



HERITAGE

Beloved rethought.



Aperitifs

Gendarmenmarkt Spritz 12

Martini Rosso | Ramazzotti Rosato | lemon | Soda

Gin Fritz 18

HERITAGE Gin | lemon | eggwhite

#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 | red 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

Königs Pilsener draft beer

0,3 | 6

0,5 | 8

Benedektiner wheat beer bright bottle 0,5 8

Benedektiner 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

Woi!à 10

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

I'm the Spring 12

Wonderleaf Gin | rhubarb juice | rhubarb syrup | dry tonic

Water 6

Berliner Urstromquell still | sparkling water 0.75l

In case of intolerance or allergy, please contact our food and beverage team. All prices in Euro including VAT.

We accept all common electronic methods of payment. Cash not accepted.



HERITAGE VEGAN

5 course menu 89 p.P.

4 course menu without sorbet 79 p.P:

HERITAGE Vartar

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

Good Friend

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

Aioli Ravioli

Ravioli | smoked almonds | garlic | artichoke | Taggiasca olives | rosemary

Ci-Trust

Sorbet | salad

I hate chocolate

Carrot | cream cheese | cashew | almond | cinnamon | nutmeg



HERITAGE Family Style Floating Menu

for 2 people, 89 p. p.

Lucky You

Salmon | pink grapefruit | sesame seeds | miso | shiso

Umami "Stüllchen"

Cured Roastbeef | Brioche | caramel butter | Fancy sauce | herbs

Berlin Beets

Beetroot Hummus | Falafel | orange | yoghurt | parsley | pomegranate | mint

Liquid Lobster

Lobster Bisque | tomatoes | Pimiento olive oil

Taste of Tuscany

Gnocchi | wild garlic | Burrata | dried morel jus | hazelnut

Seoul Food

Smoked pork belly | eel | roasted onion | garlic | korean cucumber salad

Ci - Trust

Sorbet | salad

I love chocolate

Tarte | cream | parfait | crisp | gel

Wine pairing, 4 glasses á 0.1l 42

Non alcoholic pairing, 4 glasses á 0.1l 32

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First

HERITAGE Tuna 25

Tuna | pink veal | Fior di Latte | Kampot pepper | salted lemon | olive oil

Berlin Beets 20

Beetroot Hummus | Falafel | orange | yoghurt | parsley | pomegranate | mint

Umami "Stüllchen" 19

Cured Roastbeef | Brioche | caramel butter | Fancy sauce | herbs

Lucky You 22

Salmon | pink grapefruit | sesame seeds | miso | shiso

HERITAGE Tartar 25

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

HERITAGE Vartar -vegan- 19

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

In between

Liquid Lobster 15

Lobster Bisque | tomatoes | Pimiento olive oil

Good Friend -vegan- 18

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

Satisfyer 16

Tagliolini | Napoli Bianco | Parmesan

Satisfyer PRO 34

Fine white pasta | Carpaccio | truffle cream | Parmesan

49a 14

Wonton | pork | chili | miso | ginger | garlic



Main

Taste of Tuscany 30

Gnocchi | wild garlic | Burrata | dried morel jus | hazelnut

Aioli Ravioli -vegan- 32

Ravioli | smoked almonds | garlic | artichoke | Taggiasca olives | rosemary

What a pick me up 39

Brased beef cheek á la Waldorf | celeriac | Granny Smith | walnut

Imperial 45

Breton hake | glazed turnip | caviar beurre blanc | potato-leek-mousseline

Salle a Manger 39

Coq au Vin blanc | guinea fowl | Mirepoix | parsley | bacon | Croûtons

Seoul Food 40

Smoked pork belly | eel | roasted onion | garlic | korean cucumber salad

Beef filet, Black Angus 180g 250g	45 59
Sizzling Entrecôte Dry Aged 300g	42
NY Striploin 250g	38
Half lobster	45

In addition, we serve with

Green asparagus | crispy HERITAGE potato | Béarnaise sauce

Filleted | carved at the table

Whole sole, parsley-capers-butter 69

Châteaubriand 600g for 2 people 129

Preparation time approx. 45 minutes



Add on to share

Focaccia 14

Muhamara | walnuts | goat cheese | arugula

Meatballs Classic 15

Tomato sauce | rosemary crumble

HERITAGE Fries 14

Bowl of fries | Parmesan | truffle cream

The Salad 19

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

Finger lickn`good -vegan- 10

Crispy Chips | Chipotle chili | Yuzu | Salt & Vinegar

HFC - HERITAGE Fried Chicken 18

Baconnaise | BBQ | Kimchi sesame



Last

Ci - Trust 12
Sorbet | salad

Café Gourmet 14
Espresso or Espresso Macchiato | small Crème Brûlée

I love chocolate 18
Tarte | cream | parfait | crisp | gel

I hate chocolate -vegan- 18
Carrot | cream cheese | cashew | almond | cinnamon | nutmeg

Say Cheese 22
Tête de Moine | cream cheese of goat | Gouda extra old | Fourme d'Ambert | Polaroid

Round of beer for the kitchen 42
Round of wine for the service 42



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

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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