

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.

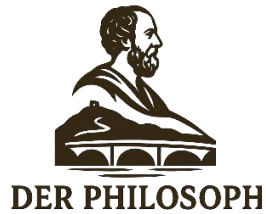
Take your time. Let our team guide you and enjoy your evening with us.

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



MENU

Beef Carpaccio

Beetroot | Chervil | Parsley

23

Pinot Blanc dry, Weingut am Nil 0,1l

Regional Fish

Fennel | Bouillabaisse | Polenta

42

Forster Elster Riesling Erste Lage, Weingut Spindler 0,1l

Coupe Colonel

Fruit Sorbet | Champagne

17

Beef Fillet and Short Rib

Garlic | Green Asparagus | Marabel Potatoes

47

Nebbiolo Langhe DOC, Azienda Agricola Mauro Molino 0,1l

Strawberry

Ricotta Lime | Sponge Cake | Ganache

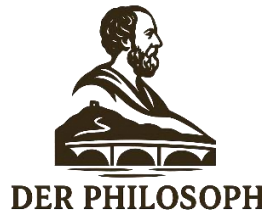
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ARMAND Riesling Kabinett, Weingut Reichsrat von Buhl 0,05l

5 Courses 119,00 € - Wine Pairing 44,00 €

4 Courses 99,00 € - Wine Pairing 37,00 €

3 Courses 79,00 € - Wine Pairing 31,00 €



VEGETARIAN MENU

Mushroom Salad

Celery | Red Onion | Sumac

21

Vini Vannelli Le Vezze Bianco Lazio IGT 0,1l

Chilled Soup

Cucumber | Mint

14

Sauvignon Blanc, Domaine Roc de l'Abbaye, Loire 0,1l

Cauliflower

Sesame | Sour Cream

34

Cuvée Georg, Weingut Seeger 0,1l

Stuffed Morel

Cream Cheese | Chinese Cabbage | Dauphine Potato

42

Nebbiolo Langhe DOC, Azienda Agricola Mauro Molino 0,1l

Strawberry

Ricotta Lime | Sponge Cake | Ganache

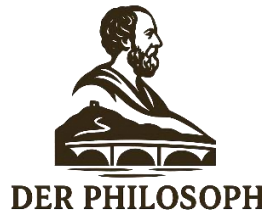
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ARMAND Riesling Kabinett, Weingut Reichsrat von Buhl 0,05l

5 Courses 114,00 € - Wine Pairing 39,00 €

4 Courses 94,00 € - Wine Pairing 31,00 €

3 Courses 74,00 € - Wine Pairing 25,00 €



SEASONAL MENU

Mixed Salad

Shaved Cheese | Red Onion | Seeds

19

Pinot Blanc dry, Weingut am Nil 0,1l

Chilled Soup

Cucumber | Mint

14

Sauvignon Blanc, Domaine Roc de l'Abbaye, Loire 0,1l

Venison Ragout & Saddle

Turnips | Serviette Dumpling | Mushrooms

46

Gigondas La Gille, Famille Perrin 0,1l

60% chocolate

Dark chocolate | Tahitian vanilla

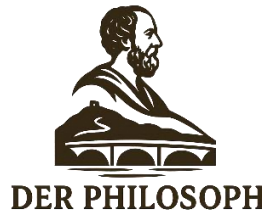
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Souvignier Gris, Weingut Clauer 0,05l

4 Gänge 84,00 € - Weinbegleitung 30,00 €

3 Gänge 74,00 € - Weinbegleitung 25,00 €

We use only carefully selected, fresh ingredients. Information about allergens is available upon request.
Some dishes may contain raw or unpasteurized products. All prices in Euro incl. tax.



CHATEAUBRIAND MENU

Available by pre-order for 2 guests or more

Seasonal Salad

Vegetables | Nuts | Fruit | Quinoa | Chickpeas | Popped Corn

20

Auxerrois dry, Klump Winery 0,1l

Chateaubriand

(min. 400g raw weight)

Braised Vegetables | Potato Gratin | Sauce Béarnaise | Demi-Glace

45

Chateau de Ferrand SEGC 2022 0,1l

Tahitian Vanilla & 54% Chocolate

Moelleux | Mousse | Vanilla Ice Cream | Cacao Nibs

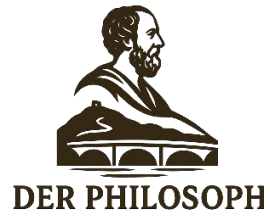
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Ferreira Port Late Bottled Vintage 2018 0,1l

oder

Clarendell Amberwine Monbazillac, Domaine Clarence Dillon 0,05l

74,00 per Person – Wine Pairing 29,00



FOR OUR YOUNG GUESTS

Pasta with Beef Hash & Parmesan

15

Crispy Chicken Schnitzel & Fries

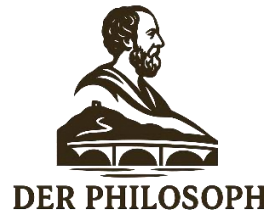
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Catfish & Chips with Tartar Sauce & Side Salad

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

Head Chefs