

## Aperitiv:

€

<b>Kir-Royal</b> with sparkling wine		0,1l	7,50
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
Störrlein & 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> <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-Essence  
basil dumpling / tomato-concasse

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Cauliflower - Variation  
as a steak / baked / marinated / flan  
pine nuts / pomegranat / curry-date-cream

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Orange-yoghurt-pie  
white portwin-ice cream / seabuck thorn-jelly  
pistachio crumble / pyramid-cake

## Wine-menu

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

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

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2015 Sonnenstuhl  
Riesling / Auslese  
Störrlein & 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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Cod fish & half crayfish tail  
oven pumpkin / beluga lentils / sugar snap  
Raspberry-Espuma

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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 46,80 €

## 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

**wine-menu** 13,20 €

## Connoisseur-Menu

### Scallop & red prawn

wild herbs salad / Yellow Carrot / hazelnut / green asparagus /  
dill-foam

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### Tomato-Essence

basil dumpling / tomato-concasse

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### Braised Beef-cheeks of german heifer

homemade swabian noodles "Sätzle" / carrots  
celery cream / romanesco / red wine -jus

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### Orange-yoghurt-pie

white portwin-ice cream / seabuck thorn-jelly  
pistachio crumble / pyramid-cake

**4-course-menu** 66,50 €

**3-course-menu** without soup 56,50 €

## Wine-menu

### 2020 Grauburgunder / dry

Heger / Ihringen / Baden  
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  
Störlein & Krenig / Randersacker / Franken  
0,05 l

**wine-menu** 15,20 €

## Starters:

### Antipasti plate PIER 6 from our "BELLA MACCHINA"

*Elmloher smoked-ham / Elmloher salami / fennel-Salami / Mortadella-sausage / Parma ham / olive with herbs / marinated tomatoe / pesto / paprika / zucchini / aubergine / bread*

for 1 Person 14,50

for 2 Persons 24,50

Herb salad with house dressing

cherry tomatoe / croutons / sunflower-seed

8,50

Scallop & red prawn

wild herbs salad / Yellow Carrot / hazelnut / green asparagus / dill-foam

17,20

Sea bass-Tatar

cauilflower cream / ringlets / wakame / nori / lime-gin-Sorbet / baby leaf

16,40

Black Angus Carpaccio

wasabi raddish / tomatoe-jelly / aurelia cheese / truffled sour cream / trout caviar

17,80

"Helgoländer" lobster-soup

crayfish / homemade brioche

14,20

Tomato-Essence

basil dumpling / tomato-concasse

9,80

## Main course:

Black Angus Entrecôte	300 gramm	36,40
potatoe-pumpkin-gratin / beech mushrooms / braised paprika / shallot-red wine-sauce		

Specials - from <b>Hainmühlener BIO-Angus-</b>	<u>please ask the service</u>
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Braised Beef cheek of german heifer		30,60
homemade swabian noodles "Sätzle" / carrots / celery cream / romanesco / red wine -jus		
Filet of Cod & half crayfish tail		34,20
oven pumpkin / beluga lentils / sugar snap / Raspberry-Espuma		
Monkfish & red prawn		32,90
sepia-noodles / kumpquats / young leek / ringlets / trout kaviar-sauce		
Cauliflower - Variation <u>as a steak / baked / marinated / flan</u>		23,60
pine nuts / pomegranat / curry-date-cream		

<b>Desserts:</b>		€
Orange-yoghurt-pie		10,40
	white portwin-ice cream / seabuck thorn-jelly / pistachio crumble / pyramid-cake	
Pumpkin Crémé brûlée		10,40
	apple chutney / walnut / raspberry sorbet / chocolade-waffle	
Different desserts - served in a glass		per glass 3,40
	please order between	
	* chocolate-mousse	
	* panna cotta	
	* white chocolade mousse	
	* creme brûlée	
Coffee-Set		10,20
	espresso / creme brûlée / franconian brandy	
Selection of cheese		small 10,60
	fig-mustard / grape-jelly / walnut / fruit bread / apple	large 15,20

## Ice-cream:

"Red fruit jelly"-Sunday 8.20  
vanilla ice cream / wildberry groats / cream / waffle

Sorbet-Variation 7.50  
yoghurt-foam / chocolate-crumble

PIER 6 - Surprise 8.90  
5 scoops ice cream / chocolate-sauce / cream

Mixed Ice-Cream - 3 scoops 5.20  
with cream 6.20

### Milk-ice

vanilla / dark chocolate  
strawberry / pistachio / walnut

### Sorbet:

blood orange-sorbet / mango-sorbet  
raspberry-sorbet