

WELCOME TO "DER PHILOSOPH"

It is in the quiet moments that enjoyment finds its voice.

We warmly welcome you to "Der Philosoph" – a place where fine cuisine, selected wines and genuine hospitality come together.

Our kitchen combines craftsmanship with intention: seasonal, regionally inspired and shaped by subtle balance.

With every dish, we aim to tell a story – of flavors, encounters, and the joy of mindful dining.

Take your time. Let our team guide you and enjoy your evening with us.

To meet the diverse cultural needs of our guests, many of our dishes are prepared halal. Our team will be happy to assist you personally with your selection.

Your Philosoph Team

Our menus have been created by our kitchen team with great care and a strong sense of harmony. They are intended as recommendations, allowing you to experience our cuisine at its best. Of course, you may also order any dish individually and compose your own menu. In this case, the individual dish prices apply.

WiFi password: Sokrates469aC



AUTUMN MENU

Beef Tartare

Kohlrabi | Sweet Pepper | Parsley
20
Grauburgunder "Alte Reben", Clauer Winery 0.11

Consommé

Goose | Hokkaido Pumpkin 20 Cuvée "Georg", Seeger Winery 0.11

Local Fish

Catch of the Day | Risotto | Quince | Swiss Chard | Carrot 40 Riesling Spätlese Dry, Clauer Winery 0.11

Lamb - Three Ways

Rack & Shoulder | White Bean | Goat Cheese | Parsnip

40

Gigondas La Gille, Famille Perrin 0,11

Cheesecake

Blackberry | 54% Chocolate | Tonka Bean 15 Souvignier Gris, Clauer Winery 0,051

5 Courses 109,00 € - Wine Pairing 45,00 € 4 Courses 89,00 € - Wine Pairing 38,00 € 3 Courses 69,00 € - Wine Pairing 31,00 €



WINTER MENU FROM DECEMBER 6

Odenwald Salmon Trout

Apple | Celery | Walnut | Lemon 20 Pinot Blanc dry, Winary "am Nil" 0,11

Veal Consommé

Green Spelt | Bone Marrow Dumpling
20
Cuvée Georg, Seeger Winery 0,11

Regional Fish

Fish of the Day | Brussels Sprouts | Buckwheat | Crayfish
40
Riesling Spätlese dry, Clauer Winery 0,11

Veal Tenderloin & Cheek

Potato | Crispy Onion | Chervil Root 40 Gigondas La Gille, Famille Perrin 0,11

Gingerbread

Winter Pear | Nougat 15 Souvignier Gris, Clauer Winery 0,051

5 Courses 109,00 € - Wine Pairing 45,00 € 4 Courses 89,00 € - Wine Pairing 38,00 € 3 Courses 69,00 € - Wine Pairing 31,00 €



VEGETARIAN MENU

Cauliflower "Tartare"

Sesame | Beetroot | Sour Cream | Sorrel
20
Sauvignon Blanc Kabinett, Oliver Zeter Winery 0,11

Pumpkin Soup

Hokkaido | Goat Cheese 15 Rosé Blaufränkisch/Spätburgunder, Seeger Winery 0,11

Risotto

Winter Truffle | Vite Lotte | Parmesan 30
Riesling Spätlese trocken, Clauer Winery 0,11

Parsnip - Three Ways

Cashewkerne | Hagebutte | Vegi Jus 25 Nr. 1 Sternstunde Cuvée, Weingut Clauer 0,11

Cheesecake

Blackberry | 54% Chocolate | Tonka Bean 15 Souvignier Gris, Clauer Winery 0,051

5 Courses 89,00 € - Wine Pairing 42,00 € 4 Courses 79,00 € - Wine Pairing 36,00 € 3 Courses 64,00 € - Wine Pairing 30,00 €



SEASONAL MENU (from November 13, 2025)

Lamb's Lettuce Salad

Smoked Pork Belly | Red Onion | Shaved Cheese | Beetroot
20
Auxerrois alte Reben, Nägele Winery 0,1l

Pumpkin Soup

Hokkaido | Coconut | Peanut 15 Weissburgunder, Clauer Winery 0,11

Free-Range Goose from Dithmarschen

Leg & Breast | Red Cabbage | Chestnut | Bread Dumpling
40
Heidelberger Herrenberg Spätburgunder SL, Hans Winter Winery 0,11

Vanilla & Chokolate

54% Chocolate | Tahitian Vanilla | Sour Cherry | Coffee 15 Souvignier Gris, Clauer Winery 0,051

4 Courses 79,00 € - Wine Pairing 30,00 € 3 Courses 69,00 € - Wine Pairing 25,00 €



CHATEAUBRIAND MENU

Available by pre-order for 2 guests or more

Seasonal Salad

Vegetables | Nuts | Fruit | Quinoa | Chickpeas | Popped Corn 20 Auxerrois alte Reben, Nägele Winery 0,11

Chateaubriand

(min. 400g raw weight)

Braised Vegetables | Potato Gratin | Sauce Béarnaise | Demi-Glace
40
Chateau de Ferrand SEGC 2022 0,11

Tahitian Vanilla & 54% Chocolate

Moelleux | Mousse | Vanilla Ice Cream | Cacao Nibs

15
Ferreira Port Late Bottled Vintage 2018 0,11
oder
Clarendell Amberwine Monbazillac, Domaine Clarence Dillon 0,051

69,00 per Person – Wine Pairing 29,00 (with Amberwine +10)



FOR OUR YOUNG GUESTS

Pasta with Beef Hash & Parmesan

15

Crispy Chicken Schnitzel & Fries

15

Catfish & Chips with Tartar Sauce & Side Salad

15

Homemade XXL Swabian Dumpling with Onion, Salad & Fried Egg

15



SUPPLIERS

Brewery Klosterhof Heidelberg
Gourmet Mushrooms Pilzkurier Heidelberg
Fishing Göbel Philippsburg
Floristry Blumen Kamm Heidelberg
Lenz Market Garden Heidelberg
Vegetable Market Frey Mannheim
Slaughterhouse Baumann Viernheim
Winery Clauer Leimen
Wine Trade Fehser Heidelberg

We offer a range of additional services to create a memorable experience for you in our restaurant. Please feel free to speak to us or send us an email.

We wish you an evening full of enjoyment and delight and thank you for your trust in us.

Bastian Engelhart und Nils Gier

Celina Schröter

Head Chefs

Head of Service