

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

Caramelized goat creme cheese
date in bacon / lamb´s lettuce / pear
onion / walnut

Essence of "Elmloher" guinea fowl
chicken-Wan Tan / vegetable pearl

"Limandes"-Roll & Red-Prawn
beetroot-Risotto / carrot / beans / Riesling-foam /
coral-chip

2 smal desserts
serve in a glas

4-course-menu 53,50 €

3-course-menu without soup 44,50 €

Wine-menu

2017 Chardonnay dry
Laborie / Western Cape / Southafrika
0,1 l

2017 Tadzio Rosé / dry
Weingut Villa Caviciana / Grotte di Castro
Lazio / Italy
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
Young lamb´s lettuce on passion fruit-marinade Pastrami / mandarin / sunflower-seed / pecan	14,50
Glazed sweet bread of calf & cooked, marinated calf tongue beetroot / carrot / celery / jerusalem artichoke-chip / mimolette-foam / baby Leaf	16,50
Caramelized goat creme cheese date in bacon / lamb´s lettuce / pear / onion / walnut	13,50
Essence of "Elmloher" guinea fowl chicken-Wan Tan / vegetable pearl	9,00
Creme soup of sweet potato crayfish / parsley oil	9,00

Main course:

Filet of calf & braised cheek of calf	29,00
pumpkin-corn-tartlet / parsnip-creme / beet / Balsamico-Jus □	
Specials of our "Elmloher Pork"	<u>please ask the service</u>
"Elmloher" guinea fowl served in two ways	26,00
Polenta / baby corn / wild broccoli / red cabbage-foam / red wine-jus	
Filet of haddock and crayfish	25,00
sweet potato / "Beluga" lens / snow pea / lime-foam	
"Limandes"-Roll & Red-Prawn	27,00
beetroot-Risotto / carrot / beans / Riesling-foam / coral-chip	
Pumpkin-barley-tartlet	18,50
apple-paprika-chutney / black salsify / sprouts salad / roasted almonds	

Desserts:	€
Lukewarm orange-poppy seed-cake chocolate / tonka bean-ice / plums / crème fraîche / chip	9,00
Caramelized sour cream-tartelet nougat / mango / raspberry-sorbet / vanillia-chip / pistachio-crumble	9,00
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	 9,00
 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
tonka bean

Sorbet:

blood orange-sorbet / mango-sorbet
hawthorn-sorbet / Passionsfrucht / Erdbeer