

DER
HEIDEHOF
RESTAURANT MAXWELL

AUTUMN 2026

Anticipating
the first bite.

Freshly cooked. With a love of flavour.

An evening to sit back and relax. A glass of wine. And dishes that invite you to explore.

Head chef Tobias Kirmse and his team cook fresh for you. Seasonal, regional produce meets classic craftsmanship and a pinch of cosmopolitan flair. The result: dishes that reinterpret familiar flavours and surprise with fine details.

We work closely with producers from the region: our meat comes from the Huber butchery in Ingolstadt, our vegetables from the Franconian Knoblauchsland. Short distances, clear origins – and a menu that follows the seasons and celebrates autumn with all the senses.

Lovely to have you with us.

MAXWELL

Starters

A tempting prelude with fine, seasonal ingredients.

Hand-Cut Beef Tartare

21,00

Quail egg | fig mustard | Parmesan tuile
pickled shallots | chive oil

C, G, M

Lamb's Lettuce with Two Kinds of Salsify

16,50

Glazed salsify | crispy salsify
goat's cream cheese mousse
lingonberry vinaigrette | roasted walnuts

G, H

Giant Prawn in a Crispy Kadayif Crust

19,50

Mango-yuzu chutney | avocado cream
marinated rocket | purple potato crisps

A, B, G

All prices in EUR. Incl. VAT and service

MAXWELL

Soups

Warming classics.

Venison Consommé

12,00

Liver dumpling | fine root vegetables

A, C, G

Roasted Pumpkin Soup

12,00

crispy pumpkin praline | melted apple brunoise
roasted pumpkin seeds | pumpkin seed oil

A, C, G, H

Spicy Coconut Soup

14,00

Coconut | kaffir lime | chili crunch
fried coriander | black tiger prawn

B

All prices in EUR. Incl. VAT and service

MAXWELL

Meat Dishes

Craftsmanship and autumn on the plate.

Duck à la Heidehof

32,00

crispy duck breast, roasted pink | cassis red cabbage
walnut pretzel dumpling | duck and orange jus

A, G, H

Pink-Roasted Beef Fillet

38,00

Potato-leek purée | glazed baby carrots
confit shallot | port wine jus | pink peppercorns

G, L

Tender Saddle of Venison

36,50

Potato-celeriac purée | glazed pear
roasted Brussels sprout leaves | juniper jus

G, L

Veal Wiener Schnitzel

28,00

warm potato and lamb's lettuce salad or parsley potatoes
lingonberries | lemon

A, C, G

Tafelspitz of Beef

28,00

fine vegetable julienne in a rich beef broth
chive potatoes | apple horseradish | fresh horseradish

G, L

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MAXWELL

Fish Dishes

Fine, fresh and full of character.

Teriyaki Salmon

27,50

Leek cream | puffed rice | kaffir lime foam

D, F, G

Halibut with a Hazelnut Crust

32,50

Pumpkin pearl barley | garlic-chili spinach
lemon thyme beurre blanc

A, C, D, G, H

All prices in EUR. Incl. VAT and service

MAXWELL

Vegetarian

From the garden, from the forest, without compromise.

Large Porcini Mezzelune

23,50

Porcini-ricotta filling | young chard
tomato jus | Parmesan foam

A, C, G

Mediterranean Aubergine Lasagne

24,00

layered antipasti vegetables
sun-dried tomato | basil | thyme

A, G

All prices in EUR. Incl. VAT and service

MAXWELL

Desserts

A sweet finale to autumn.

Tonka Bean Crème Brûlée 12,50

Baked apple ice cream | fresh forest berries | oat crunch
A, C, G

Warm Chocolate Fondant 13,00

molten centre | sour cherry ragout
gingerbread vanilla ice cream | cocoa crunch
A, C, G

Burnt Almond Parfait 13,50

warm plum compote
dark chocolate crumble | port wine gel
A, C, G, H

Small Cheese Selection 16,50

Parmesan | Gorgonzola | pear slices
dried figs | walnuts | fig mustard | grissini
A, G, H, M

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DER
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We wish you
a delightful
evening.

For your information: Allergens

- A Cereals containing gluten
- B Crustaceans
- C Eggs
- D Fish
- E Peanuts
- F Soy
- G Milk and dairy products
including lactose

- H Tree nuts
 - L Celery
 - M Mustard
 - N Sesame seeds
 - O Sulphur dioxide and sulphites
 - P Lupins
 - R Molluscs
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