

**Aperitiv:**

		€
PIER6 - Cocktail / "Springtime"		0,11 6,50
"Lillet blanche" - Wild Berry		0,15 l 6,20
<b>Bellini</b> - 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
<b>Cucumber - Gin &amp; Tonic</b>		0,25 l 9,50
„Hugo“		0,15 l 6,20
Aperol-Spritz		0,15 l 6,20
<b>Cucumber-Basilikum-Long</b> -without Alcohol-		0,3 l 6,50
Cranberry-Spritz -without Alcohol-		0,15 l 6,20
"Bellini" -without Alcohol-		0,11 5,50
Grape-Secco -without Alcohol-		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

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### Pumpkin creme soup

vegetable-chip / pumpkin oil

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### Filet of ocean perch & blue mussels

potato-pea-purée / beetroot / wakame  
cauliy flower / riesling-foam

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### 2 smal desserts

serve in a glas

**4-course-menu** 50,50 €

**3-course-menu** without soup 43,50 €

## Wine-menu

### 2018 BLANC trocken

Edition PIER 6

Störrlein & Krenig / Randersacker / Franken  
0,1 l

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### 2015 Chenin blanc / trocken

Carsten Migliarina / Coastal Region

Südafrika

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 cherry tomato / croutons / sunflower-seed	8,50
Salat of red chard & curly kale "Black Tiger"-prawns / walnut / melon / olive / bread-chip / avocado	14,50
Tatar of "yellow fin"- thuna lime-sorbet / sour cream / red onion / baby leaf	16,00
Carpaccio of beefsteak (filet) goat cheese-pralin / frisee salad / apricot / alga-caviar	16,00
"Vitello tonato" -slice of veal saddle- tuna sauce / parmesan / caper fruit / herb salad	14,00
Boullion of Kampener <b>"KOBANGUS"</b> -Beef herb-dumpling / vegetables	9,00
Pumpkin creme soup ocean sea perch / pumpkin oil	9,00

## Main course:

### Sattle of german veal

potato-pumpkin-gratin / beech mushroom / romanesco / pearl-onion-jus

250 gramm

28,00

### Specials of **Kampener "KOBANGUS"-Beef**

please ask the service

### "Elmloher" Chicken served in two ways

mashed truffle-potatoes / broccoli / kohlrabi / rosemary-jus

26,00

### Filet of white sturgeon & seaweed

Risotto-Nero / mini fennel / rutabaga / coral-chip / saffron-espuma

26,00

### Filet of ocean perch & blue mussels

potato-pea-purée / beetroot / wakame / cauliflower / riesling-foam

25,00

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

fried potato / red onion / herb salad

19,00

### Spinach-Flan with poached egg

zucchini-noodles / pineapple-chili-chutney / baby-leaf / pine nut

19,50

<b>Desserts:</b>	€
Chocolate-Tarte raspberry-compote / peach-sorbet / pistachio-crumble / chip	8.50
Yoghurt-cake with hawthorn-sorbet mango-espuma / haselnut-brittle / berrys / chocolate-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:

"Heiße Liebe"-Sunday		7,00
vanillia-ice / raspberry-compote / 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

### Sorbet:

blood orange-sorbet / mango-sorbet  
hawthorn-sorbet / peach-sorbet / lime-sorbet