

Aperitiv:

		€
PIER6 - Cocktail / "Springtime"		0,11 6,50
"Lillet blanche" - Wild Berry		0,15 l 6,20
Bellini - white puree of peach with sparkling wine		0,11 5,50
2016 Riesling-Sparkling wine/ brut s		0,11 6,50
Störrlein & Krenig / Randersacker / Franken		
Perlig - Perlwein / brut		0,11 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>		0,11 5,50
Grape-Secco <small>-without Alcohol-</small>		0,11 4,80

*"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€*

Daily-Menu

Vitello tonato

tuna sauce / parmesan / caper fruit
herb salad

Bouillon of cherry tomato

basil-dumpling / tomato / spring leek

Sattler of german veal

potato-gratin / chanterelles / romanesco / pearl-
onion-jus

2 smal desserts

serve in a glas

4-course-menu 51,50 €

3-course-menu without soup 43,50 €

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
Field herbs-Salad with balsamico-marinade Serrano-ham of Duroc Pork / fig / raspberry / macadamia nut	12.50
"Vitello tonato" -slice of veal saddle- tuna sauce / parmesan / caper fruit / herb salad	14.00
Carpaccio german heifer-filet quail egg / olive-oil / rocket salad / parmesan / bread-chip	15.00
Tatar of young pickled hering onion / cucumber / beetroot / sour cream / baby leaf	14.50
Bouillon of cherry tomato basil-dumpling / tomato / spring leek	8.50
Pea-Creme soup wolffish / curry-oil	9.00

Main course:

Entrecote of german heifer

300 gramm

32,00

oder

Sattle of german veal

250 gramm

28,00

potato-gratin / chanterelles / romanesco / pearl-onion-jus

Specials of our own **"Elmloher pork"**

please ask the service

"Elmloher" guinea fowl served in two ways

26,00

Tagliatelle noodle / kohlrabi / broccoli / tomato-jus

Filet of wolffish & grilled mini-octubus

26,00

Saffron-Risotto / spring leek / carrots / Pernod-foam

Filet of gilthead "royal"

25,00

spicy Cous Cous / grilled paprika / zucchini & aubergine / tomato-Espuma

Young pickled Matjes-Hering „Hausfrauen" with creme fraiche / onion / cucumber

19,00

fried potato / red onion / herb salad

Sheep´s milk cheese - Vegatable - Strudel

19,50

tomato-thyme-chutney / rosemary-potato / field herbs salad

Desserts:

	€
Mousse of white chocolade strawberry / green pepper-ice / chocolade-crumble / chip	8,50
Blueberry-Cake with wood berry-sorbet greece yoghurt / orangen-espuma / currant / pistachio-crumble / chocolade-chip	8,50
Different desserts - served in a glass please order between	per glass 3,20
*chocolate-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:

Strawberry-Sunday		7,00
	vanilla-ice / marinaded strawberries / cream / fruit sauce / 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 / green pepper

Sorbet:

blood orange-sorbet / mango-sorbet
strawberry-sorbet / wood berrys-sorbet