

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 -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

Pumpkin creme soup

vegetable-chip / pumpkin oil

Filet of ocean perch & blue mussels

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

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

2015 Chenin blanc / trocken

Carsten Migliarina / Coastal Region

Südafrika

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
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 beafsteak (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 "KOBANGUS" -Beef herb-dumpling / vegetables	9,00
Pumpkin creme soup ocean sea perch / pumpkin oil	9,00

Main course:

Sattle of german veal

250 gramm

28,00

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

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

please ask the service

"Elmloher" Chicken served in two ways

26,00

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

Filet of white sturgeon & seaweed

26,00

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

Filet of ocean perch & blue mussels

25,00

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

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

19,00

fried potato / red onion / herb salad

Spinach-Flan with poached egg

19,50

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

Desserts:		€
Chocolate-Tarte		8,50
	raspberry-compote / peach-sorbet / pistachio-crumble / chip	
Yoghurt-cake	with hawthorn-sorbet	8,50
	mango-espuma / haselnut-brittle / berrys / chocolate-chip	
Different desserts - served in a glass		per glass 3,20
	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:

"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