

## Aperitiv:

		€
Champagne Nicolas Feuillatte brut	0,1l	13,50
<b>Kir-Royal</b> with Champagner	0,1l	13,80
PIER6 - Cocktail <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 / pear- compote / old balsamico  
walnut-pistou

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Filet of cod fish  
gratinated with honey cake  
saffron-Risotto / carrots / wild broccoli  
beetroot-foam

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2 smal desserts  
serve in a glas

As  
**BUSINESS-MENU**  
in Lunch time  
from  
11.30 a.m. - 2.00 p.m  
**32,50 €**  
(MO-FR)

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

## Wine-menu

2020 Riesling Gutswein med-dry  
Schenk-Siebert / Pfalz / Germany  
0,1 l

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2017 Tadzio Rosé / trocken  
Weingut Villa Caviciana / Grotte di Castro / Lazio  
0,1 l

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2015 Sonnenstuhl  
Riesling / Auslese  
Störlein & Krenig / Randersacker / Franken  
0,05 l

**wine-menu** 13,20 €

## Gourmet-Menu

Carpaccio of monkfish & salmon  
frisée salad / algave caviar / saffron dip / olive oil

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Essence of "Hainmühlener" Angus beef  
herb-dumpling / vegetables

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Small Rumpsteak of german Heifer  
potato-gratin / lemon-king oyster mushrooms  
black garlic / shallot-red wine-sauce

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2 smal desserts  
serve in a glas

**4-course-menu** 58,50 €

**3-course-menu** without soup 49,50 €

## Wine-menu

2020 Chardonnay dry  
Pfannebecker / Pfeddersheim / Rheinhessen  
0,1 l

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2018 Pinotage / dry  
"EDITION PIER 6"  
Carsten Migliarina / Stellenbosch / Südafrika  
0,1 l

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2015 Sonnenstuhl  
Riesling / Auslese  
Störrlein & Krenig / Randersacker / Franken  
0,05 l

**wine-menu** 15,20 €

## Starters:

Herb salad with house dressing cherry tomato / croutons / sunflower-seed	8,50
Crisp meadow herbs salad smoked ham from our Duroc-Pork / baked pumpkin / grape / bread-chip	14,90
Carpaccio of monkfish & westeros salmon fris�et salad / algave caviar / saffron dip / olive oil	17,80
Gratinated goat cream cheese baby leaf / pear- compote / old balsamico / walnut-pistou	14,50
Essence of " <b>Hainm�hlener BIO-Angus-Beef</b> " herb-dumpling / vegetables	9,50
Pear-celery-cremesoup argentine red prawn / cr�me fra�che / edible paper	11,50

## Main course:

Rumpsteak of <b>german heifer beef</b>	300 gramm	33,50
potato-gratin / lemon-king oyster mushrooms / black garlic / shallot-red wine-sauce		

Specials - from our <b>Elmløher country pig</b>	<u>Please ask the service</u>
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Specials - from " <b>Hainmühlener BID ANGUS-Beef</b> "	<u>Please ask the service</u>
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Breast + leg of <b>Duck</b>	28,50
red cabbage / potatoe dumplings / baked apple/ lingonberry jus	

Filet of cod fisch - grantinated with honey cake	28,00
saffron-Risotto / carrots / wild broccoli / beetroot-foam	

Home made Beetroot-Gnocchi	21,50
goat-crème fraîche / dried tomato / pine nut / parmesan / rocket salad	

<b>Desserts:</b>		€
Mousse of white Chocolate		9,50
marinated berries / pistachio-crumble / mango-sorbet / chip		
Different desserts - served in a glass	per glass	3,20
please order between		
	* chocolate-mousse	
	* Panna Cotta	
	* curd cheese-mousse	
	* creme brûlée	
Coffee-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	chocolate-ice cream / walnut-ice cream / roasted nuts / cream / hip	7,50
"Raspberry Dream"-Sunday	vanilla-ice / lukewarm raspberry / meringue / cream	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  
raspberry