

Aperitiv:

		€
Kir-Royal with sparkling wine		0,11 7,50
PIER6 - Cocktail "Autumn leaf"		0,11 7,20
"Lillet blanche" - Wild Berry		0,15 l 6,90
Bellini - white puree of peach with sparkling wine		0,11 5,80
2016 Riesling-Sparkling wine/ brut s		0,11 7,20
Störrlein & Krenig / Randersacker / Franken		
Perlig - Perlwein / brut		
Cucumber - Gin & Tonic		0,11 5,40
„Hugo“		0,25 l 11,50
Aperol-Spritz		0,15 l 7,20
Cucumber-Basilikum-Long -without Alcohol-		0,15 l 7,20
Cranberry-Spritz -without Alcohol-		0,3 l 7,50
"Bellini" -without Alcohol-		0,15 l 7,20
Grape-Secco -without Alcohol-		0,11 5,80
		0,11 5,40

*"Schlumberger on Ice" Rosé / fruit-dry
 Aperitiv-Sparkling wine "methode champenoise"
 0,11 - 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

Chestnut Soup
bacon / orange oil

Vegan scallops
-grilled bio king oyster mushrooms-
asian mirin glaze / green asparagus / mashed potatoes with
sesame / herb-salad

Elder-raspberry-tartlet with pistachio
oats-crumble / mango-sorbet / crème fraîche
chocolate-chip

3-course-menu without starter 41,50 €

Wine-menu

2019 Silvaner / dry
Julius-Spital / 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 €

Daily-Menu

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

Pre Rigor Salmon
yasmine rice / asian wok vegetables /
shiitake mushrooms / red thai curry foam

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

46,80 €

Wine-menu

2019 Silvaner / dry
Julius-Spital / 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

Yellow fin - tuna

coat in sesame
mango-coriander-salad / ponzu-sauce / sprout-salad
wan tan-chip

Chestnut Soup

bacon / orange oil

Braised Beef-cheeks of german heifer

truffled-mashed potatoes / broccoli / pumpkin
shalotts-red win-Jus

Elder-raspberry-tartlet with pistachio

oats-crumble / mango-sorbet / crème fraîche
chocolate-chip

4-course-menu 68,50 €

3-course-menu without soup 57,70 €

Wine-menu

2020 Grauburgunder / dry

Heger / Ihringen / Baden
0,1 l

2018 Pinotage / dry

"EDITION PIER 6"

Carsten Migliarina / Stellenbosch / Südafrika
0,1 l

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 26,50

Herb salad with house dressing cherry tomatoe / croutons / sunflower-seed	8,50
Young Lamb's lettuce & Parma ham avocado / passionfruite-dressing / puff pastry-stick / beet root	16,20
Yellow fin - tuna coat in sesame mango-coriander-salad / ponzu-sauce / sprout-salad / wan tan-chip	18,70
Duet of Duck -fried liver and spring roll - peanut - papaya - salad / cilantro mayonnaise	16,80
"Helgoländer" lobster-soup clams / croutons / crème double	14,20
Chestnut Soup bacon / orange oil	9,80

Main course:

Black Angus Rumpsteak with black garlic fried potatoes-onion-flan / king oyster mushroom / green beans / pepper-sauce	300 gramm	36,40
Braised Duck Breast + Leg potatoe dumplings / red cabbage / glazed apple / cranberry jus		30,20
Braised Beef cheek of german heifer truffled-mashed potatoes / broccoli / pumpkin / shalotts-red wine-jus		31,60
Duet of deer -sattle & ragout baked boletus-doughnut / caramelized red cabbage / black salsify / dried fuite-Jus		35,20
Filet of Pre-Rigor Salmon yasmine-rice / wok-vegetables / shiitake-mushrooms / red thai curry-foam		32,90
In herbs grilled pike perch tomato risotto / flower sprouts / yellow carrots / celery foam		32,90
Vegan scallops -grilled bio king oyster mushrooms- asian miringlaze / green asparagus / mashed potatoes with sesame / herb-salad		23,60

Desserts:	€
Lukewarm semolina dumplings roasted caschew / vanillia-crumble / berry-ragout / nougat-ice	10,40
Elder-raspberry-tartlet with pistachio oats-crumble / mango-sorbet / crème fraîche / chokolate-chip	10,40
Different desserts - served in a glass please order between	per glass 3,40
	*chocolate-mousse
	*panna cotta
	*white chokolade mousse
	*creme brûlée
Coffee-Set espresso / creme brûlée / franconian brandy	10,20
Selection of cheese fig-mustard / grape-jelly / walnut / fruit bread / apple	small 10,60 large 15,20

Ice-cream:

"Williams-Christ-Pear"-Sunday	8,20
home made vanillia-ice / chocolate-ice / pear-compote / cream / chip	
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 / nougat

Sorbet:

blood orange-sorbet / mango-sorbet
 blood peach-sorbet