

## Aperitiv:

		€
Champagne Nicolas Feuillatte brut	0,1l	13,50
<b>Kir-Royal</b> with Champagner	0,1l	13,80
PIER6 - Cockta il <b>"Autumn leaf"</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
Stärlein & 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

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

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

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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

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

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

**wine-menu** 13,80 €

## Starters:

<b>Herb salad</b> with house dressing cherry tomato / croutons / sunflower-seed	8,50
<b>Lambs lettuce &amp; red chard salad</b> boiled veal tongue / pumpkin / potato-bacon-dressing / horseradish	13,50
<b>Carpaccio of monkfish &amp; westeros salmon</b> fris�et salad / algave caviar / saffron dip / olive oil	17,00
<b>Gratinated goat cream cheese</b> baby leaf / onion-mustard-chutney / figs / walnut-pistou	14,50
<b>Essence of Elmloher free range guinea fowl</b> semolina-dumpling / vegetable	9,50
<b>Celery-Cremesoup</b> 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 marinaded 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>
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Breast + leg of <b>Duck</b> red cabbage / potatoe dumplings / baked apple / lingonberry jus		29,50
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>	<b>€</b>
Pineapple-Carpaccio with coconut ice-cream mango / sweet cilantro-pesto / vanilla crumble / chocolate sponge	9,50
Ricotta-hazelnut-cake marinated berries / raspberry-sorbet / orange / sesame cookie / chocolate crumble	9,50
Different desserts - served in a glass please order between	per glass 3,20
*chokolate-mousse	
* Panna Cotta	
* curd cheese-mousse	
* creme brûlée	
 Kaffee-Set	
Espresso / creme brûlée / franconian Brandy	9,50
 Selection of cheese	
fig-mustard / grape-jelly / walnut / fruit bread	small 9,70 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