

## Aperitiv:

		€
Chamagner Nicolas Feuillatte brut	0,1l	13,50
<b>Kir-Royal</b> with Champagner	0,1l	13,80
PIER6 - Cocktail / <b>"Summertime"</b>	0,1l	7,20
"Lillet blanche" - Wild Berry	0,15 l	6,90
<b>Bellini</b> - white puree of peach with sparkling wine	0,1l	5,80
2016 Riesling-Sparkling wine/ brut s	0,1l	7,20
Stärrlein & Krenig / Randersacker / Franken		
Perlig - Perlwein / brut	0,1l	5,40
<b>Cucumber - Gin &amp; Tonic</b>	0,25 l	11,50
„Hugo“	0,15 l	7,20
Aperol-Spritz	0,15 l	7,20
<b>Cucumber-Basilikum-Long</b> -without Alcohol-	0,3 l	7,50
Cranberry-Spritz -without Alcohol-	0,15l	7,20
"Bellini" -without Alcohol-	0,1l	5,80
Grape-Secco -without Alcohol-	0,1l	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

Gratinated goat cream cheese  
baby leaf / Onion-mustard-chutney / figs  
walnut-pistou

\*\*\*

Essence of Elmloher free range guinea fowl  
semolina-dumpling / vegetable

\*\*\*

Filet of eagle fish  
braised leek / bell peper risotto / wakame  
yellow beet / tomato foam

\*\*\*

2 smal desserts  
serve in a glas

**4-course-menu** 53,50 €

**3-course-menu** without starter 38,50 €

## Wine-menu

2020 Weißburgunder Gutswein med-dry  
Studier / Ellerstadt / Pfalz / Germany  
0,1 l

\*\*\*

2018 Chardonnay / dry  
Migliarina / Stellenbosch / South afrika  
0,1 l

\*\*\*

2015 Gündelbacher Wachtkopf  
Riesling / Auslese  
Sonnenhof / Baden  
0,05 l

**wine-menu** 13,80 €

## Starters:

Herb salad with house dressing cherry tomato / croutons / sunflower-seed	8,50
Lambs lettuce & red chard salad boiled veal tongue / pumpkin / potato-bacon-dressing / horseradish	13,50
Carpaccio of monkfish & westeros salmon fris�et salad / algave caviar / saffron dip / olive oil	17,00
Gratinated goat cream cheese baby leaf / onion-mustard-chutney / figs / walnut-pistou	14,50
Essence of Elmloher free range guinea fowl semolina-dumpling / vegetable	9,50
Celery-Cremesoup grilled scallop / trout caviar / green apple	12,50

## Main course:

Rumpsteak of <b>Simmentaler Beef</b> oder	300 gramm	32,00
Entrecote of <b>Black Angus</b> sweet-sour marinated pumpkin-vegetable / potato-mushroom-roll / pear-sauce	300 gramm	34,00

Specials - from our <b>Elmloher country pig</b>	<u>Please ask the service</u>
---	-------------------------------

Duett of <b>Elmloher free range guinea fowl</b> polenta / baby corn / wild broccoli / parmesan-foam / Jus		27,00
Filet of white halibut & shrimp mashed peas-potato / carrots / peas-cress / Pernod foam		29,50
Filet of eagle fish braised leek / bell peper risotto / wakame / yellow beet / tomato foam		27,50
Homemade potatoe-leek-hash brown baby spinach / poached quaillegg / goat creme fraiche / dried tomatoes		19,00

<b>Desserts:</b>		€
Pineapple-Carpaccio with coconut ice-cream		9,50
	mango / sweet cilantro-pesto / vanilla crumble / chocolate sponge	
Ricotta-hazelnut-cake		9,50
	marinated berries / raspberry-sorbet / orange / sesame cookie / chocolate 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:

Baked apple-Sunday	7.50
vanilla-ice cream / walnut-ice cream / stewed apple / cream / hip	
Chocolate-mint-Sunday	7.50
chocolate-ice / mint-sorbet / chocolate-spits / "After eight" / cream / chip	
Sorbet-Variation	6.80
yoghurt-foam / chocolate-crumble	
PIER 6 – Surprice	8.40
5 scoops ice cream / chocolate-sauce / cream	
Mixed Ice-Cream - 3 scoops	4.90
	with cream 5.60

### Milk-ice

vanilla / dark chocolate  
strawberry / pistachio  
walnut / coconut

### Sorbet:

blood orange-sorbet / mango-sorbet  
mint / raspberry