

[← BACK TO NEO-HEIDELBERG.DE](#)

[MENU · ENGLISH](#)

FEED YOUR SOUL.

Dry-aged steaks from our humidor, Californian sushi, signature rolls and desserts. Kitchen open from 5:30 pm, Sundays from 4 pm. Please let us know about any allergies or intolerances — our team is happy to help.

SIGNATURE · SHARING MENU

FOUR COURSES. ONE EVENING.

Our sharing menu for two. Katsu sando of Duroc pork to start, a lobster roll in between, Taste Your Filet Deluxe as the main — 4×100g of all four breeds. And then: The Lime.

I

KATSU SANDO – DUROC

Panko · shokupan ·
tonkatsu · mustard miso

II

LOBSTER ROLL

Lobster salad · yuzu mayo ·
crispy asparagus · tobiko

III

TASTE YOUR FILET DELUXE

4×100g · Simmental ·
Chianina · Angus · Wagyu

IV

THE LIME

White chocolate cream ·
financier · champagne
sorbet

FROM 2 PEOPLE

90

€ PER PERSON

BOOK A TABLE →

CHAPTER I

Starter & Appetizer.

Where it all begins. From Galician conservas to Chianina beef tartare and carpaccio with winter truffle — the stage for the evening.

CONSERVAS DELUXE



SMALL SARDINES IN OLIVE OIL

13,00 €

SARDINILLAS · GALICIA · 115G

Finest sardinillas from Galicia in premium olive oil.



MARINATED MUSSELS

13,00 €

MEJILLÓN · GALICIA · 110G

In a spicy tomato broth.



SMALL SCALLOPS GALICIAN STYLE

22,00 €

VIERA · GALICIA · 110G

In a delicate paprika broth.



CODESA ANCHOVIES FROM CANTABRIA

27,00 €

LIMITADA / BLACK EDITION · 55G

7–10 medium-sized fillets of award-winning, hand-filleted quality, preserved in extra virgin olive oil.

SERVED WITH ALL CONSERVAS

Sourdough bread · yuzu miso butter

APPETIZER



HOUSE BREAD

12,00 €

Sylt sourdough · rosemary focaccia · olive ciabatta · Maldon sea salt · Nekeas olive oil · 25-year PX balsamic · yuzu miso butter.



BEEF TARTARE

100g · 28,00 € / 150g · 36,00 €

CHIANINA IGP BEEF “SUMMER STYLE”

Granny Smith · celery · marinated radish · green gazpacho · wild herb salad.



OCTOPUS CARPACCIO

27,00 €

Black aioli · piment d'Espelette · baked piquillo pepper tartare · green & red mojo sauce · capers · Kalamata olives · basil.



BEEF FILLET CARPACCIO

26,00 €

Ponzu vinaigrette · mango chili relish · jalapeño · baby spinach · mushrooms · spring onion · kalamansi mayo.

— YOUNG GREENS



BURRATA DI BUFALA MALLORQUIN VIBES

25,00 €

Colourful tomatoes · fennel · orange marmalade from Sóller · olive oil · caramelised almonds · basil · olives · pickled onions · jalapeño · aged aceto.



CAESAR SALAD

small · 16,00 € / large · 19,00 €

Romaine lettuce · Parmesan dressing · fried capers · croutons · tomatoes.

UPGRADE YOUR CAESAR

Grilled wild-caught prawn 5,00 each · tempura prawn 5,00 each · beef fillet strips 18,00 · crispy chicken 12,00

CHAPTER II

Sushi & More.

Californian sushi the way we see it. Salmon trout from Forellenhof Lenz, bluefin tuna, hamachi from Völklingen — as sashimi, tataki, ceviche and family style.

SIGNATURE



THE NEO TOWER

59,00 € p.p.

PRICE PER PERSON

Sashimi variation · nigiri · inside-out roll · crispy futomaki · panko prawn · crispy spicy tuna mochi · daikon · wakame · chili cucumber salad · ponzu.

RAW & MORE



SASHIMI SELECTION

65,00 €

Salmon trout from Forellenhof Lenz · bluefin tuna · scallop · hamachi from Völklingen · beetroot-cured salmon · chili cucumber salad · wakame · lobster salad.



CEVICHE RAW HAMACHI VÖLKLINGEN

32,00 €

Yuzu leche · kumquat · jalapeño · brown butter · pickled red onion · chives.



TUNA TATAKI

29,00 €

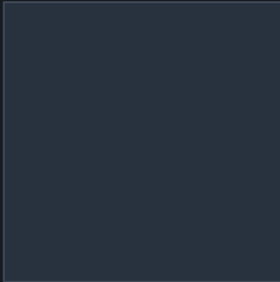
Seared bluefin tuna · black truffle soy reduction · raw marinated mushrooms · freshly shaved black truffle · chives · Granny Smith · togarashi.



KATSU SANDO – DUROC

22,00 €

Crispy panko Duroc loin · shokupan toasted in brown butter · tonkatsu sauce · mustard miso cream · pickled red onion · pointed cabbage · chives · chili cucumber salad.



EDAMAME

10,50 € / 12,50 € / 14,50 €

PLAIN · BLACK AIOLI · TRUFFLE

Japanese soybeans · brown butter · sea salt · harissa mayo / black aioli · sesame · togarashi · soy reduction / truffle · truffle cream.

CHAPTER III

Sushi Rolls.

Hand-rolled to order. Inside-out rolls and crispy futomaki — from all-veggie to the flambéed signature roll with lobster and wagyu.

INSIDE OUT ROLLS



MRS. GREEN (VEGETARIAN)

22,00 €

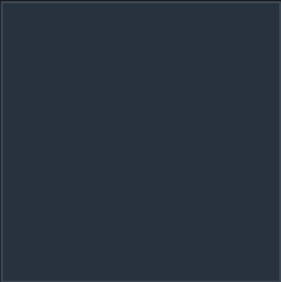
Green asparagus · cucumber · edamame cream cheese · yuzu mayo · black sesame · avocado.



TNT

30,00 €

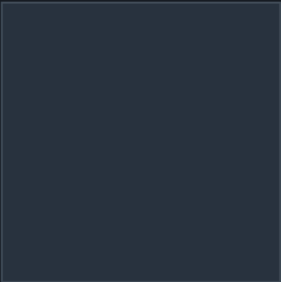
Bluefin tuna (tartare & sashimi) · avocado · harissa mayo · jalapeño · sesame · coriander.



VÖLKLINGEN HAMACHI SMOKE ROLL

29,00 €

Hamachi sashimi · green asparagus · grilled mayo · daikon · spring onion · black sesame · soy mirin glaze.



SALMON²

27,00 €

Salmon trout from Forellenhof Lenz · aji verde · cucumber · Granny Smith chutney · edamame cream cheese · salmon roe · chives.



LOBSTER ROLL

35,00 €

Lobster salad · yuzu mayo · crispy asparagus · avocado · lobster bisque glaze · black tobiko · chives.

SURF'N TURF NEO SIGNATURE

29,00 €

Beef fillet · crispy wild-caught prawn · avocado · truffle cream · black truffle · Parmesan · chives.

CRISPY FUTOMAKI ROLLS

CRISPY GREEN

24,00 €

Teriyaki tofu · avocado · green asparagus · edamame cream · harissa mayo · black sesame.

CRISPY LOBSTER

35,00 €

Lobster · avocado · cucumber · truffle cream · spring onion · black tobiko · lobster bisque glaze.

CRISPY CHICKEN

26,00 €

Teriyaki chicken · teriyaki mayo · avocado · crispy onions · green asparagus.

CRISPY TUNA

28,00 €

Tuna tartare · asparagus · avocado · chili · aji verde.

LIMITED SIGNATURE

WAGYU JAPAN A4 ROLL

48,00 €

Japanese Wagyu A4 Akune Gold · daikon · black sesame · black truffle sauce · cucumber · chives · fleur de sel · lightly torched.

CHAPTER IV

Maki & More.

Classic and pared back — freshly rolled, six pieces. The easiest way to taste your way through the sea.

MAKI

SALMON

7,00 €

SALMON & AVOCADO

8,00 €

TUNA

8,00 €

AVOCADO

6,00 €

CUCUMBER

5,00 €

CUCUMBER & CREAM CHEESE

6,00 €

TAMAGO

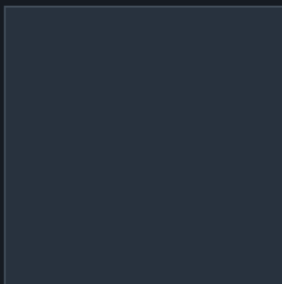
6,00 €

CHAPTER V

Bowls.

Sushi rice as the base, the best of sea and kitchen on top. The fastest way to eat your way through half of NEO.

SIGNATURE BOWL



HAPPY BOWL

38,00 €

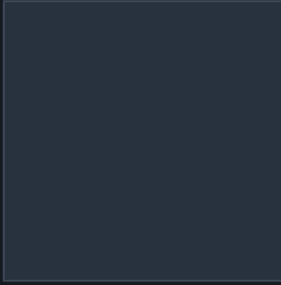
Sushi rice · salmon trout · bluefin tuna · teriyaki chicken · panko prawn · avocado · edamame · daikon · mango chili relish · salmon roe · aji verde · sesame · teriyaki mayo.

CHAPTER VI

Main Course.

Fish from the fjords, lobster from Brittany, Galician chestnut-fed pork — and a vegetarian answer to everything.

FISH



BRETON MONKFISH & WILD-CAUGHT PRAWN

48,00 €

Red curry shellfish sauce · sesame spinach · miso corn cream · fried rice with furikake · chili · sesame · tamago · coriander.



GRILLED SALMON TROUT FILLET

42,00 €

FORELLENHOF LENZ

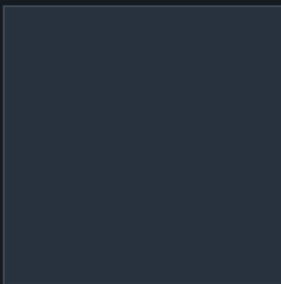
Sauce béarnaise · grilled lettuce heart · crispy bacon · panko crunch · yuzu mayo · tomato chutney · Parmesan · pickled red onions.

LOBSTER & LINGUINE

55,00 €

Lobster · lobster bisque · linguine · peas · flat-leaf parsley · lemon zest · chili · spring onion.

PORK

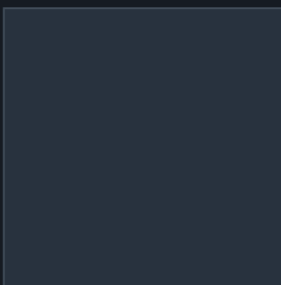


SPARE RIBS

38,00 €

GALICIAN CHESTNUT-FED PORK

Black BBQ glaze · miso corn cream · chili cucumber salad · chili · spring onion · coriander · sesame.



DUROC PORK CHOP

34,00 €

Port wine jus · black aioli cream · grilled vegetables: pointed peppers · green asparagus · aubergine · courgette · vine tomatoes · pine nuts.

VEGETARIAN

MISO AUBERGINE

27,00 €

Crispy miso aubergine · fried rice with furikake · sesame spinach · yuzu mayo.



TRUFFLE RAVIOLI

28,00 €

In brown butter · creamy spinach · tomatoes · Parmesan.

CHAPTER VII

Beef & Filet.

Four breeds, three sizes. From Pomeranian Simmental to Tuscan Chianina to Japanese Wagyu — dry-aged for 3–4 weeks on the bone.

FILET · BY BREED (180G / 250G / 500G)

BLACK ANGUS

45,00 / 57,00 / 110,00 €

GALICIA · SPAIN · MEERMEAT · NOSA TERRA · 28 DAYS

CHIANINA IGP

52,00 / 65,00 / 120,00 €

GREEN FEED · TUSCANY

POMERANIAN SIMMENTAL

65,00 / 78,00 / 140,00 €

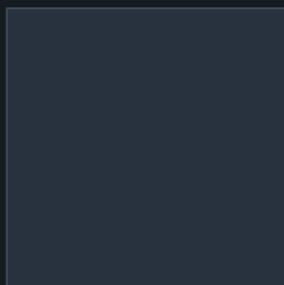
NEO SELECTION YUMSHAKI

WAGYU

80,00 / 100,00 / 185,00 €

GALICIA - SPAIN

TASTE YOUR FILET

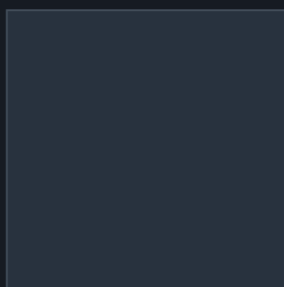


TASTE YOUR FILET

79,00 €

3 × 100G

Black Angus Galicia · Chianina IGP Tuscany · Pomeranian Simmental.



TASTE YOUR FILET DELUXE

115,00 €

NEO SIGNATURE · 4 × 100G

Black Angus Galicia · Chianina IGP Tuscany · Pomeranian Simmental · Wagyu Galicia.

TASTE YOUR FILET DELUXE HOCH²

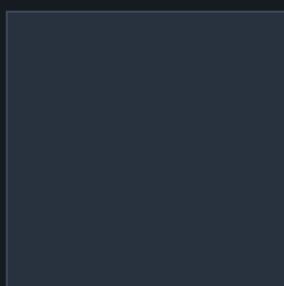
165,00 €

Plus 100g Japanese Wagyu A4.

SERVED WITH ALL FILLETS

Port wine jus · sauce béarnaise · grilled vegetables (pointed peppers · green asparagus · aubergine · courgette · vine tomatoes · pine nuts · black aioli cream).

STEAK



JAPAN A4

100g · 65,00 €

AKUNE GOLD · KAGOSHIMA · ROAST BEEF

RUMP STEAK

350g • 55,00 €

POMERANIAN SIMMENTAL • NEO SELECTION YUMSHAKI

Finest marbling.

ENTRECÔTE

350g • 69,00 €

POMERANIAN SIMMENTAL • NEO SELECTION YUMSHAKI

Finest marbling.

DRY AGED RUMP STEAK

350g • 55,00 €

GALICIA • BLACK ANGUS • NOSA TERRA • DRY-AGED 3-4 WEEKS

DRY AGED ENTRECÔTE

350g • 69,00 €

GALICIA • BLACK ANGUS • NOSA TERRA • DRY-AGED 3-4 WEEKS

SERVED WITH ALL STEAKS

Yuzu miso butter • grilled lettuce heart • crispy bacon • panko crunch • yuzu mayo • tomato chutney • Parmesan • pickled red onions.

DRY AGED & BONE • FROM 600G • PRICE PER 100G

BLACK ANGUS

DRY-AGED 3-4 WEEKS

Chop 12,00 • T-Bone 14,00 • Porterhouse 16,00 €

British origin, raised in Spain — the perfect balance of fine marbling and a robust body.

WAGYU

Chop 18,00 • T-Bone 20,00 • Porterhouse 22,00 €

DRY-AGED 3-4 WEEKS

Japanese origin, raised by our partner in Spain — a staple for every meat lover.

RUBIA GALLEGA

Chop 16,00 • T-Bone 17,00 • Porterhouse 19,00 €

DRY-AGED 3-4 WEEKS

Cream-coloured fat, pronounced meatiness, deep red colour and moderate marbling.

CHIANINA

Chop 16,00 • T-Bone 17,00 • Porterhouse 19,00 €

DRY-AGED 3-4 WEEKS

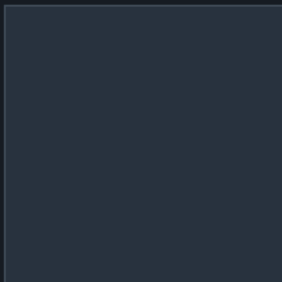
Bistecca alla Fiorentina — the “white giants of Italy”, one of the oldest and noblest cattle breeds in the world.

CHAPTER VIII

Sides & Sauces.

Truffle fries, Hasselback potato, grilled vegetables — and sauces that make the difference.

FRIES, POTATOES & MORE



FRENCH FRIES

6,00 €



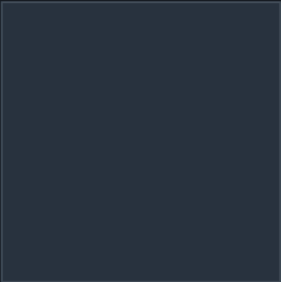
FRIES & PARMESAN

8,00 €



FRIES & TRUFFLE

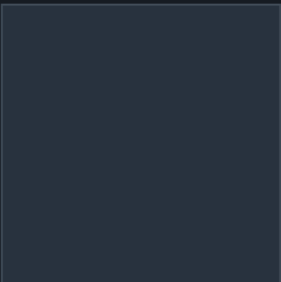
10,00 €



FRIES DELUXE

PARMESAN · TRUFFLE

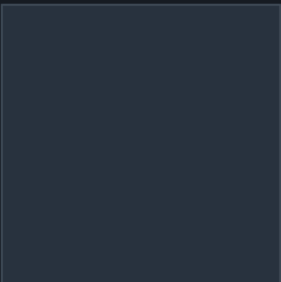
12,00 €



SWEET POTATO FRIES

& GUACAMOLE

10,00 €



FRIED RICE WITH FURIKAKE

Chili · sesame · tamago · coriander.

6,00 €



LINGUINE TOSSED IN BUTTER

8,00 €

HASSELBACK POTATO

9,00 €

WITH TRUFFLE CREAM

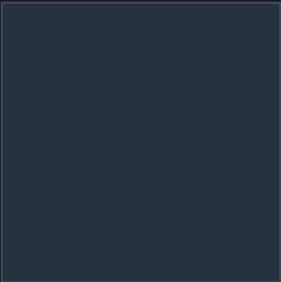
GREENS



GRILLED LETTUCE HEART

8,00 €

Crispy bacon · panko crunch · yuzu mayo · tomato chutney · Parmesan · pickled red onions.



SESAME SPINACH

8,00 €



GRILLED VEGETABLES

8,00 €

Pointed peppers · green asparagus · aubergine · courgette · vine tomatoes · pine nuts · black aioli cream.

CRISPY MISO AUBERGINE

8,00 €

SAUCES & DIPS

PORT WINE JUS

8,00 €

SAUCE BÉARNAISE

8,00 €

TRUFFLE MAYO / HARISSA MAYO

4,00 € each

CHAPTER IX

Sweets & *Desserts.*

The final course. Crème brûlée, The Lime, a molten caramel core — the sweet finale.

SWEETS & DESSERTS

LEMONGRASS CRÈME BRÛLÉE

16,00 €

Lemongrass · mango · kaffir lime · caramelised almonds · coconut sorbet.

THE LIME

27,00 €

Vanilla white chocolate cream · lime financier · lime mint core · marinated strawberries · champagne sorbet.

CHOCOLATE CAKE

18,00 €

15-20 MIN PREPARATION TIME

Molten caramel core · dark chocolate · grilled pineapple · Tasmanian pepper.

— RESERVATION —

THERE YOU ARE.
WE'VE BEEN
WAITING.

ZOLLHOFGARTEN 2 · 69115 HEIDELBERG · MON-SAT FROM 5:30 PM · SUN FROM 4 PM

[BOOK A TABLE →](#)

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