



HEKTOR

Restaurant • Wein • Bar

Menu





Uzbek Cuisine

MORKOWTSCHA

Carrot salad with an Uzbek spice blend 6.50

BABA GANOUSH

grilled Aubergine with Tahina, Oliveoil
and Lavash 8.30

HUMMUS

Chickpea puree with tahina 7.20

TSCHEBUREK

traditional fried dumpling with Grass Fed
Beef and "Adjika" Sauce 8.30

TSCHEBUREK "HEKTOR"

traditional fried dumpling with
Mozzarella, spinach and yoghurt 7.20

MANTY

5 traditional dumplings with Beef & Lamb
and yoghurt 19.80

LÜLA KEBAB

2 skewers of beef with grilled vegetables,
onions, Lavash Bread and "Adjika" sauce 25.50

PILAW

traditional rice dish with Lamb, carrots,
Pomegranate seeds and a tomato salad 19.80



Uzbek Cuisine

PELMENI BEEF

10 dumplings with beef and seasonal salad and cream 16.20

PELMENI CLASSIC

10 dumplings with beef & pork and seasonal salad and cream 16.20

PELMENI SPINACH

10 dumplings with spinach and seasonal lettuce, cream and parmesan 15

WARENIKI

10 dumplings with potato mashed with seasonal salad and cream 13.90

STARTER SELECTION FOR 2

Baba Ganoush, Morkowtscha, Hummus 21

STARTER SELECTION FOR 4

Baba Ganoush, Morkowtscha, Burrata, Beef Carpaccio, Thuna Tartar 48



Starters

BEEF TARTAR on truffle cream	21,50
BEEF CARPACCIO with arugula and parmesan	17,50
VITELLO TOMATO thinly sliced beef with tuna sauce	17,00
BURRATA with cherry tomatoes and basil	17,50
THUNA TARTAR with avocado und mango	19,00
SCAMPI IN TEMPURA DOUGH with homemade chilli - mayonnaise	22,50
FRIED BABY - CALAMARETTI on beete carpaccio	17,00
HEKTOR STARTER Beef carpaccio - Vitello Tomato, grilled vegetables and mozzarella	22,50



Salads

SEASON SALAD with fried shrimps OR slices of beef fillet	17.80
CHERRYTOMATO-SALAT with red onions and basil	8.50
ARUGULA SALAD with parmesan and pine nuts	12.50
LIVER SALAT with grilled beef liver in balsamic - honey sauce	15.50
MIXED SALAT Seasonal Salad	7.50
HEKTOR SALAD with chicken breast and mozzarella	14.50

Soups

TOMATOSOUP with mozzarella and basil	7.50
FISHSOUP house style with roasted garlic bread	14.50
POTATOE CREMESOUP with truffle oil	8.50



Pasta

PENNE ALL' ARRABIATA in a spicy tomato sauce and basil	12.50
PENNE POLLO with chicken breast and vegetables in tomatoes - cream sauce	14.50
SPAGHETTI AGLIO E OLIO spicy with garlic in olive oil optional also with shrimps	12.50
SPAGHETTI COSTOLETTA with lamb chop, capers and dried tomatoes in cherry - herb sauce	22.50
TAGLIOLINI FILETTI with fillet strips and mushrooms in cream sauce	18.50
TORTELLONI with porcini mushroom filling in cream sauce	18.50



Meat Dishes

BEEF FILLET - FROM THE GRILL

(250G)

with vegetables and rosemary potatoes with pepper
sauce or Barolo sauce (+ 3.00) 34.50

ENTRECOTE - FROM THE GRILL (250G)

with vegetables and rosemary potatoes 31.00

BEEF LIVER

in butter - sage sauce with mashed potatoes 24.50

LAMB CHOP - FROM THE GRILL

on rocket with parmesan in herb marinade 28.50

LAMB LOINS

with vegetables and rosemary potatoes in herb
sauce 31.50

BEEF CUTLET

in butter - sage sauce with vegetables and
rosemary potatoes 32.50

WIENER SCHNITZEL

with roast potatoes, cucumber salad and lingon
bear jam 32.50



to share

CHATEAUBRIAND (600G)

for 2 persons, with Barolo and pepper sauce
with vegetables and rosemary potatoes 79.00

TOMAHAWK STEAK

Grass Fed Beef 1kg - 1,5kg | seasonal grilled
vegetables | 2 sauces 11,90 /
for 2 to 4 persons 100g
(Price per 100 g gross weight)

Fish

HEKTOR SHRIMPS

prawns in herbs - garlic marinade spicy
with cherry tomatoes 31.50

SAFFRON SHRIMPS

prawns in saffron - mint sauce 34.50

THUNA STEAK

in sesame coat with balsamic - honey sauce 26.60

SALMON STEAK

with pommery - mustard sauce 24.50

SEA BREAM FILET

in herbs - garlic marinade with cherry tomatoes 26.50

**ALL FISH DISHES ARE SERVED WITH VEGETABLES
AND ROSEMARY POTATOES**



Sides

FRENCH FRIES	5.00
SWEETPOTATOE FRIES WITH TRUFFLE MAYONNAISE	6.70
GRILLED POTATOES	6.70
STEAMED MUSHROOMS	5.60
GRILLED VEGETABLES	8.50
„ADJIKA“ SAUCE	3.00
PFEFFER SAUCE	4.00

Desserts

"NAPOLEON", PIE (HOMEMADE)	8.90
CREME BRÛLÉE (HOMEMADE)	6.70
ITALIENIAN SORBET / ICE CREAM 2 SCOOPS (VANILLA, CHOCOLATE, MANGO UND LEMON)	6.70
CHEESE CAKE "HEKTOR"	8.00



DEAR GUESTS!

WE ARE LOOKING FORWARD TO YOUR VISIT!

WE PREPARE ALL DISHES OURSELVES WITH PRODUCTS SELECTED BY US. WE PAY GREAT ATTENTION TO SUSTAINABILITY, ECOLOGICAL CULTIVATION AND ORIGIN.

SINCE WE DO NOT USE FINISHED OR SEMI-FINISHED PRODUCTS, THERE MAY BE WAITING TIMES DURING PREPARATION. WE DO OUR BEST TO KEEP YOU SATISFIED AND THEREFORE ASK FOR YOUR UNDERSTANDING.

IF YOU ARE AFFECTED BY ALLERGIES, PLEASE CONTACT THE SERVICE. OUR SEPARATE ALLERGY CARD WILL BE PROVIDING YOU WITH INFORMATIONS ABOUT THE ALLERGENIC INGREDIENTS CONTAINED IN THE DISHES. AS FAR AS POSSIBLE, WE WILL ACCOMMODATE YOUR WISHES IN ADAPTING THE CONTENT OF THE DISHES.

ALL PRICES ARE IN EURO.
THE TIP IS NOT INCLUDED.

OUR TEAM WISHES YOU A PLEASANT TIME IN THE HEKTOR RESTAURANT.