

Aperitiv:

		€
PIER6 - Cocktail / "Springtime"	0,1 l	6,50
"Lillet blanche" - Wild Berry	0,15 l	6,20
Bellini - white puree of peach with sparkling wine	0,1 l	5,50
2016 Riesling-Sparkling wine/ brut s	0,1 l	6,50
Störrlein & Krenig / Randersacker / Franken		
Perlig - Perlwein / brut	0,1 l	4,80
Cucumber - Gin & Tonic	0,25 l	9,50
„Hugo“	0,15 l	6,20
Aperol-Spritz	0,15 l	6,20
Cucumber-Basilikum-Long <small>-without Alcohol-</small>	0,3 l	6,50
Cranberry-Spritz <small>-without Alcohol-</small>	0,15 l	6,20
"Bellini" <small>-without Alcohol-</small>	0,1 l	5,50
Grape-Secco <small>-without Alcohol-</small>	0,1 l	4,80

*"Schlumberger on Ice" Rosé / fruit-dry
 Aperitiv-Sparkling wine "methode champenoise"
 0,1 l - 6,50€*

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

Daily-Menu

Tatar of SKREI

lime / papaya / baby Leaf salad / chilli-cress
mustard-foam / beetroot-drops

Essence of "Elmloher" chicken

root vegetable / semolina dumplings

"Elmloher" chicken

served in two ways

creme potato / cauliflower / rutabaga / calvados-
Jus

2 smal desserts

serve in a glas

4-course-menu 52,00 €

3-course-menu without soup 43,00 €

Wine-menu

2015 Chenin blanc / trocken

Carsten Migliarina / Coastal Region
Südafrika
0,1 l

2017 Pablo Claro / Tempranillo

Dominio de Punctum
Castilla La Mancha / Spanien
0,1 l

2015 Gündelbacher Wachtkopf

Riesling / Auslese
Sonnenhof / Baden
0,05 l

wine-menu 12,50 €

Starters:

Herb salad with house dressing cherry tomato / croutons / sunflower-seed	8,50
Red Kale- & Wasabi salad "Elmloher" wild poar salami / raspberry-dressing / pomegranate / cashew / bread chip	13,00
Grilled scallops & "Loxstedter" black pudding sausage apple compote / lamb´s lettuce / nut butter / walnut-crumble / carrot-herb	17,00
Tatar of SKREI - winter codfish - lime / papaya / baby Leaf salad / chilli-cress / mustard-foam / beetroot-drops	16,00

Entrée:

Essence of "Elmloher" chicken root vegetable / semolina dumplings		9,00
Curry-pineapple-Cremesoup "Dorumer" shrimp / orangen-oil		9,50
Fresh spinach-noodles norway lobster / creamsauce / dried tomato / pine nut	<u>as a entrée</u>	16,50
	<u>as a main course</u>	20,50
Filet of SKREI - winter codfish - black lens / fennel-herb / sweet pea / mild pepper-foam	<u>as a entrée</u>	18,50
	<u>as a main course</u>	26,00

Main course:

U.S. Tri-Tip-Steak	"sous vide"	220 gramm	30,00
	<u>oder</u>		
Rumpsteak of german heifer		300 gramm	32,00
	Potato-pumpkin-gratin / parsnip / shiitake mushroom / shallot / red wine-Jus		
"Elmloher" chicken	served in two ways		27,00
	creme potato / cauliflower / rutabaga / calvados-Jus		
Specials of our own "Elmloher pork"			<u>please ask the service</u>
Filet of redfish and argentin wild prawn			26,00
	black "Venere"-Risotto from Piemonte / zucchini / carrot / sea food-foam		
Filet of sturgeon			27,00
	Tomato-Cous Cous / black salsify / paprika / basil-foam		
Sheep´s milk cheese involute in zucchini			17,50
	Bulgur-Tarte / paprika / tomato / aubergine / pesto / herb salad		

Desserts:

	€
"Tiramisu PIER 6" white cofe-ice / haselnut-crumble / marinaded figg / chip	8,50
Home made "Kaiserschmarrn" raisin / apple compote / chocolate-crumble / ice cream of Madagaskar"-Vanilla	8,50
Different desserts - served in a glass please order between	per glass 3,00
* chokolate-mousse	
* Panna Cotta	
* curd cheese-mousse	
* creme brûlée	
Kaffee-Set Espresso / creme brûlée / franconian Brandy	8,50
Selection of cheese fig-mustard / grape-jelly / walnut / fruit bread	small 8,50 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 / white cofe

Sorbet:

blood orange-sorbet / mango-sorbet
raspberry-sorbet / blueberry-sorbet