

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
Störlein & 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 <small>-without Alcohol-</small>		0,3 l	7,50
Cranberry-Spritz <small>-without Alcohol-</small>		0,15l	7,20
"Bellini" <small>-without Alcohol-</small>		0,1l	5,80
Grape-Secco <small>-without Alcohol-</small>		0,1l	5,40

*"Schlumberger on Ice" Rosé / fruit-dry
Aperitiv-Sparkling wine "methode champenoise"
0,1 l - 7,80€*

*Our
"Summer-Special"
PIMM's No 1
7,50 €*

*Aperitiv or After-Dinner
MOSCOW MULE
Wodka - Lime - Ginger beer - ginger- cucumber
9,60€*

Vegetarian-Menu

Tomato-chili-soup
apricote-sour cream / basil-cress

Cabbage-Roulade
mushroom-risotto / glazed pear / walnut / fennel / chickpea-
creme / rocket-pepper-sauce

Walnut-Biscuit & passion fruit
mascarpone / Granatapfel / vanillia-crumble
churt-ice / strawberry-gel

Wine-menu

2019 Silvaner / dry
Julius-Spital / Würzburg / Franken
0,1 l

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

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

3-course-menu without starter 38,50 €

wine-menu 13,20 €

Daily-Menu

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

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

2 small dishes
served with bread

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

3-course-menu without starter 18,00 €

Wine-menu

2019 Silvaner / dry
Julius-Spital / Würzburg / Franken
0,1l

2020 Rosé de noir / dry
Störrlein & Krenig / Randersacker / Franken
0,1l

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

wine-menu 13,20 €

Connoisseur-Menu

Goat cheese "au gratin"

pear-cardamom-compote / beetroot / pine nuts / old balsamic /
baby Leaf

Tomato-chili-soup

apricote-sour cream / basil-ress

Veal filet & braised veal cheeks

potato-truffle-puff pastry / chanterelles / turnips
barolo-Sauce

Walnut-Biscuit & passion fruit

mascarpone / Granatapfel / vanillia-crumble
churt-ice / strawberry-gel

4-course-menu 66,50 €

3-course-menu without soup 56,50 €

Wine-menu

2020 Grauburgunder / dry

Heger / Ihringen / Baden
0,1 l

2018 Pinotage / dry

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

Delaforce Portwein

10 year old tawny
0,05 l

wine-menu 15,20 €

Starters:

Antipasti plate PIER 6 from our "BELLA MAGINA"	for 1 Person	14,50
<i>Elmloher smoked-ham / Elmloher salami / fennel-Salami / Mortadella-sausage / Parma ham / olive with herbs / marinated tomatoe / pesto / paprika / zucchini / aubergine / bread</i>	for 2 Persons	24,50
Herb salad with house dressing cherry tomatoe / croutons / sunflower-seed		8,50
Crisp Mizuna-Salad sweet breat & sweet-sour-calfs tongue / vegetable-vinaigrette / horse raddish / mint-gel		16,80
Three types of Fjord-Salmon -tatar / smoked / graved - potato hash browns / wasabi-ice / black bread / salad		17,20
Goat cheese "au gratin" pear-cardamom-compote / beetroot / pine nuts / old balsamic / baby Leaf		16,40
"Helgoländer" lobster-soup crayfish / homemade brioche / herb-oil		14,20
Tomato-Chili-Soup apricote-sour cream / basil-cress		9,00

Main course:

Veal filet & braised veal cheeks 34,40
potato-truffle-puff pastry / chanterelles / turnips / barolo-Sauce

Specials - from Hainmühlener BIO-Angus-Beef	<u>please ask the service</u>
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Elmloher free ranged Chicken breast filled with thyme and tomato 31,00
chorizo-sweet potato-dumpling / yellow beet / baby-pak choi / carrot-ginger-creme / elderberry-sauce

Duet of deep sea redfish & vongole mussels 32,00
wild herb-barley-risotto / mini carrots / young peas / whitewine-sauce

Filet of loach with prawn in ham 31,20
fregola sarda / finger-corn / sweet peas / pear-foam

Cabbage-Roulade -vegan- 21,60
Mushroom-Risotto / glazed pear / walnut / fennel / chickpeas-creme / rocket-pepper-sauce

Desserts:	€
Walnut-Biscuit & passion fruit <small>mascarpone / pomegranate / vanilla-crumble / churt-ice / strawberry-gel</small>	9,80
Elder-Parfait <small>cherry-apple-compote / rosemary-sauce / chocolate-confection</small>	9,20
Different desserts - served in a glass <small>please order between</small>	per glass 3,20
*chocolate-mousse	
*salted caramel panna cotta	
*tiramisu	
*creme brûlée	
Coffee-Set <small>espresso / creme brûlée / franconian brandy</small>	9,50
Selection of cheese <small>fig-mustard / grape-jelly / walnut / fruit bread / apple</small>	small 9,70 large 14,80

Ice-cream:

"Pina Colada"-Sunday coconut-sorbet / almond-ice / pineapple / cream / hip	7,50
"Rhubarb"-Sunday homemade vanilla-ice cream/ rhubarb-compote / cream	7,50
Sorbet-Variation yoghurt-foam / chocolate-crumble	6,80
PIER 6 – Surprise 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
churt-ice / almond

Sorbet:

blood orange-sorbet / mango-sorbet
cocos-sorbet