



## Qube Restaurant

Business function, event or just good dining? Visit our best rated Restaurant, Bar, Bistro, our cosy Lounge or the outstanding Roof-Terrace in the Centre of Heidelberg.

Let yourself be pampered by our chef Robert Deyhle and his Team. Robert Deyhle, formerly Chef de cuisine at "Schumann's am Hofgarten" in Munich, awarded by „Schlemmer Atlas“ for special achievement. He stands for imaginative, regional as well as international cuisine, setting a high value on freshness and naturalness.

“In every area extraordinary” is the credo of Robert Deyhle and his team. This becomes clear in the usage of only the best ingredients as Charolais beef, Super-Sashimi quality Tuna, especially selected italian Olive oil and assorted cheese from Affineur Tourette from Straßbourg. Our vegetables are mainly delivered by “Tomatenlust”, a garden center specialised in ancient species of tomatoes and other vegetables. Cultivated organically and harvested by hand.

This concept of freshness and best available ingredients awarded Qube restaurant 14 out of 15 possible points in “Espresso”, a Guide edited by “Meier”. **Qube restaurant is the best rated city-restaurant in Heidelberg**, sharing its top position with only one other restaurant. Due to that rating we are listed “Best in 2011”.

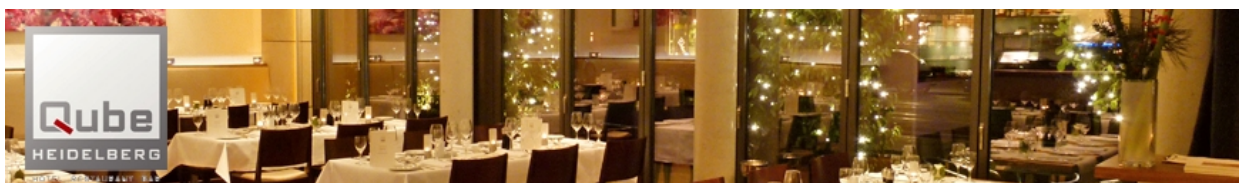
In 2010 Qube restaurant became sustaining member of Slow Food Germany. Slow food recommends our restaurant in the category “Where we like to eat” as one out of only three in Heidelberg.

The bread at the hotel ‘Qube’ is baked by the slow- food baker, Peter Kapp, who was recognized as one of the best bakers in Germany by the magazine “Feinschmecker”. He uses the consistent `Premium- Concept` which utilizes only top quality ingredients. The secret of his bread lies in the sour dough which, before it is baked in a stone- oven, is left overnight- allowing a slow raising process.

A delicious coffee, having a wonderful aroma, is available; it is cultivated using organic farming. The Qube coffee is freshly roasted in Heidelberg, several times per week, by one of the leading German Baristas, Florian Steiner – the German Coffee Roasting Champion 2009.

Even the wine list, created by the Munich Sommelier “Garibaldi”, promises a distinct taste sensation: for an exceptional experience.

The lavish bar and lounge offer a place to enjoy a large selection of classical cocktails.





Monday – Saturday 18:00 to 23:00 Sunday 18:00 – 22:00

### **Small Aperitif**

Black Olive Paste, Chicken Liver Pâté, Aioli and Grissini (Italian Bread-Sticks)

### **Soups**

Tom Yam Gung (Asian Soup with Chicken-Stock, Prawns, Mushrooms and Spring-Onions)

Potato-Leek Soup with Salmon

### **Salads**

Side Order Salad

Large mixed Salad

Mixed Salad with Tuna and Egg or Feta

Tomato Salad with Red Onions

Large Mixed Salad with wild Duck Terrine

Rocket Salad with grilled Goat Cheese and Thyme Honey

### **Appetizers**

Raw Marinated Tuna with Ginger and Wasabi (Japanese Horseradish)

Marinated Salmon (House Recipe) served with Rösti (grated roast potatoes)

Tomato and Buffalomozzarella with Basil

Green Asparagus with Cheese au Gratin

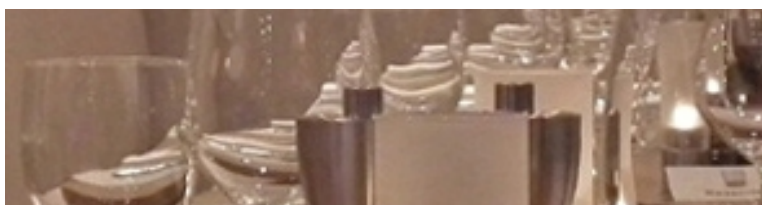
Crème-Brûlée (Duck Liver, Apple-Onion Chutney)

Salad „Nizza“ with briefly-grilled Tuna, Green Beans, Potatoes and Anchovies

Fennel-Pear Salad with Roquefort Cheese

Carpaccio from Veal Tenderloin with olive Vinaigrette and a Salad

Home made aspic with fried potatoes





## **Fish**

Linguine (Pasta) with vegetables and Scallops

Tuna Steak (best sashimi quality) grilled to perfection with Sesame Seeds on a Radish-Cucumber Salad

Seabass with Leek-Vegetables and Tomato-Mushroom-Butter

Grilled Ikarimi-Salmon with Braised Fennel and Cherry Tomatoes

## **Meat Selection**

Corn-fed chickenbrest with Tagliatelle, Cream Sauce

Wiener Schnitzel from Saddle of Calf with a Potato-Cucumber Salad

Saddle of Lamb in a Wasabi (Japanese Horseradish) Crust with a Sweet Potato Puree

Bavarian Charolaise Beef Tenderloin with Rosemary Potatoes and a Mixed Salad

Ribeye Steak with side dish of your own choice

## **Dessert**

Chocolate Truffle with Raspberry Sauce

Sorbet with Fresh Fruit

Home made Almond-Icecream with Maple Syrup and Pancake

Fresh Strawberries with home made Vanilla-Icecream

## **Cheese**

Parmesan Reggiano with a Pear

Unpasteurized Cheese Variations from France with Fig Mustard

