



DER HEIDEHOF



# Welcome to Restaurant Maxwell!

Under the guidance of head chef

Marcel Wenzel

we invite you to indulge in homemade delights and vibrant flavors. With passion and dedication, we create unforgettable culinary experiences – from exquisite dishes to irresistible sweet temptations from our pâtisserie.

Let us enchant you and savor every moment.

Enjoy your meal!

# Appetizers

A perfect start to  
indulgence! Restaurant

*Let yourself be tempted by our exquisite appetizers, prepared with fresh, regional ingredients and great care. Each dish offers a delightful moment, providing the perfect introduction to your meal. Whether savory, light, or unique – discover flavors that will delight your taste buds.*

## Tonno e Vitello - A reinterpreted classic

tender free-range pork | smoked fish cream  
pickled autumn vegetables | lemon gelée  
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## Tartare of Landersdorf Pasture-Raised Beef

hand-cut | quail egg | aged parmesan  
crispy rye bread  
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## Violet Temptation (VEGAN)

sweet-and-sour marinated onions | watermelon  
avocado | couscous | mint | lime

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## Panzanella d'Autunno

pumpkin | figs | Parma ham | beetroot | apple  
bitter greens

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# SOUPS



## Clear Essence of Bavarian Heifer

homemade Maultaschen  
fragrant root vegetables  
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## Oriental

### Cauliflower-Carrot Cream (VEGAN)

tahini | cumin | mini falafel | pomegranate seeds  
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## Pumpkin-Calvados Soup

curry | beetroot chips  
sous-vide king oyster mushroom  
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# Main Courses

## Pasture-Raised Ox „Deux Façons“

braised & pink | olive-plum jus | pea-mint purée | celery stalks  
thousand-layer potatoes

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## Strohschwein-Cheeks à la Lamberger

tenderly braised | kohlrabi | young leek  
herb dumpling

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## Crispy Miso Chicken

fiery tomato sugo | avocado-ginger cream  
grilled pak choi | lemon-saffron rice

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## Viennese Veal Schnitzel

fried in clarified butter | potato-cucumber salad  
OR parsley potatoes

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## Sea Bass “Mediterranean”

ratatouille marmalade | olive tapenade  
basil | parmesan cream | lemon fragoli

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## Salmon & Tuna Duet

ponzu-wasabi jus | pumpkin variation  
homemade fig-potato gnocchi

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## Glazed Tofu Steak (VEGAN)

soba noodles | coriander | ginger | lime  
sesame cucumber

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## Oven-Baked Sweet Potatoes „New Style“

orange-chili oil | feta | avocado | BBQ tomato salad  
shallot crumble

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# Desserts



## homemade desserts

Our irresistible desserts are crafted with love and passion by our pâtisserie team. A treat that melts in your mouth—fresh, creative, and unique. Treat yourself to a sweet finale!

### Crème Brûlée Passionata

mango-papaya sorbet | spiced cherries  
lemon air chocolate

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### Caramelized Walnut Tart à la Orient

anise | coriander | plum ragout  
homemade port wine ice cream

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### Trilogie der Edelschokoladen

valrhona mousse | callebaut ganache  
cluizel ice cream | orange praline | almond brittle

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For your next family or corporate event, our chef, in collaboration with our banquet department, will be happy to provide you with a personalized offer.

## ADDITIVES

1 - With preservative | 2 - With coloring | 3 - With antioxidant  
4 - With sweetener Saccharin | 5 - With sweetener Cyclamate  
6 - With sweetener Aspartame, contains phenylalanine source  
7 - With sweetener Acesulfame | 8 - With phosphate | 9 - Sulfured |  
10 - Contains quinine | 11 - Contains caffeine | 12 - With flavor enhancer | 13 - Blackened  
14 - Waxed | 15 - Genetically modified

## ALLERGENS

A - Gluten-containing cereals (wheat, rye, barley, oats, or their derivatives)  
B - Crustaceans / Shellfish | C - Eggs | D - Fish | E - Peanuts | F - Soy  
G - Milk (including lactose) | H - Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts)  
I - Celery | J - Mustard | K - Sesame seeds | L - Sulfur dioxide and sulfites  
M - Lupins | N - Mollusks

Please understand that despite the greatest care, our products and dishes may contain traces of celery, milk, eggs, tree nuts (nuts), soy, gluten, and mustard due to further processing.

It cannot be guaranteed that no other additives may arise during the production and processing of food!