

Aperitiv:		€
PIER6 - Cocktail / "Winter time"	0,1l	6,50
Bellini - white puree of peach with sparkling wine	0,1l	5,50
2016 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	0,25l	9,50
„Hugo“	0,15l	6,20
Aperol-Spritz	0,15l	6,20
Cucumber-Basilikum-Long -without Alcohol-	0,3l	6,50

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

Starters:

	€
Herb salad with house dressing cherry tomato / croutons / sunflower-seed	8,50
Salad of field herbs / raspberry-marinade goat cheese / sesam / pecan nut / pear	11,00
Variation of duck liver figg-onion-rosemary-compote / lamb´s lettuce / shalot-jus	17,00
Tatar of yellow fin tuna red onion / cucumber / wild herb-salad / pumpernickel-crumble / pelar leaves / lime-sorbet	15,00
Chestnut creamsoup plum / bacon / mandarin	8,50
Creemesoup of hokkaido pumpkin crayfishes / old balsamico / watercress	9,50

Main-Courses:

Rumpsteak of german Heifer <u>oder</u>	250 gramm	30,00
Entrecote of argentine "Angus" baked dumpling of mushroom / king oyster mushrooms / baby-corn / pearl onion-jus	300 gramm	32,00
Breast & Haunch of braised duck red cabbage / potato dumpling / cowberry-jus / roast apple		26,00
Saddle of veal rose grilled from the Oldenburg - Münsterland area black beans / polenta / mini paprika / romanesco / red wine-jus		28,00
Gilthead filet tomaten-risotto / octopus / green asparagus / aubergine / foam of green paprika		26,00
Filet of char potato-pumpkin-mash / flower sprouts / carrot / saffron-foam		26,00
Baked tartelette of pumpkin & buckwheat rosmaty-potato / tomato-compote / feta cheese / young leek / vegetable chips		18,00

Desserts:

Green "Milchschnitte" 8,50

pistachio / greace yoghurt / elderberry / mirabelle-sorbet / chip

Crema Catalana 8,50

tonka bean-mousse / cassis-fig / chocolate / currant-sorbet / chip

Different desserts - served in a glass per glass 3,00

please order between

* chokolate-mousse

* Panna Cotta

* curd cheese-mousse

* creme brûlée

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:

Almond -Sunday	7,00
amaretto-ice / vanilla-ice / roasted almonds / amarettini / cream / chip	
Wood berry-Sunday	7,00
vanilla-ice / chocolate-ice / mixed berry / creme / 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 / white chocolate
 Amaretto

Sorbet:

blood orange-sorbet / mango-sorbet
 pomegranate-sorbet / lime-sorbet