

## Aperitiv:

€

|   |        |       |
|---|--------|-------|
| <b>Kir-Royal</b> with sparkling wine                      | 0,1l   | 13,80 |
| PIER6 - Cocktail <b>"Springtime"</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€*

## Vegetarian-Menu

### Kohlrabi-Carpaccio

purple carrot-creme / sunflower-seed-brittle  
pecorino sardo / herb salad

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### Filled cabbage-roll

millet-risotto / greek yoghurt / sage butter  
humus / coriander / cumin

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### Strawberry & Rhubarb

yoghurt-ice cream / rhubarb-compote / pistachio-crumble

## Wine-menu

### 2019 Silvaner dry

Juliusspital / Würzburg / Franken  
0,1 l

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### 2020 Rosé de noir / trocken

Störlein & Krenig / Randersacker / Franken  
0,1 l

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### 2015 Sonnenstuhl

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

**3-course-menu** without starter 41,50 €

**wine-menu** 13,20 €

## Daily-Menu

Herb salad  
with house dressing  
cherry tomato / croutons / sunflower-seed

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Filet of zander  
with potato-crust & mussels  
Saffron-Risotto / wild broccoli / tomato / beetroot-foam

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2 small desserts  
served in a glass

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

**3-course-menu** without starter 41,50 €

## Wine-menu

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

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2020 Rosé de noir / trocken  
Störlein & Krenig / Randersacker / Franken  
0,1 l

\*\*\*

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

**wine-menu** 13,20 €

## Connoisseur-Menu

Carpaccio of monfish & red shrimp  
Baby Leaf / saffron cream / trout caviar / roasted cashews

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Crèmesoup of Asparagus  
argentin red prawn / wild garlic-oil

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2 pieces of Wiener Schnitzel  
white "Stedener" Asparagus  
potato / butter sauce / sauce hollandaise

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Tartlet of chocolate & blackberry  
mango-salsa / greece yoghurt / tonka bean - ice

**4-course-menu** 63,50 €

**3-course-menu** without soup 52,50 €

## Wine-menu

2020 Grauburgunder dry  
Heger / Ihringen / Baden  
0,1 l

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2021 BLANC / trocken  
Störlein & Krenig / Randersacker / Franken  
0,1 l

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2018 "P" - Liquer wine  
Früh- & Spätburgunder  
Stefan Breuer / Rehienhessen  
0,05 l

**wine-menu** 15,20 €

## Starters:

|   |               |       |
|---|---------------|-------|
| <b>Antipasti plate PIER 6 from our "BELLA MAGINA"</b>   | for 1 Person  | 14,50 |
| <i>Elmloher smoked-hamn / Elmloher salami / fennel-Salami / Mortadella-sausage / Parma ham / olive with herbs / marinierded tomato / pesto / paprika / zucchini / aubergine / bread</i> | for 2 Persons | 24,50 |
| Herb salad with house dressing<br>cherry tomato / croutons / sunflower-seed   |               | 8,50  |
| Rocket & red mangold salad<br>pickeld sea trout / pomegranate / mustard creme / roasted oats  |               | 15,20 |
| Kohlrabi-Carpaccio<br>purple carrot-creme / sunflower-seed-brittle / pecorino sardo / herb salad  |               | 14,80 |
| Vitello tonato<br>tuna sauce / rocket salad / parmesan / capers / old Balsamico   |               | 16,40 |
| Carpaccio of monfish & red shrimp<br>Baby Leaf / saffron cream / trout caviar / roasted cashews   |               | 17,40 |
| "Helgoländer" Lobster-soup<br>crayfish / homemade brioche / herb-oil  |               | 13,70 |
| Cremesoup of white Asparagus<br>argentin red prawn / wild garlic-oil  |               | 10,50 |

## Main course:

|  |           |       |
|--|-----------|-------|
| Entrecote of <b>Black Angus</b>                                      | 300 gramm | 35,00 |
| lemon oyster mushrooms / potato-wildgarlic-dumpling / red wine sauce |           |       |

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

|   |  |                   |
|---|--|-------------------|
| white "Stedener" asparagus  | 250 gramm                              | 16,50             |
| potato / butter sauce / sauce hollandaise                                   | 500 gramm                              | 29,50             |
| additional with   | * 2 pieces of "Wiener Schnitzel"       | <u>plus</u> 17,50 |
|   | * smoked " <b>Elmloher-DJROC</b> "-ham | <u>plus</u> 13,50 |
|   | * grilled Fishfilet of the day         | <u>plus</u> 16,50 |
| <b>Carree of Iberico pork</b>   |  | 29,50             |
| cabbage / carrots / potato-gratin / shallots-red wine-Jus 5.8               |  |                   |
| <b>Steamed-cod filet</b>  |  | 31,20             |
| lemon-pepper-broth / vegetables / fennel / "Fondant"-potato / Wasabi-Espuma |  |                   |
| <b>Filet of zander with potato-crust &amp; mussels</b>                      |  | 28,60             |
| Saffron-Risotto / wild broccoli / tomato / beetroot-foam                    |  |                   |
| <b>Filled cabbage-roll</b>  |  | 19,50             |
| millet-risotto / greek yoghurt / sage butter / humus / coriander / cumin    |  |                   |

| <b>Desserts:</b>   | €                         |
|--|---------------------------|
| Tartlet of chocolate & blackberry<br>mango-salsa / greece yoghurt / tonka bean - ice | 9,80                      |
| Strawberry & Rhubarb<br>yoghurt-ice cream / rhubarb-compote / pistachio-crumble      | 10,20                     |
| Different desserts - served in a glass<br>please order between                       | per glass 3,20            |
| * chocolate-mousse   |                           |
| * Panna Cotta  |                           |
| * white chocolate-mousse   |                           |
| * creme brûlée   |                           |
| Coffee-Set<br>Espresso / creme brûlée / franconian Brandy                            | 9,50                      |
| Selection of cheese<br>fig-mustard / grape-jelly / walnut / fruit bread              | small 9,70<br>large 14,80 |

## Ice-cream:

|                            |   |                 |
|----------------------------|---|-----------------|
| Nut-Sundav                 | chocolate-ice cream / walnut-ice cream / roasted nuts / cream / hip | 7,50            |
| "Rote Grütze"-Sunday       | homemade vanilla-ice / "rote Grütze" / cream / hip                  | 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  
tonka bean / yoghurt

### Sorbet:

blood orange-sorbet / mango-sorbet  
cherry / raspberry