop with cranberries
and fried potatoes

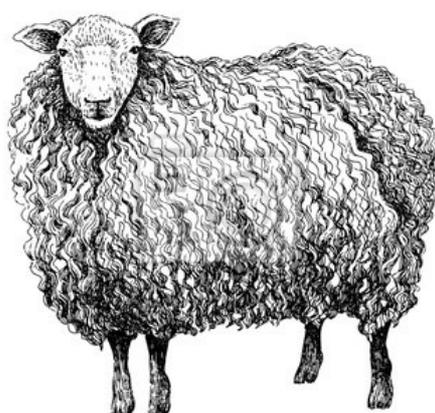
Turkey steak ^{a,c,j,g,l,3} 16.90€
In crispy crust served with
Béarnaise sauce and potato
biscuits

Zwiebelrostbraten ^{l,i,2,3,14} 24.90€
tranche of Angus beef, smoked
jus, glazed onions
and fried potatoes with bacon

Pork loin steak ^{g,l,2,3} 18.90€
with creamy mushroom sauce and
fried potatoes **or**
with pepper cream sauce &
spaetzle

Restaurant Heidegrund

DELICIOUSLY SEASONAL
& AUTHENTIC.



GRILL

Beef rump steak 27.90€
200g from Argentina

Beef fillet 28.90€
200g from Argentina

Salmon fillet 200g ^{a,d} 24.90€

Pork fillet 200g 18.90€
Served with herb butter, Béarnaise
sauce and fried potatoes ^{g,j,c,i,l,1,2,3}

SOUPS

Potatosoup ^{l,i,j,2,3} 6.90€
Earthy Petersfeld style, served
with smoked "Knackwurst" and
marjoram

Onion soup 5.90€
with cheese croutons

Carrot-Ginger-Soup ^{g,d} 6.90€
served with salmon

COUNTRY SIDE

Fillet of veal ^{a,c,f,i,j,l,1,2,3} 18.90€
slowly cooked in horseradish
sauce, fried bread noodles and
cranberries

Pork shoulder ^{a,g,l,i,2,3,11} 17.90€
crispy roasted with dark beer
sauce, potato dumplings and
coleslaw

SIDERS

Steakhouse Fries ^a 3.50€

Grilled vegetables ⁱ 4.00€

Creamy mushrooms ^{g,l,3} 4.00€

Large salad ^{l,j,l,g} 6.90€

Small salad ^{i,j} 2.50€

Spaetzle ^{a,c} 4.00€

Pepper cream sauce ^{g,l,i} 2.00€

Béarnaise Sauce ^{c,j,g,l,3} 2.00€

Herb butter ^{g,j,1} 2.00€

VEGETARIAN

House Salad ^{a,i,j,l,g,1,2,3} 11.90€
"Heidegrund style", dressed raw vegetable salad, lettuce, cheese, egg and baguette

Green Bowl ^{ij} 11.90€
couscous, marinated vegetables and wild herb salad

Celery-parmesan Escalope ^{a,c,j,g,l,3} 12.90€
with sauce béarnaise and potato hash browns

Tomato breadsalad ^{a,i,l,g,1,2,3} 12.90€
with mozzarella, tomatoes, cucumbers, red onions and garlic croutons



Eten un Drinken
hollt Liev un
Seel binanner!

Plattdeutsch: „ Food and drink keeps body and soul together“.

SEASIDE

Pike-perch fillet ^{a,d,g,i} 21.90€
skin-fried, served with grilled vegetables, lime sauce and parsley potatoes



SWEET DELIGHTS

Kaiserschmarrn ^{g,c,a,h,1,2,11} 7.90€/person
cut-up and sugared pancake with vanilla ice cream & whipped cream
(min. 2 persons, appr. 30 minutes)

Passion fruit parfait ^{c,g} 7.90€
served with fresh fruits

Sour cherry crumble ^{a,c,g} 6.90€
with chocolate ice cream

Chocolate Mousse ^{c,g} 8.90€
from Valrhona couverture with sweet forest berry compote

Allergens & additives

1=with colouring, 2=with preservative, 3=with antioxidant, 4=with flavour enhancer,
5=sulphurised, 6=blackened, 7=with phosphate, 8=with milk protein, 9=containing caffeine,
10=containing quinine, 11=with sweetener, 13=waxed

a=cereals containing gluten, b=crustaceans, c=eggs, d=fish, e=peanuts, f=soy g=milk h=nuts, i=celery, j=mustard,
k=sesame, l=sulphur dioxide and sulphites, m=lupine, n=molluscs