

Aperitiv:

€

Kir-Royal with sparkling wine	0,1l	13,80
PIER6 - Cocktail "Springtime"	0,1l	7,20
"Lillet blanche" - Wild Berry	0,15 l	6,90
Bellini - 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
Cucumber - Gin & Tonic	0,25 l	11,50
„Hugo“	0,15 l	7,20
Aperol-Spritz	0,15 l	7,20
Cucumber-Basilikum-Long -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€*

Vegan 3-Course Menu

Herb Salad

homemade vinaigrette / cherry tomatoes /
croutons / mixed grains

Carrot Duet

creamy chickpeas / falafel / arugula - pepper sauce
cashew nuts / glazed leek

2 small desserts

served in a glass

3-course-menu 36,50 €

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

Wine-menu

2020 Weißburgunder medium dry

Juliussspital / Würzburg / Franken

0,1 l

2020 Rosé de noir / dry

Störrlein & Krenig / Randersacker / Franken

0,1 l

2015 Sonnenstuhl

Riesling / Auslese

Störrlein & Krenig / Randersacker / Franken

0,05 l

wine-menu 13,20 €

Connoisseur-Menu

Caramelized Goat Cheese
pear chutney / walnut foam / old balsamic / baby leaf

Tomato-Peach-Soup
chili / melted tomatoes

Cauliflower Quartet
creamy / baked in tempura / as fried steak / marinated
miska noodles / tomatoe pesto

Sous Vide Rhubarb
crumble / sorrel - soy ice cream
carrot - turmeric pie

4-course-menu 55,50 €

3-course-menu without soup 47,50 €

Wine-menu

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

2018 Pinotage/ dry
Carsten Migliarina / Stellenbosch / South Africa
0,1 l

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

wine-menu 15,20 €

Starters:

Herb salad with house dressing cherry tomato / croutons / mixed grains	VEGAN	8,50
Salad of wild herbs cantaloupe melon / feta cheese / roasted nuts / bread chip	VEGETARIAN / VEGAN	12,60
Caramelized Goat Cheese pear chutney / walnut foams / old balsamic / baby leaf	VEGETARIAN	14,80
"Eifeler" Tomato-Carpaccio arugula / burrata cheese / basil sorbet / tomatoe vinaigrette / pine nuts	VEGETARIAN / VEGAN	15,80
Cucumber cold bowl almond foam / baked peas	VEGAN	8,20
Tomato-Peach-Soup chili / melted tomatoes	VEGAN	8,70

Main course:

Buckwheat Noodles	VEGAN	24,00
roasted peanuts / green and white asparagus / tomatoe / tahin sauce / vegan mozzarella / red chard		

**supplementation with fish or meat possible
please ask our service team**

Purple Sweet Potatoe Gnocchi	VEGETARIAN	23,00
mushrooms / zucchini / olive oil / parmesan cheese foam / fried arugula		

Springroll sweet-sour	VEGAN	25,00
shiitake mushrooms / pak choi / cilantro - rice - dumplings / coconut foam		

Cauliflower Quartet	VEGETARIAN	24,00
<u>creamy / baked in tempura / fried steak / marinated</u> miska noodles / tomato-pesto		

Carrot Duet	VEGAN	23,00
creamy chickpeas / falafel / arugula - pepper sauce / cashew nuts / glazed leek		

Vegetable Lasagna	VEGAN	21,00
bechamel sauce / gouda cheese / small herb salad / fried mini chicory		

Desserts:			€
Strawberry-Variation		VEGAN	9,80
	smoked banana ice cream / green pepper / pear chip / pistacchio crumble		
"sous vide" Rhubarb		VEGAN	10,20
	crumble / sorrel-soy ice cream / carrot - turmeric / pie		
Different desserts - served in a glass			per glass 3,20
please order between	*chocolate-mousse	VEGAN	
	* Panna Cotta	VEGAN	
	* white chocolate-mousse	VEGAN	
	* creme brûlée 2,3	VEGAN	
Coffee-Set			
	Espresso / creme brûlée 2,3 / franconian Brandy		9,50
Selection of cheese		VEGETARIAN	
	fig-mustard 4/ grape-jelly / walnut / fruit bread 1,7,9		small 9,70 large 14,80

Ice-cream:

"Blueberry Dream" sundae vanilla ice cream / blueberry sorbet / blueberry compote / cream	VEGAN	7,50
Iced Coffee 2 scoops of vanilla ice cream 2,3 / coffee / cream 2 / waffle 1	VEGETARIAN / VEGAN	6,60
Iced Chocolate 2 scoops of vanilla ice cream 2,3 / cocoa drink 2 / cream 2 / waffle 1	VEGETARIAN	6,6
PIER 6 - Surprise 5 scoops ice cream 2,3,7 / chocolate-sauce 2 / cream 2 / waffle 1	VEGETARIAN	8,40
Mixed Ice-Cream - 3 scoops	VEGETARIAN / VEGAN	4,90
		with cream 5,60

Milk-ice

vanilla / dark chocolate
strawberry / pistachio / sorrel-soy

Sorbet:

blood orange-sorbet / mango-sorbet
strawberry / basil / coconut