



HERITAGE

Beloved rethought.



Aperitifs

Gendarmenmarkt Spritz 12

Vermouth Rosé | Ramazzotti Rosato | Lemon | Soda

Vamos! 10

Canonita de Mallorca | white wine | spice syrup

#TasteTheSeasons #RokuGin

Spring 14

Roku Gin | rhubarb juice | rhubarb syrup | dry tonic

Summer 14

Roku Gin | lavender syrup | lemon juice | soda and sparkling wine

Autumn 14

Roku Gin | pear brandy Williams pear | maple syrup | apple cider

Winter 14

Roku Gin | honey | lemon juice | ginger beer

Sparkling

G.H. Mumm Grand Cordon Champagne 18

G.H. Mumm Grand Cordon Rosé Champagne 21

Bouvet Ladubay "Blanc de Blancs" Méthode Traditionelle 9



Beer

Hasseröder draft beer

0,3 | 6

0,5 | 8

Franziskaner wheat beer bright bottle 0,5 8

Franziskaner wheat beer dark bottle 0,5 8

BRLO (Berlin) Pale Ale bottle 0,33 6

Highball

Raspberry Ginger Collins 17

Raspberry Gin | ginger beer | lime | mint

Shiso Dry Rye Gin "Florian Glauert Edition" 18

Fever Tree Indian Tonic | Shiso leaves

Roku Gin 14

Fever Tree Indian Tonic | lime | ginger

Absolut zero – alcohol

Sparkling Tea – BLÅ 10

Jasmin | white tea | Darjeeling

No Martini Sour 10

Martini Vibrante | lemon juice | lemon syrup | egg white

Absolut Virgin 10

Ginger Ale | lime juice | mint

Woiilà 10

Volée | lavender syrup | lime juice | apple juice | grapefruit juice

I'm the Spring 12

Wonderleaf Gin | rhubarb juice | rhubarb syrup | dry tonic

Water 5

Berliner Urstromquell still | sparkling water unlimited p. p.

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Goose Menu

69 p. P.

Main 45

Bouillon of goose

Root vegetable | rillettes

Classic roast goose

Red cabbage | kale | dumplings | mugwort jus

Dominostein „Léger“

Chocolate | apple | quince | spice crumble | almonds

Wine pairing incl. water 32 p.P.

Non alcoholic drinks pairing incl. water 28 p.P.



HERITAGE Family Style Floating Menu

for 2 people, 89 p. p.

Lucky You

Salmon | pink grapefruit | sesame seeds | miso | shiso

HERITAGE Tartar

Beef filet | capers | egg yolk | anchovy | Parmesan | chives | Croûtons

Good Friend

Crispy eggplant | silken tofu | Kaffir lime | shiitake | coriander

Liquid Lobster

Lobster Bisque | tomatoes | Pimiento olive oil

49a

Wan tan | pork | chilli | miso | ginger | garlic

Taste of Tuscany

Gnocchi | autumn truffle | cavolo nero | salsify | Pecorino

Eat This!

Duck breast | black trumpet | coco beans | Quatre épices | fig | Madeira jus

Ci – Trust

Sorbet | salad

I love chocolate 16

Cake | ice cream | sauce | kiss



First

HERITAGE Tuna 22

Tacos | papaya | coconut | jalapeno | avocado | tamarind | coriander

Berlin Beets 16

Beetroot | Falafel | orange | yoghurt | parsley | pomegranate

Salade Française 16

Lambs lettuce | veal tongue | pumpkin | horseradish | grape seed oil

Getting Nuts 42

Burrata – lukewarm – | hazelnut | white truffle | button mushroom | elder caper

Lucky You 18

Salmon | pink grapefruit | sesame seeds | miso | shiso

HERITAGE Tartar 24

Beef filet | capers | egg yolk | anchovy | Parmesan | chives | Croûtons

HERITAGE Tartar 18

Vegan Tartar | beetroot | jack fruit | capers | smoke | fermented mustard seed

In Between

Liquid Lobster 14

Lobster Bisque | tomatoes | Pimiento olive oil

Good Friend 15

Crispy eggplant | silken tofu | Kaffir lime | shiitake | coriander

Satisfyer 14

Tagliolini | Napoli Bianco | Parmesan

Satisfyer PRO 38

Fine white pasta | white truffle | Guanciale | Parmesan

49a 12

Wan tan | pork | chilli | miso | ginger | garlic

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Main

Taste of Tuscany 29

Gnocchi | autumn truffle | cavolo nero | salsify | Pecorino

Leek a la Thermidor 26

Baked leek | white beans | king oyster mushroom | sunflower | Jonjol | mustard seed
#eatthechange

Salle a Manger 36

cod | rutabaga | brussel sprouts | pumpkin | turnip | dill | parsley

What a pick me up 38

Pink veal | mustard seed chive sauce | lambs lettuce | crispy potato-mousseline

Eat this! 40

Duck breast | black trumpet | coco beans | Quatre épices | fig | Madeira jus

Finger Lickn' Good 42

Pork belly | smoked eel | octopus | broad beans | roasted onions | garlic | bread

Moules et Frites 22

Blue mussels | fries | dip | lemon

Beef filet, Black Angus 180g 250g	42 54
Sizzling Entrecôte Dry Aged 250g	39
Veal chop 350g	48
Half lobster	39

In addition, we serve

Salad | crispy HERITAGE potatoes | Béarnaise sauce

Filleted | carved at the table

Whole sole, capers – parsley – butter 69

Châteaubriand 600g for 2 people 129

Preparation time approx. 45 minutes



Add on to share

Focaccia 18

Taleggio | potato | caramelized onion | truffle
with white truffle additionally 20

Meatballs 14

Classic tomato sauce | Rosemary Crumble

HERITAGE Fries 12

Bowl of fries | Parmesan | truffle cream

The Salad 18

HERITAGE Style Caesar Salad | Miso | crispy chicken | Parmesan | rosemary crumble

Super Power Salad 10

Spinach kale salad | truffle-Ponzu | Yuzu | sesame

HFC – HERITAGE Fried Chicken 18

Baconnaisse | BBQ | Kimchi sesame



Last

Ci – Trust 10
Sorbet | salad

Café Gourmet 12
Espresso or Espresso Macchiato | small Crème Brûlée

I love chocolate 16
Cake | ice cream | sauce | kiss

I hate chocolate 16
Tarte Tatin | apple | puff pastry | Grand Manier | crème fraîche | Tahiti vanilla

Fongdü 19
Small cheese fondue | bread | apple | cucumbers | tomato | fig

Round of beer for the kitchen 36
Round of wine for the service 36



Digestif

Grappa 4cl

Nonino lo Chardonnay, Italy 13

Sibona Barolo, Italy 13

Fruity & flowery 4cl

Mirabelle, France 12

Hazelnut, Germany 13

Wood barrel Gentian, Germany 13

Red Williams pear, Germany 13

Wild raspberry, Germany 13

Apple & pear, Germany 13

Cognac & Brandy 4cl

Hennessy X.O., France 22

Hennessy very Special, France 14

Rémy Martin X.O., France 22

Asbach Special 15y, Germany 13

Carlos I, Spain 11

1866 Brandy De Jerez, Spain 14

#heritageberlin

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