

Aperitiv:		€
PIER6 - Cocktail / „Spring-Time “	0,1l	6,50
Bellini - white puree of peach with sparkling wine	0,1l	5,50
2015 Riesling-Sparkling wine/ brut s Störrlein & Krenig / Randersacker / Franken	0,1l	6,50
Perlig - Perlwein / brut Stefan Breuer / Geisenheim / Rheingau	0,1l	4,80
Cucumber - Gin & Tonic	0,25 l	9,50
„Hugo“	0,15 l	5,80
Aperol-Spritz	0,15 l	5,80
Cucumber-Basilikum-Long -without Alcohol-	0,3 l	6,50

*"Schlumberger on Ice" Rosé / fruit-dry
0,1 l - 6,50€*

Starters:	€
Herb salad with house dressing Cherry tomato / croutons / sunflower-seed	7,50
Green kale & mangel-salad franconian Coppa-ham / burrata / fig / roast bread	11,00
Comfit of Lavender-Salmon served in nori-leaf whole grain-bread / cucumber-cannelloni / yoghurt-mousse / wasabi-leaf / fresh cheese Scarlet-cress / sesame	15,00
Caramelized goat cheese Cous Cous-Salad / Gazpacho-Creme / roasted chashew / indian nettle chikpea / olive-pear / borage-blossom	14,00
Cremesoup of "Stedener" asparagus great yellow-cress / cheek of monkfish	9,00
Sweet potato-cremesoup olive-oil / avocado	8,00

German Asparagus -boiled-	250 gramm		14,00
Sauce Hollandaise / butter / spring potatoes	500 gramm		22,00
with our "Elmlöcher" bio- ham		plus	8,50
with 1 peace franconian sausage		plus	3,00
with wolffish-filet		plus	12,00
with Schnitzel		plus	12,00
with Rumpsteak vom "Loxstedter" Charolais-Rind	200 gramm		16,00

Main-Courses:

Flat Iron Steak of U.S. - G.O.P.-Rind -sous vide and grilled- oder	250 gramm	30,00
Rumpsteak of "Loxstedter" Charolais-beef baked wild garlic-potato dumpling / exotic curry-pea / grilled asparagus / ginger-jus	300 gramm	32,00
Irish lamb served in two ways -ragout & saddle- chorizo / thyme-potato / marinated pearl onion / tomato-gremolata / sesame-jus		26,00
Filet of grilled swordfish mash of sweet potato / pulpo / mini chicory / avocado / red onion / paprika / tomato-chili-jus		25,00
Wolffish & cheek of Monkfish Asparagus-Risotto / wilde cauliflower / oxalis / wild garlic-foam		26,00
Baked pumpkin-tarte asparagus / baby spinach / boletus-herb / chip / sauce bernaise		18,00

Desserts:

Rhubarb-meringue-tarte		8,50
canarybird-leaf / strewberry / blueberry / asparagus-sorbet chip / chocolate-brittle		
Caramalized pecan-brownie		8,50
melon-compote / paprika-thyme-coulis / dark chocolate-foam shortbread-crumble / sorrel-ice cream		
Different desserts - served in a glass		
change every day – please ask the service	per glass	3,00
Ask the service about our ice cream-offers!!!!		
Kaffee-Set		
Espresso / creme brûlée / franconian Brandy		8,50
Selection of cheese	small	7,50
fig-mustard / grape-jelly / walnut	large	12,00

Ice-cream:

Nut-Sunday		7,00
	walnut-ice / chocolate ice / egg liqueur / roasted nuts / cream / pastry	
Rhubarb-Sunday		7,00
	Rhubarb-sorbet / vanilla-ice cream / rhubarb-compotte / cream / chip	
Sorbet-Variation		6,00
	yoghurt-foam / chocolate-crumble	
PIER 6 – Surprice		7,50
	5 scoops ice cream / chocolate-sauce / cream	
Mixed Ice-Cream - 3 scoops		3,60
	with cream	4,20

Milk-ice

vanilla / dark chocolate / strawberry
 pistachio / walnut / sorrel-ice
 tonka bean

Sorbet:

blood orange-sorbet / mango-sorbet
 strawberry-sorbet / rhubarb-sorbet
 carrot-guava-sorbet / asparagus-sorbet