

## Aperitiv:

PIER6 - Cocktail / **"Winter time"**

"Lillet blanche" - Wild Berry

**Bellini** - white puree of peach with sparkling wine

2016 Riesling-Sparkling wine/ brut s

Störrlein & Krenig / Randersacker / Franken

Perlig - Perlwein / brut

**Cucumber - Gin & Tonic**

„Hugo“

Aperol-Spritz

**Cucumber-Basilikum-Long** -without Alcohol-

Cranberry-Spritz -without Alcohol-

"Bellini" -without Alcohol-

Grape-Secco -without Alcohol-

*"Schlumberger on Ice" Rosé / fruit-dry  
 Aperitiv-Sparkling wine "methode champenoise"  
 0,11 - 6,50€*

*Aperitiv or After-Dinner  
 MOSCOW MULE  
 Wodka - Lime - Ginger beer - ginger- cucumber  
 8,50€*

|        | €    |
|--------|------|
| 0,11   | 6,50 |
| 0,15 l | 6,20 |
| 0,11   | 5,50 |
| 0,11   | 6,50 |
| 0,11   | 4,80 |
| 0,25 l | 9,50 |
| 0,15 l | 6,20 |
| 0,15 l | 6,20 |
| 0,3 l  | 6,50 |
| 0,15l  | 6,20 |
| 0,11   | 5,50 |
| 0,11   | 4,80 |

## Daily-Menu

Carpaccio monkfish and char  
 saffron-creme / trout-caviar  
 frisee lettuce / orange-oil-marinade / blossom

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Sweet potato-creme soup  
 beef tatar / sour cream / chip

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"Elmloher" chicken  
 served in two ways  
 bulgur / beans / flower sprouts  
 carrots / thyme-Jus

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2 smal desserts  
 serve in a glas

**4-course-menu** 52,00 €

**3-course-menu** without soup 43,00 €

## Wine-menu

2018 Weißburgunder  
 Gutswein / dry  
 Wagner Stempel / Siefersheim / Rheinhessen  
 0,1 l

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2017 Pablo Claro / Tempranillo  
 Dominio de Punctum  
 Castilla La Mancha / Spanien  
 0,1 l

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2015 Gündelbacher Wachtkopf  
 Riesling / Auslese  
 Sonnenhof / Baden  
 0,05 l

**wine-menu** 12,50 €

## Starters:

|   |       |
|---|-------|
| Herb salad with house dressing<br>cherry tomato / croutons / sunflower-seed   | 8,50  |
| Red mangel & baby spinach - salad with yoghurt-marinade<br>"Elmloher" -ham / pumpkin seed-chip / avocado / blood orange / olive | 12,00 |
| Grilled breast of quail<br>onion-beetroot-chutney / quail egg / carrot-cabbage-salad with honey-marinade / baby leaf salad      | 17,00 |
| Carpaccio monkfish and char<br>saffron-creme / trout-caviar / frisee lettuce / orange-oil-marinade / blossom                    | 16,00 |

## Entrée:

|  |                         |       |
|--|-------------------------|-------|
| Sweet potato-creme soup<br>beef tatar / sour cream / chip  |                         | 9,50  |
| Celery-paer-creme soup<br>norway lobster / balsamico   |                         | 9,50  |
| Open Raviolo with black salsify & tomato<br>red onion / olive / goat-curd cheese / pine nut / rocket salad | <u>as a entrée</u>      | 16,50 |
|  | <u>as a main course</u> | 20,50 |
| Gilthead-filet rosé grilled on the skin<br>Fregola Sarda / young leek / tomato / basil-pesto               | <u>as a entrée</u>      | 18,50 |
|  | <u>as a main course</u> | 26,00 |

## Main course:

|   |                  |                               |
|---|------------------|-------------------------------|
| Flank steak of "german heifer"<br><u>oder</u>   | <b>220 gramm</b> | 30,00                         |
| Steak of "Loxstedter" Charolais beef<br>green cabbage-roulade / yello beetroot / onion-Dijon mustard-compote / red wine-Jus | <b>300 gramm</b> | 32,00                         |
| "Elmloher" chicken served in two ways<br>bulgur / beans / flower sprouts / carrots / thyme-Jus                              |                  | 27,00                         |
| Specials of our own "Elmloher pork"   |                  | <u>please ask the service</u> |
| Filet of swordfish<br>mashed sweet potato / artichoke / papaya / paprika / shallot / tomato-foam                            |                  | 27,00                         |
| Filet of SKREI (winter cod) crusted with hawthorn<br>green cabbage-risotto / parsley root / wild broccoli / orange-foam     |                  | 26,00                         |
| Cauliflower-Spice-Strudel<br>Beluga-pea-salad / black kummel / crème fraîche / carotts / celery                             |                  | 19,50                         |

## Desserts:

|  |   |                |
|--|---|----------------|
|  |   | €              |
| "Rice-cake Trauttmansdorff"            |   | 8,50           |
|  | milk rice / blood orange / cinnamon / macadamia nut / chocolade-crumble / vanilla-amaretto-ice / chip |                |
| Pear from the "old land"               | cooked in verbena   | 8,50           |
|  | blackberry-Gidre-sorbet / pear-sorbet / buckwheat-crumble / slice of pear / blossom                   |                |
| Different desserts - served in a glass |   | per glass 3,00 |
|  | please order between  |                |
|  | *chocolate-mousse   |                |
|  | * Panna Cotta   |                |
|  | * curd cheese-mousse  |                |
|  | * creme brûlée  |                |
| Kaffee-Set                             |   |                |
|  | Espresso / creme brûlée / franconian Brandy   | 8,50           |
| Selection of cheese                    |   | small 8,50     |
|  | fig-mustard / grape-jelly / walnut / fruit bread  | large 13,00    |

## Ice-cream:

|   |                 |
|---|-----------------|
| Blueberry-Sunday  | 7,00            |
| blueberry-sorbet / vanilla-ice / blueberry-compote / cream / chip |                 |
| Caramell-Sunday   | 7,00            |
| caramell-ice / chocolate-ice / caramell-sauce / 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 / caramell / Vanilla-Amaretto

### Sorbet:

blackberry-Cidre-sorbet / mango-sorbet  
apple-sorbet / pear-sorbet / blueberry-sorbet