

Aperitiv:

		€
PIER6 - Cocktail / "Summertime"		0,11 7,20
"Lillet blanche" - Wild Berry		0,15 l 6,90
Bellini - white puree of peach with sparkling wine		0,11 5,80
2016 Riesling-Sparkling wine/ brut s		0,11 7,20
Störlein & Krenig / Randersacker / Franken		
Perlig - Perlwein / brut		0,11 5,40
Cucumber - Gin & Tonic		0,25 l 11,50
„Hugo“		0,15 l 7,20
Aperol-Spritz		0,15 l 7,20
Cucumber-Basilikum-Long <small>-without Alcohol-</small>		0,3 l 7,50
Cranberry-Spritz <small>-without Alcohol-</small>		0,15 l 7,20
"Bellini" <small>-without Alcohol-</small>		0,11 5,80
Grape-Secco <small>-without Alcohol-</small>		0,11 5,40

*"Schlumberger on Ice" Rosé / fruit-dry
Aperitiv-Sparkling wine "methode champenoise"
0,1 l - 7,80€*

*Aperitiv or After-Dinner
MOSCOW MULE
Wodka - Lime - Ginger beer - ginger- cucumber
9,60€*

Daily-Menu

Vitello tonato
tuna sauce / caper apple5 / Parmesan / rocket
salad / old Balsamico

Carott-Ginger-Cremesoup
greying / parsley-oil

Iberico pork "Presa"
basil-potato-donuts / mushroom
redwine-sauce

2 smal desserts
serve in a glas

4-course-menu 53,50 €

3-course-menu without starter 38,50 €

Wine-menu

2020 Riesling - Gutswein trocken
Laborie / Western Cape / Südafrika
0,1 l

2015 "ELEONORA" / Sangiovese/ trocken
Weingut Villa Caviciana / Grotte di Castro / Lazio
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
Summer salad / goat cream cheese green asparagus / melon / pines / bread-chip / balsamico-marinade	13,50
Carpaccio of beef (filet) rocket salad / parmesan / tomato / olive oil / quail egg	17,00
Vitello tonato tuna sauce / caper apples / Parmesan / rocket salad / old Balsamico	16,50
Tomato-Essence pumpkin-ravioli / young leek	9,50
Carott-Ginger-Cremesoup greying / parsley-oil	9,00

Main course:

Entrecote of german heifer	300 gramm	32,00
or:		
Iberico-pork "Presa"	250 gramm	30,00
basil -potato-donuts / mushroom / redwine-sauce		
Specials of our "Elmloher Pork"		<u>please ask the service</u>
Saltim bocca of "Elmloher" free range chicken		26,50
mashed sweet potato / baby-corn / carotts / cauliflower / balsamico-jus		
Sattle of veal gratinated with a mushroom-crust		28,50
Potato-pumpkin-gratin / parsnip / wild broccoli / shalott-Jus		
Filet of arctic char & mussels		27,00
tomato-risotto / brokkoli / urnips / basil-foam / coral-hip		
Filet of codfish root brewed		27,50
sweet potato coins / carrots / celery / leek / fennel / wasabi-foam		
Matjes hering "Hausfrauen Art" - cream, cucumber, onions		18,50
boilled potato / horseradish / red onion / salad		
Pumpkin-Ravioli with Oliven-Öl		20,50
roasted pine nut / crème fraîche / baby leaf-salad / Parmesan / Mini Mozzarella		

Desserts:		€
Yoghurt-Mango-Cake		9,50
	raspberry / greek yoghurt / chocolate-brittle / chip	
Caramelized chocolate-brownie		9,50
	passion fruit-sorbet / blueberry / sour cream / pistachio-crumble	
Different desserts - served in a glass		per glass 3,20
	please order between	
	*chokolate-mousse	
	* Panna Cotta	
	* curd cheese-mousse	
	* creme brûlée	
Kaffee-Set		
	Espresso / creme brûlée / franconian Brandy	9,50
Selection of cheese		small 9,70
	fig-mustard / grape-jelly / walnut / fruit bread	large 14,80

Ice-cream:

Nut-Sundav	walnut-ice cream / chocolate-ice cream / egg liquer / roasted nuts / cream / hip	7,50
Rhubarb-Sunday	rhubarb-sorbet / vanillia-ice / rhubarb-compote / cream / chip	7,50
Sorbet-Variation	yoghurt-foam / chocolate-crumble	6,80
PIER 6 – Surprice	5 scoops ice cream / chocolate-sauce / cream	8,40
Mixed Ice-Cream - 3 scoops		4,90
		with cream 5,60

Milk-ice

vanilla / dark chocolate
strawberry / pistachio
walnut

Sorbet:

blood orange-sorbet / mango-sorbet
rhubarb-sorbet / strawberry