

Cafe-Bistro | Restaurant | Marktplatz-Terrace | Tuscan garden | Historical Stadtmauer cellar



MENU

*your meeting point is
the historic market square Cafe Bistro*

For a good start to your day, our **breakfast-offers MENU**

Saturday & Sunday from 10am -12am you can choose from our large selection of breakfasts on offer or alternatively pick and combine to create your own individual breakfast.



Enjoy a touch of the mediterranean in our **Tuscan garden**

Our garden is also a much loved meeting point for company events and private functions. We are happy to reserve and help you to plan your event to suit your wishes, just let us know.

Enjoy a historical atmosphere in our **Heppenheim Stadtmauer cellar**

The vaulted cellar with its historic town wall is a perfect location to accommodate for groups, cultural events, celebrations and private functions. Enjoy the historic atmosphere in our Heppenheimer Stadtmauer cellar.



From the best south-American pastures our **Steaks from hot stone**

We offer you naturally breed beef of the best quality. Lamb filet, pork loins and gambas complete our offer



For a good start to your day ...

Saturday & Sunday from 10:00 am to 12:00 pm

Breakfast includes a hot drink of your choice.



„Pole Position“

Sliced cheese, cheese variations with Fig mustard, fresh Grapes Butter, honey, jam, croissant and bread

A, G, J, L,
1, 2, 5, 8, 14, 15

15,90 Euro



„Rennfahrer“

Ham, salami, Smoked turkey, Sliced cheese, Boiled egg, Butter, honey, jam, and bread

A, C, G, J,
1, 2, 5, 8, 14, 15

16,90 Euro



„Boxenstopp“

Cottage cheese, Crudités plate with paprika, cucumber, carrot and herbal quark dip, Sliced cheese, fresh fruit ,Butter, honey, jam, and bread

A, G,
1, 2, 5, 8, 15

16,90 Euro



„Weltmeister Breakfast for 2 persons“

Ham, salami, Smoked turkey, cheese variations with Fig mustard, fresh Grapes, Cherry tomatoes mozzarella in pesto, Smoked salmon with honey dill mustard sauce, Cottage cheese, Butter, Butter, honey, jam croissant and bread

A, D, G, I, J,
1, 2, 5, 8, 15

35,00 Euro

Select your favourite:

1 Bun ^{A,8}	1,50 Euro
1 Croissant ^{A, 5, 8}	2,10 Euro
1 Boiled egg ^C	1,80 Euro
Scrambled eggs ^C	3,50 Euro
Scrambled eggs with bacon ^C	5,20 Euro
Scrambled eggs with shrimp ^{C, D, N}	6,50 Euro
2 fried eggs ^C	3,50 Euro
2 fried eggs with bacon ^{C, 8}	4,90 Euro
Jam, honey, nutella ^{H, 1, 2, 5, 8, 11}	per piece 1,20 Euro
Portion of butter ^G	1,50 Euro
Plain yogurt with fresh fruits ^G	4,50 Euro
Plain yogurt with grated apple ^G	4,20 Euro
Fruit salad	4,80 Euro
Crunchy- Fruit Cereal with milk ^{A, G, 5, 14, 15}	6,00 Euro
Smoked salmon with honey dill mustard sauce ^{D, J, 8}	8,50 Euro
Ham, salami, Smoked turkey ^{2, 8}	6,50 Euro
Sliced cheese, cheese variations with Fig mustard with fresh Grapes ^{G, I, J}	7,50 Euro
Cherry tomatoes mozzarella in pesto ^{G, H, 8}	4,90 Euro
Crudités plate with paprika, cucumber, carrot and herbal quark dip ^{G, 8, 15}	4,90 Euro
Fresh Orange juice	0,1 l 3,00 Euro
Gluten-free Bun	2,00 Euro

Soft Drinks

Coca Cola ^{2, 8, 11, 15}	0,2 l	2,90 Euro
	0,4 l	4,80 Euro
Coca Cola Zero ^{2, 5, 8, 11, 15}	0,2 l	2,90 Euro
	0,4 l	4,80 Euro
Fanta ^{2, 3, 15}	0,2 l	2,90 Euro
	0,4 l	4,80 Euro
Sprite ^{3, 15}	0,2 l	2,90 Euro
	0,4 l	4,80 Euro
Spezi ^{2, 3, 8, 11, 15}	0,2 l	2,90 Euro
	0,4 l	4,80 Euro
Bitter Lemon Schweppes ^{3, 10, 15}	0,2 l	3,60 Euro
Thomas Henry Tonic Water ^{10, 15}	0,2 l	3,90 Euro
Ginger Ale Schweppes ^{2, 15}	0,2 l	3,60 Euro
Odenwaldquelle	0,25 l	2,90 Euro
Classic / Medium / Naturelle	0,75 l	6,10 Euro
Odenwaldquelle Apple spritzer ³	0,2 l	2,90 Euro
	0,4 l	4,80 Euro
Natural cloudy apple juice	0,2 l	3,60 Euro
Passion-fruit juice	0,2 l	3,60 Euro
Orange juice	0,2 l	3,60 Euro
Cherry juice	0,2 l	3,60 Euro
Black-currant juice	0,2 l	3,60 Euro
Red grape-juice	0,2 l	3,60 Euro
Rhabarbernektar	0,2 l	3,60 Euro
Rapps Banana juice	0,2 l	3,60 Euro
Juice spritzer	0,4 l	4,90 Euro

**Odenwald
Quelle**
unser Wasser.



Hot Drinks (auf Wunsch mit Hafermilch)

Cup of coffee ¹¹		3,00 Euro
Cappuccino ^{G, 11}		3,60 Euro
Espresso ¹¹		2,90 Euro
Double espresso ¹¹		4,40 Euro
Espresso macchiato ^{G, 11}		3,20 Euro
Cafe au lait ^{G, 11}		4,20 Euro
Latte macchiato ^{G, 11}		4,50 Euro
Hot chocolate ^{G, 11}		4,00 Euro
Hot chocolate with cream ^{G, 11}		4,50 Euro



Samova, Teas

Glass of tea		4,00 Euro
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*Tea Ask our staff
for a tea card.*



Bionade, organic soft drink

Holunder (elder flower) ¹⁵	0,33 l	4,30 Euro
Ginger-Orange ¹⁵	0,33 l	4,30 Euro

Elephant Bay Ice Tea

Watermelon ¹⁵	0,33 l	4,30 Euro
Lemon ¹⁵	0,33 l	4,30 Euro

Beer on Drauft

Schmucker Pils	0,3 l	3,70 Euro
	0,4 l	4,60 Euro
Schmucker wheat beer ^{3, 15}	0,3 l	3,70 Euro
	0,4 l	4,60 Euro
Schmucker wheat beer shandy	0,3 l	3,70 Euro
	0,5 l	5,00 Euro
Schmucker Weizenradler ^{3, 15}	0,3 l	3,70 Euro
	0,5 l	5,00 Euro
Schmucker Bananenweizen	0,5 l	5,30 Euro

Bottle beers

Schmucker Kristallweizen	0,5 l	5,00 Euro
Schmucker Schwarzbier	0,5 l	5,00 Euro
Schmucker Hefeweizen dunkel	0,5 l	5,00 Euro
Schmucker wheat beer alcohol free	0,5 l	5,00 Euro
Schmucker Pils alcohol free	0,33 l	3,90 Euro
Schmucker Kellerbier naturally cloudy	0,5 l	5,00 Euro



Apple wines

Apple wein, naturtrüb ⁹	0,25 l	2,90 Euro
	0,5 l	5,10 Euro
Apple wein spritzer ⁹	0,25 l	2,90 Euro
	0,5 l	5,10 Euro
Apple wein-Cola ^{2, 8, 9, 11, 15}	0,25 l	3,10 Euro
	0,5 l	5,20 Euro



KELTEREI
krämer

Glass White Wines QbA

Bergsträsser Winzer eG

Red Riesling kabinet ⁹	0,2 l	6,70 Euro
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Weingut Freiberger Heppenheim

Stemmler, Riesling ⁹	0,2 l	5,60 Euro
dry		
Eckweg, Riesling ⁹	0,2 l	5,60 Euro
medium sweet		
Weißburgunder ⁹	0,2 l	5,90 Euro
dry, little acidity		
Grauburgunder ⁹	0,2 l	5,90 Euro
elegant, with fine fruits		
Maiberg, Riesling ⁹	0,2 l	5,60 Euro
sweet wine		

South Africa

Cape Bridge Chenin Blanc ⁹	0,2 l	6,10 Euro
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France

Rocher Chardonnay ⁹	0,2 l	5,90 Euro
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Pfalz

Anselmann Weißburgunder ⁹	0,2 l	6,10 Euro
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Riesling spritzer ⁹	0,2 l	4,50 Euro
	0,4 l	6,80 Euro

Glass Red Wines QbA

Bergstraße

Weinheimer Rittersberg⁹ 0,2 l 6,10 Euro
Spätburgunder, dry

Lützelsachsener Rittersberg⁹ 0,2 l 6,10 Euro
Spätburgunder, medium sweet

France

Rocher Merlot⁹ 0,2 l 6,10 Euro
dry

South Africa

Cape Bridge⁹ 0,2 l 7,10 Euro
dry

Italy

Epicuro Salice Salentino⁹ 0,2 l 6,10 Euro
dry

Red wine spritz⁹ 0,2 l 4,90 Euro

Glass Rose Wines QbA

BGW Heppenheim

Schloßberg Spätburgunder rosé⁹ 0,2 l 5,60 Euro
fruity

Pfalz

Portugieser Weißherbst⁹ 0,2 l 5,60 Euro
medium sweet

South Africa

Cape Bridge rosé⁹ 0,2 l 6,10 Euro
dry

Rosé-Spritz⁹ 0,2 l 4,50 Euro
0,4 l 7,50 Euro

Aperitif

Prosecco Valdo⁹ 0,1 l 5,40 Euro

Prosecco with Peche Mignon^{2,9} 0,1 l 6,00 Euro

Prosecco with Cassis^{2,9} 0,1 l 6,00 Euro

Sherry dry^{2,9} 5 cl 4,60 Euro

Sherry medium^{2,9} 5 cl 4,60 Euro

Martini Bianco^{2,9} 4 cl 4,80 Euro

Martini Rosso^{2,10} 4 cl 4,80 Euro

Campari Orange^{2,10} 4 cl 5,70 Euro

Campari Soda² 4 cl 5,70 Euro

Pernod Soda² 4 cl 5,70 Euro

Aperol Spritz^{1,2,9,10} 0,2 l 7,50 Euro
Sektschorle mit Aperol on ice

„Hugo“^{1,8,9} 0,2 l 7,50 Euro
with fresh mint on ice

Cognac / Brandy

Asbach Uralt² 2 cl 3,80 Euro

Osborne Veterano² 2 cl 3,80 Euro

Cardenal Mendoza² 2 cl 5,90 Euro

Carlos I.² 2 cl 5,90 Euro

Gran Duque d'Alba² 2 cl 5,90 Euro

Gin für Genießer

Bombay Sapphire 4 cl 6,10 Euro

The Duke 4 cl 6,20 Euro

Hendrick's 4 cl 6,20 Euro

Thomas Henry Tonic Water^{10,15} 0,2 l 3,90 Euro

Whiskey

Jack Daniels ²	2 cl	3,90 Euro
Glennfiddich ²	2 cl	4,70 Euro
Aberlour Pure Single Highland Malt ² 10 Years	2 cl	5,90 Euro
The Balvenie Single Malt ² 10 Years	2 cl	5,90 Euro
Lagavulin Single Islay Malt ² 16 Years	2 cl	7,50 Euro
Glendronach "Revival" Highland ² Single Malt 12 Years	2 cl	6,10 Euro

Herbal liqueurs

Odenwälder Bub	2 cl	3,60 Euro
Averna	2 cl	3,90 Euro
Ramazzotti	2 cl	3,90 Euro
Fernet Branca	2 cl	3,90 Euro
Underberg	2 cl	3,90 Euro
Jägermeister	2 cl	3,90 Euro

Spirits

Tequila, silver or gold	2 cl	3,70 Euro
Calvados Busnel	2 cl	3,90 Euro
Wodka Moskovskaya	2 cl	3,90 Euro
Linie Aquavit	2 cl	3,90 Euro
Jubiläums Aquavit	2 cl	3,90 Euro
Malteser Aquavit	2 cl	3,90 Euro
Grappa Marco Bonfante	2 cl	4,50 Euro
Grappa di Prosecco Andrea da Ponte	2 cl	4,50 Euro

Schnapps

Traubenbrand	2 cl	3,90 Euro
Williams	2 cl	3,90 Euro
Kirschwasser	2 cl	3,90 Euro
Mirabellenwasser	2 cl	3,90 Euro
Williams Champagnerfarben	2 cl	4,40 Euro
Himbeergeist Champagnerfarben	2 cl	4,40 Euro
Waldhimbeergeist	2 cl	4,40 Euro

Prinz Alte Sorten im Holzfass gereift

Alte Marille	2 cl	5,50 Euro
Alte Haselnuss	2 cl	5,50 Euro
Alter Bodensee-Apfel	2 cl	5,50 Euro

Liköre

Amaretto	2 cl	3,30 Euro
Batida de Coco	2 cl	3,30 Euro
Cointreau	2 cl	3,30 Euro
Cuarenta y Tres Licor 43 ^{2,9}	2 cl	3,30 Euro
Sambuca	2 cl	3,80 Euro
Bailey´s on ice ^{2,5,7,11}	4 cl	4,50 Euro

Longdrinks 4 cl Alkohol

Asbach-Cola ^{2,5,8,11,15}	7,10 Euro
Bacardi-Cola ^{2,8,11,15}	7,10 Euro
Batida-cherry	7,10 Euro
Jack Daniels-Cola ^{2,8,11,15}	7,10 Euro
Wodka-Lemon ^{3,10,15}	7,10 Euro
Wodka-Orange ^{3,10,15}	7,10 Euro



Sekt

Schloß Starkenburg ⁹	0,1 l	5,50 Euro
Riesling sparkling wine, Bergsträsser Winzergenossenschaft	0,75 l	28,50 Euro
Prosecco Valdo ⁹	0,1 l	5,50 Euro
dry, fruity, from Italy	0,75 l	28,50 Euro

German White Wines 0,75 l Qba

Weingut Freiburger Heppenheim

Steinkopf Riesling Kabinett trocken ⁹	0,75 l	24,00 Euro
Typical Riesling of the Bergstrasse with hamonic fruits		
Grauer Burgunder Kabinett trocken ⁹	0,75 l	26,00 Euro
fruity		
Weißer Burgunder Spätlese trocken ⁹	0,75 l	29,00 Euro
fruity aromas of apples		

Weingut Bergsträsser Winzer eG

Roter Riesling Kabinett ⁹	0,75 l	23,50 Euro
fine fruits, elegant, light spice – an absolute rarity		

Weingut Knipser, Pfalz

Chardonnay & Weißburgunder ⁹	0,75 l	32,50 Euro
Harmonics Cuvee to wich of the Pinot blanc Its fullness and the Chardonnay contributes its spice		

Weingut Jochen Uebel, Pfalz

Sauvignon blanc ⁹	0,75 l	27,50 Euro
Ripe gooseberries, elderflower an Passion fruit		

Weingut Anselmann, Pfalz

Riesling Classic ⁹	0,75 l	22,00 Euro
fruity aroma of peach and apricot		

Weingut Bassermann-Jordan, Pfalz

Weißer Burgunder trocken ⁹	0,75 l	36,00 Euro
fresh fruit and spicy		

German Red Wines QbA

Weingut Freiberger Heppenheim

Spätburgunder Rotwein dry⁹ 0,75 l | 24,50 Euro
Deep red with aromas of cherries

Weingut Jochen Uebel, Pfalz

Merlot⁹ 0,75 l | 27,50 Euro
Dark berries and Cherries, fine roasted notes

Weingut Anselmann Pfalz

Cabernet Sauvignon „Barrique“ dry⁹ 0,75 l | 33,50 Euro
Deep dark intense red

Weingut Philipp Kuhn Pfalz

Cuvee „Incognito“⁹ 0,75 l | 35,00 Euro
Komplex with fruity notes

Weingut Knipser, Pfalz

Gaudenz Cuvee Merlot, Cabernet, St. Laurent⁹ 0,75 l | 29,50 Euro
Fine Cassis notes, aged in barriques 18 months

Italian Red Wines QbA

Luccarelli Campo Marina⁹ 0,75 l | 36,00 Euro
Primitivo di Manduria
Aromas of elderberry and blueberries,
fruity and full bodied

Marco Bonfante Piemont⁹ 0,75 l | 29,50 Euro
Barbera d' Asti Stella Rossa
Intense red with slight orange notes,
Aroma of red fruits

Farnese „Opi“ Riserva⁹ 0,75 l | 54,00 Euro
Montepulciano d' Abruzzo
Ruby red with fruity notes
of wild fruits and dry plums

Italian White Wine QbA

Cà dei Frati^{3,9} 0,75 l | 39,90 Euro
Lugana
flowery aroma, fruity notes of apricot, pear and almond

Spanish Red Wines QbA

Finca el Quinon Ribera del Duero

„Sembro“⁹ 0,75 l | 32,00 Euro
Tempranillo DO
Aromas of blackberry, vanilla and cocoa

Torres Ibericos Rioja

Tempranillo Crianza⁹ 0,75 l | 34,00 Euro
Color of sweet cherries, caramel and spices

Marques de Riscal Reserva

Tempranillo Mazuelo⁹ 0,75 l | 49,00 Euro
Typical, classic Rioja

Finca el Quinon Ribera del Duero

„Jaros“⁹ 0,75 l | 49,00 Euro
Tempranillo Vendimia Seleccionada DO
Cabernet and Merlot aged for 15 months in
oak barrels, notes of vanilla, plums and cloves.

Torres Salmos Priorat

Genache, Syrah und Cabernet Sauvignon⁹ 0,75 l | 59,00 Euro
Genache, Syrah und Cabernet Sauvignon
Spicy, with notes of preserved fruit,

Chile Red Wines QbA

Mont Gras „Antu“ Ninquen Syrah⁹ 0,75 l 49,00 Euro
Strong with aromas of black cherry vanilla and roasted nuts
Matured in oak barrels for 15 months

„Carmen“

Merlot Gran Reserva⁹ 0,75 l 49,00 Euro
Matured in barrique for 10 months, soft tannins,
full-bodied with great finesse, wonderful Merlot character

Red Wines QbA

South Africa

De Grendel

Shiraz⁹ 0,75 l 47,00 Euro
Aromas of wildberries and pepper,
a powerful Shiraz

Roséwein

Weingut Amthor Heppenheim

Rotling Rosé⁹ 0,75 l 21,50 Euro
A perfekt Summer rose,

Cà dei Frati Italien

Lugana Rosé⁹ 0,75 l 39,90 Euro
fine fruiting, mineral, refreshing acid

Champagner

Moët & Chandon⁹ 0,75 l 95,00 Euro
Veuve Clicquot⁹ 0,75 l 95,00 Euro

Purchase
Gift Card

Surprise your friends
with a Filou Gift Card

Contact us



Soups

Tomato soup ^{A, G, I, 8} 6,80 Euro
with sour cream and croutons

Wild Mushroom cream Soup ^{A, G} 7,50 Euro

Vorspeisen

„Bruschetta“ ^{A, G, 8, 15} 8,30 Euro
Toasted Italian bread with tomatoes and mozzarella baked served with rocket lettuce

Antipasti Plate ^{G, 8, 15}
Home Made, marinated grilled vegetables with olives skewers, Parma ham, served with honey melon

small	12,80 Euro
large	16,90 Euro

Vegetarian

Hash Browns ^{G, H, 1, 2, 8, 15} 15,50 Euro
Roasted with spinach, tomatoes and feta cheese, served with sour-cream and salad bouquet

Vegetable Rösti ^{A, G, 8, 15} 15,50 Euro
Gratinated feta cheese with tomatoes, zucchini and red onions and thyme on potato röstis

Pilzpfännchen ^{A, G, 8} 15,50 Euro
Homemade bread dumplings fried in butter on mushroom stew served with fresh chopped leeks and parsley

Oven baked feta cheese ^{G, I, 13, 15} 14,50 Euro
with tomatoes, onions, olives and hot peppers

Odenwald Specialties

Homemade cooked cheese (Kochkäse) ^{A, G, 8, 15} 10,90 Euro
with chopped onion, butter, caraway seeds and fresh farmhouse bread

Odenwald hand cheese ^{A, G, 3, 8, 15} 10,50 Euro
with chopped onion, butter, caraway seeds and fresh farmhouse bread

Heppenheim Sausage salad ^{J, 8, 15} 14,50 Euro
with steakhouse fries

Jelly ^{G, I, 3, 8, 15} 14,50 Euro
with remoulade sauce and fried potatoes

Flammkuchen

Elsässer ^{A, G, 8, 15} 12,90 Euro
with bacon and onions

Griechischer ^{A, G, 8, 13, 15} 13,90 Euro
with feta cheese, olives, onions, fresh tomatoes and hot peppers

Mediterraner ^{A, G, H, 8} 14,50 Euro
with mozzarella, grilled vegetables, onions, pesto and fresh rocket lettuce

Vegan dishes

Falafel with ratatouille ^{A, I, 8} 16,90 Euro
vegetables and a fruity tomato-sauce

Gnocchi ^A 16,90 Euro
homemade vegan Gnocchi with sage butter, cherry tomatoes and fried rocket

Salad

Salad side ^G	6,50 Euro
Gardeners salad ^G on our herb dressing according to the old family recipe	11,50 Euro
Salat „Filou“ ^{G,1} large salad with fried turkey breast	16,90 Euro
Bauernsalat ^{G,1} Crispy lettuce with tomatoes, cucumbers, carrots, sweet corn, Feta cheese cubes, olives, mild peppers and onions	16,50 Euro
Mediterransalat ^{A,G,8} rocket lettuce with balsamic dressing, marinated grilled vegetables, creamed goats cheese roasted on baguette with honey, chilli and rosemary	17,30 Euro
Schlemmersalat ^{D,G} large salad with Grilled shrimps and Honeydew melon, pineapple and fresh dill, in addition yoghurt dressing	18,50 Euro

baked potato filled with ...

... sour cream ^G	10,90 Euro
... sour cream with garlic shrimp ^{D,G}	14,50 Euro
... sour cream with smoked salmon ^{D,G}	14,90 Euro
... sour cream with turkey strips ^G	14,90 Euro

From 06 pm.

Pasta

Homemade Lasagne ^{A,G,I,8} with minced meat tomato sauce, ratatouille vegetables and baked mozzarella	14,50 Euro
Spaghetti ^{A,G,I,8} with a minced tomato sauce, mediterranean Vegetable cubes and parmesan shavings	15,50 Euro
Tagliatelle „Filou“ ^{A,G,H,8} Roasted turkey breast cubes with fresh vegetables, in Parmesan sauce served with herb pesto	18,50 Euro
Spaghetti „Gamba“ ^{A,D,8,9,13} with black tigerprawns olive oil, garlic, parsley, lemon and chilli with parmesan shavings	18,50 Euro

From The Grill

Breaded pork ^{A,C,G,8} two breaded pork schnitzel with Odenwald cheese and fried potatoes	17,90 Euro
Heppenheimer Pfännchen ^{A,G,8} Pork tenderloin on mushroom cream with croquettes	21,50 Euro
Beef Stew ^{G,I,8,9} from Argentinian beef, pan-fried vegetables and potato rösti	21,50 Euro
Grilled Doradenfilet ^{A,D,G,8,13} with pesto and garlic olive spaghetti	24,50 Euro
Argentinian rump steak ^{G,9} with braised red wine onions, or herb butter and fried potatoes	27,90 Euro

Kids Meal

Portion of french fries ^{G, 2, 5, 15}
with ketchup or mayo

4,90 Euro

Spaghetti ^{A, G, 8, 15}
with tomato sauce served Parmesan

7,50 Euro

Pork Breaded Schnitzel ^{A, C, G, 2, 5, 15}
with French fries

10,50 Euro

Dessert

Baked apple fritters ^{A, C, G, 1, 15}
With cinnamon sugar, vanilla ice cream and sauce

8,90 Euro

Crème Brûlée ^{C, G, 1, 15}
With marinated fruit

8,90 Euro

Homemade Mousse au chocolate ^{C, G}

8,90 Euro

vanilla icecream ^G
With hot raspberries and whipped cream

8,90 Euro

Small cheese plate ^{A, G, J, 2, 14}
With fig mustard and grapes, with Baguette

14,50 Euro

Steaks from the hot stone

Argentinian beefsteak	ca. 180g	17,50 Euro
	ca. 250g	19,50 Euro
Argentinian rump steak (sirloin)	ca. 180g	21,50 Euro
	ca. 250g	24,90 Euro
Argentinean fillet steak (tenderloin)	ca. 180g	25,90 Euro
	ca. 250g	29,90 Euro
Pork Loin	ca. 180g	17,50 Euro
	ca. 250g	21,90 Euro
„Stadtmauerteller“ beef hip, rumsteak, beef fillet	ca. 180g	21,50 Euro
	ca. 250g	24,90 Euro
Partygarnelen^D	ca. 150g	16,50 Euro
	ca. 250g	24,90 Euro

Side dishes of your choice:

side salad ^G	6,50 Euro
stir-fried vegetables	5,80 Euro
fried potatoes	5,60 Euro
Steakhouse fries ¹⁵	4,90 Euro
Baked potato with sour cream ^G	6,50 Euro
Small potato ¹⁵	5,30 Euro

Serve with homemade herb butter and two dip sauces.

*LOOKING
FORWARD TO
A FIRST CLASS
STEAK!*

Dear Guest

*Our specialties are the steaks
from the hot stone, We kindly
ask for your understanding that
we are not serve the meat fried.*





Landhaus

Landhaus Heppenheim
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www.landhaus-heppenheim.de

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Enjoy private rooms in “Landhaus” directly in the historical old town,. ideal for cultural trips, long term stays or business trip. Due to its central placement its ideal for business trips, including only a short 20 minute trip to Mannheim or Heidelberg. Discover the area of the wine region “Bergstrasse” with its historical towns and sightseeing.

You would be staying in an old town street with a view of the Starkenburg and vineyards “Schlossberg”. Discover Heppenheim with its wine markets and cultural events. Enjoy walks through the vineyards, trips and sightseeing throughout the Bergstrasse.



Dear Guest!

Please speak to a staff member if you have any food allergies / intolerances. Full allergen information is available for all our dishes.

Ihr Filou-Team.

Allergies information

Deklarationspflichtige Zusatzstoffe

- 1 mit Konservierungsstoff
- 2 mit Farbstoff
- 3 mit Antioxidationsmittel
- 4 mit Süßungsmittel Saccharin
- 5 mit Süßungsmittel
- 6 mit Süßungsmittel Aspartam, enth. Phenylalaninquelle
- 7 mit Süßungsmittel Acesulfam
- 8 mit Phosphat
- 9 geschwefelt
- 10 chininhaltig
- 11 coffeinhaltig
- 12 mit Geschmacksverstärker
- 13 geschwärzt
- 14 gewachst
- 15 Säuerungsmittel

Allergene

- A) Glutenhaltig
- B) Krebstiere
- C) Eier und Eierzeugnisse
- D) Fisch und Fischerzeugnisse
- E) Erdnüsse und Erdnusserzeugnisse
- F) Soja und Sojaerzeugnisse
- G) Milch und Milcherzeugnisse einschließlich Laktose
- H) Schalenobst (Nüsse)
- I) Sellerie und Sellerieerzeugnisse
- J) Senf und Senferzeugnisse
- K) Sesamsamen
- L) Schwefeldioxid und Sulfide
- M) Lupinen
- N) Weichtiere (Schnecken, Muscheln, Kalmare, Austern)

Getränke

- Antioxidationsmittel Ascorbinsäure
- Schweppes: chininhaltig
- Cola Light: mit Süßstoffen, enthält eine Phenylalaninquelle
- Fanta, Cola, Sprite: mit Konservierungsstoffen Benzoessäure
- Cola Light: Säuerungsmittel Phosphorsäure / Zitronensäure
- Red Bull: mit Taurin
- Cola, Cola Light, Mezzo Mix: koffeinhaltig
- Cola, Cola Light, Bitterino, Red Bull: Farbstoffe
- Cola, Cola Light: Farbstoffe