

## WELCOME TO HERZOG

We sincerely hope that you have a great time, whilst you are here.  
Feel free to share your experience online with @herzog.muc.

## APERITIF

FROM THE MAGNUM

Veuve Clicquot Brut	0,1 l	13,5 €
Ruinart Brut Rosé	0,1 l	17,5 €
Amalfi Spritz	0,2 l	9,5 €

## DUKE'S FAVOURITES

**Herzog's Potato Slices** 5,5 €  
The all time classic with every Drink

**Beef Tartar** 16,5 €  
Horseradish, Cucumber

## DUKE'S FISHERY

**Grilled Octopus** 19,0 €  
With Fennel

**Grand Duke** 13,5 €  
Salmon, Focaccia, Avocado

**Grilled wild Prawn** 32,0 €

## DUKE'S VEGETABLE GARDEN

**Duke's Caesar Salad** 12,5 €  
Pumpkin Seeds, Parmesan Shavings, Bacon  
+ 3 Prawns 12,0 € / + Fried Chicken 7,0 € / + Goat Cheese 4,5 €

**Duke's Oven Cheese** 12,5 €  
Camembert Cheese from the Oven,  
Herb & Garlic Cream

**Duke's Aubergine** 12,5 €  
Yoghurt, Pine Nuts, Basil,  
fermented Garlic

**Pumpkin Creme Brûlée** 12,5 €  
Mushrooms and Salad

**Hummus Variation** 13,5 €  
with Pane Carasau

**Spinach Salad** 14,0 €  
Wasabi Dressing, Yellow & Red Beetroot

**Edamame and Sea Salt** 5,5 €  
+ Peanut-Yuzu 0,5 € / + Truffle 1,0 €

## DUKE'S BUTCHERY

**Buffalo Carpaccio** 15,5 €  
Dukkah Spice,  
Salted Lemon, Pine Nuts

**3 Pulled Duck Tacos** 16,5 €  
Red Cabbage Cole Slaw, Yuzu  
Apple, Cilantro, Jalapeño, Avocado

**Wagyu Beef Praline** 18,5 €  
Red Cabbage Salad, Asian Mayonnaise

**Buffalo Filet 200g** 32,0 €  
Finely carved

**Venison** 29,0 €  
Filet | Finely carved

**Prime Strip Steak 250g** 29,0 €  
U.S. IBP | Finely carved

**Duck Breast** 22,5 €  
Filet | Finely carved

## SAUCES

**Gravy** 4,0 €

**Jalapeño Ketchup** 2,0 €

**Truffle Remoulade** 3,5 €

**Gremolata** 2,5 €

**Duke's BBQ Sauce** 2,0 €

## DUKE'S COMPANION

**Pimientos de Padrón** 5,5 €  
With Smoked Salt

**Rosemary Potatoes** 6,5 €  
With Herb Dip

**Grilled Vegetables** 6,5 €  
Of the season

**Bread Selection** 3,5 €  
From "Lokalbäckerei"  
+ Salted Butter 2,5 €  
+ Choice of 3 Dips 3,5 €

**Sweet Potato  
Casserole** 7,5 €  
With Pecan Crumble

## DUKE'S CORONATION

**Fondant Chocolat** 10,5 €  
With Vanilla Ice Cream

**Apple-Quince Tarte** 10,5 €  
With Nut Brittle Ice Cream

**Pumkinseed Parfait** 9,5 €  
With Nashi-Pear-Compote

## SIGNATURE COCKTAILS

**Breakfast Sour** 17,0 €  
Belvedere Vodka, Croissant,  
Lemon, Apricot

**Saffron Mule** 16,5 €  
Belvedere Vodka, Ginger,  
Lime, Mango Espuma

**Slushy** 14,5 €  
Sipsmith Gin, Riesling,  
Herzog Tonic, Ananas

**Mint Old Fashioned** 13,5 €  
Maker's Mark Bourbon,  
Mint, Cardamom, Amaro

**Peanut Sour** 13,5 €  
Maker's Mark Bourbon,  
Peanut, Lemon, Chocolate

**Rosewater Gimlet** 14,5 €  
Sipsmith Gin / Belvedere Vodka,  
Rose Cordial, Raspberry

**Over Night** 16,0 €  
Sipsmith Sloe Gin, Maker's Mark Bourbon,  
Vanilla, Tonka, dark Berries, Lemon

**Negroni Highball** 16,0 €  
Sipsmith Sloe Gin, Vermouth,  
Campari, Verjus, Herzog Tonic

**Herzog Spritz** 10,5 €  
White Wine, Soda,  
Aperol, Grapefruit

**Padovani Highball** 17,0 €  
Bowmore 15 y. Scotch,  
Elderflower, Verjus, Soda

**Lavender Canchanchara** 14,0 €  
Brugal añejo Rum, Honey,  
Lavender, Lime

**Yogo Colada** 14,5 €  
Brugal añejo Rum, Coconut,  
Pineapple, Yoghurt

**Pear & Pineapple Margarita** 16,5 €  
José Cuervo Tequila,  
Pineapple, Pear, Lime

**Yuzu Swizzle** 13,0 €  
Brugal añejo Rum, Yuzu,  
Lime, Matcha

**Japanese Highball** 16,0 €  
Toki Japanese Whiskey,  
Jasmine, Verjus, Ginger Ale

**Strawberry Mojito** 14,0 €  
Brugal Especial Extra Dry Rum, Mint,  
Strawberry, Lime, Soda

**Bergamotte Basil Smash** 14,0 €  
Sipsmith Gin, Basil,  
Lemon, Bergamot

**Kalamansi Mai Tai** 15,0 €  
Brugal añejo Rum, Orgeat,  
Lime, Calamansi, Spices

**Champagne Cobbler** 17,5 €  
Rosé Vermouth, dark Berries,  
Champagne

**Martinez** 45,0 €  
Hennessy XO, Vermouth,  
Apricot, Vanilla, Bitters

## WINE BY THE GLASS

**FRANKEN | Max Müller I**  
Pinot Blanc | Dry 0,1 l 6,0 €

**FRANKEN | Max Müller I**  
HERZOG Riesling 0,1 l 5,5 €

**ÖSTERREICH | KAMPTAL | M. & A. Arndorfer**  
Grüner Veltliner Strasser Weinberge 0,1 l 6,0 €

**FRANKREICH | PROVENCE | M. CHAPOUTIER**  
Mathilde Rosé | Dry 0,1 l 5,5 €

**PFALZ | Studier**  
Cuvée Matura | Dry 0,1 l 7,0 €

**RHEINHESSEN | Battenfeld-Spanier**  
Pinot Noir Cask | Dry 0,1 l 7,0 €

## GIN & TONIC

**Sipsmith Gin & Herzog Tonic** 11,0 €

**Le Gin** 9,0 €

**Thomas Dakin** 10,0 €

**Duke Wanderlust** 9,5 €

**Ferdinands Quitte** 11,0 €

**Principe de los Apostoles** 9,5 €

**Malfy Pink Grapefruit** 9,5 €

**Sipsmith Sloe Gin** 10,5 €

**Gin Mare** 10,0 €

**Roku** 8,5 €

**All Fever Tree Mixers**

Indian-, Mediterranean-, & Light Tonic 4,0 €

## LONG DRINKS

**Moscow Mule** 12,5 €  
Belvedere Vodka, Lime, Cucumber, Fever Tree Ginger Beer

**Cuba Libre** 16,0 €  
Brugal 1888 Rum, Coca Cola, Lime

**Dark & Stormy** 8,5 €  
Goslings Black Seal Rum, Fever Tree Ginger Beer, Lime

**Pimm's Cup** 14,0 €  
Pimm's No. 1, Lemonade, Cucumber, Mint, Berries

**Lynchburg Lemonade** 13,5 €  
Jack Daniel's, Triple Sec, Lime, Lemonade

**Paloma** 11,5 €  
José Cuervo Tequila, Lime, Salt, Pink Grapefruit

**Americano** 10,5 €  
Campari, Vermouth, Soda

**Vodka Soda** 10,0 €  
Belvedere Vodka, Lime, Soda

**Vodka Red Bull** 12,0 €  
Belvedere Vodka, Red Bull