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DREI GÄNGE SIND GUT

FÜNF SIND BESSER

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VEGGI MENÜ

GEBACKENE MARONE

Zwiebelcreme | Gepickelte Waldpilze | Röstzwiebelcrumble

PETERSILIENWURZEL-SCHAUMSUPPE

Lauch-Öl | Dattel-Kürbis Praline

HEYCO ROLL

Lila Spitzkohl | Miso | Zitronengras

SCHWARZWURZELRAGOUT

Tardivo | Kartoffel-Schaum | Trüffel | Flower Sprouts

BRATAPFELPARFAIT

Geschmorte Vanille-Äpfel

5 GANG| 99€ P.PERS

4 GANG (OHNE SUPPE) | 80€ P. PERS

WINE FLIGHT 5X 0,1L | 41 € ODER 4X 0,1L | 36 €

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HEYCO MENÜ

GEBEIZTER SCHOTTISCHER LACHS

Cashew-Kokoscreme | Gepickelte Lotuswurzel

WAGYU ESSENZ

Crosne | Shiitake | Gebackene Praline

BLACK COD

Geröstete Blumenkohlcreme | Curry-Apfelschaum

HIRSCHKALBSRÜCKEN

Schwarzwurzel | Spinat | Gnocchi | Rote Beete | Holunder Jus

WEISSES SCHOKOLADENPARFAIT

Kumquatsragout

5 GANG| 112€ P. PERS

4 GANG (OHNE ESSENZ) | 99€ P. PERS

WINE FLIGHT 5X 0,1L | 41 € ODER 4X 0,1L | 36 €

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VORSPEISE

GEBACKENE MARONE

Zwiebelcreme | Gepickelte Waldpilze | Röstzwiebelcrumble | 18 €

RINDERTATAR JACKS CREEK DELUXE

Liebstöckel | Trüffel | 27 €

UPGRADE: 10GR AKI KAVIAR +20 €

KRUSTENTIERBISQUE

Wildgarnele | 16 €

KARTOFFELSCHAUM-SUPPE

Trüffel | 16 €

GEBEIZTER SCHOTTISCHER LACHS

Cashew-Kokoscreme | Gepickelte Lotuswurzel | 24€

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HAUPTGANG

JACK'S CREEK RINDERFILET

Ur-Karotte | Selleriepüree | Bohnenragout | Pfeffersoße
Hausgemachte French Fries

LADIES CUT	**180G**	**54 €**
SIGNATURE CUT	**230G**	**68 €**

CHALLANS ENTENBRUST

Gebackene Polenta | Balsamico-Honigjus | Spitzkohl | Kürbiscreme
49 €

HIRSCHKALBSRÜCKEN

Schwarzwurzel | Spinat
Gnocchi | Rote Beete | Holunder Jus | 54 €

DUO VOM JAPANISCHEM WAGYU ROASTBEEF | BACKE

Junger Spinat | Rote Bete | Kräutersaitlinge | Angnolotti | 98 €

FILETSPITZEN VOM RIND

Kartoffel-Kräuter-Stock | Pfefferschaum | Herbstgemüse | 38 €

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HAUPTGANG

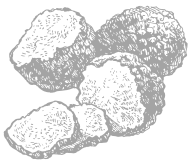
SCHWARZWURZELRAGOUT
Tardivo | Kartoffel-Schaum | Trüffel | Flower Sprouts | 31 €

WAGYU BACKE IM BAROLO GESCHMORT
Getrüffelter Kartoffelstock | 59 €

SEETEUFEL
Safranrisotto | wilder Brokkoli
Zitronengrasschaum | 45 €

WIENER SCHNITZEL VOM KALBSRÜCKEN
Hausgemachte French Fries | Zitrone
Preiselbeeren | Kleiner Salat | 36 €

RUSTICHELLA D'ABRUZZO TAGLIOLINI
schwarzer Trüffel | 34 €



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DESSERT

WEISSES SCHOKOLADENPARFAIT
Kumquatsragout | 14 €

BRATAPFELPARFAIT
geschmorte Vanille-Äpfel | 12€

HEYCO GIN PRALINE
Espresso | 7 €

PFLAUMEN-KÜRBIS-CRUMBLE
Vanilleeis | 12 €

UNSERE WEINEMPFEHLUNG ZUM DESSERT

RIESLING AUSLESE
MAX PFANNEBECKER | REINHESSEN| 0,1L 7€

PORTWEIN GRAHAMS 10 JAHRE| 5 CL 9,80€

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THREE COURSES ARE GOOD

FIVE ARE BETTER

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BAKED CHESTNUT

Onion Cream | Pickled Wild Mushrooms | Crispy Fried Onion Crumble

PARSLEY ROOT FOAM SOUP

Leek Oil | Date–Pumpkin Praline

HEYCO ROLL

Purple Pointed Cabbage | Miso | Lemongrass

BLACK SALSIFY RAGOUT

Tardivo | Potato Foam | Truffle | Flower Sprouts

BAKED APPLE PARFAIT

Braised Vanilla Apples

5 COURSE | 99€ P.PERS
4 COURSE (WITHOUT SOUP) | 80€ P.PERS

WINE FLIGHT 5X 0,1L | 41€ OR 4X 0,1L | 36€

VEGGI MENU

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HEYCO MENU

PICKLED SCOTTISH SALMON

Cashew-Coconut Cream | Pickled Lotus Root

WAGYU ESSENCE

Crosne | Shiitake | Baked Praline

BLACK COD

Roasted Cauliflower Cream | Curry Apple Foam

SADDLE OF VENISON

Black Salsify | Spinach | Gnocchi | Beetroot |
Elderberry Jus

WHITE CHOCOLATE PARFAIT

Kumquat Stew

5 COURSE | 112€ P. PERS
4 COURSE (WITHOUT ESSENCE) |99€

WINE FLIGHT 5X 0,1L | 41€ OR 4X 0,1L | 36€

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STARTERS

BAKED CHESTNUT

Onion Cream | Pickled Forest Mushrooms | Roasted Onion Crumble | 18 €

BEEF TARTARE “JACK’S CREEK DELUXE”

Lovage | Truffle | 27 €
Upgrade: 10 g Aki Caviar + 20 €

SHELLFISH BISQUE

Wild Prawn | €16

POTATO-FOAM SOUP

Truffle | 16 €

PICKLED SCOTTISH SALMON

Cashew-Coconut Cream | Pickled Lotus Root

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MAIN COURSE

JACK'S CREEK BEEF FILLET

Heirloom Carrot | Celery Purée | Bean Ragout | Pepper Sauce
Homemade French Fries
LADIES CUT 180 g | 54 €
SIGNATURE CUT 230 g | 68 €

CHALLANS DUCK BREAST

Baked Polenta | Balsamic Honey Jus | Pointed Cabbage | Pumpkin Cream | 49 €

SADDLE OF VENISON

Black Salsify | Spinach | Gnocchi | Beetroot | Elderberry Jus | 54 €

DUO OF JAPANESE WAGYU

Young Spinach | Beetroot | King Oyster Mushrooms
Agnolotti | 98 €

BUFFALO BEEF FILLET TIPS

Potato-Herb Mash | Pepper Foam | Autumn Vegetables | 38 €

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MAIN COURSE

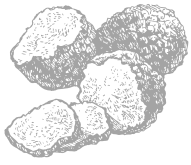
BLACK SALSIFY RAGOUT
Tardivo | Potato Foam | Truffle | Flower Sprouts | 31 €

WAGYU CHEEK BRAISED IN BAROLO
Truffled Mashed Potatoes | 59 €

MONKFISH
Saffron Risotto | Wild Broccoli | Lemongrass Foam | 45 €

WIENER SCHNITZEL FROM VEAL LOIN
Homemade French Fries | Lemon | Cranberries
Small Salad | €36

RUSTICHELLA D'ABRUZZO TAGLIOLINI
Black Truffle | €34



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DESSERT

WHITE CHOCOLATE PARFAIT
Passion Fruit | Licorice | 15 €

BAKED APPLE PARFAIT
Braised Vanilla Apples

HOMEMADE HEYCO GIN CHOCOLATES
Espresso by Bohnen & Söhne | 7€

PLUM AND PUMPKIN CRUMBLE
Vanilla Ice Cream | 12 €

OUR WINE RECOMMENDATION FOR THE DESSERT

RIESLING AUSLESE
MAX PFANNEBECKER | REINHESSEN| 0,1L 7€

PORTWEIN GRAHAMS 10 JAHRE| 5 CL 9,80€