

Aperitiv:

Kir-Royal with sparkling wine
PIER6 - Cocktail **"Autumn leaf"**

"Lillet blanche" - Wild Berry

Bellini - white puree of peach with sparkling wine

2020 Riesling-Sparkling wine/ brut s

Störrlein & Krenig / Randersacker / Franken

Perlig - Perlwein / brut

Cucumber - Gin & Tonic

„Hugo“

Aperol-Spritz

Cucumber-Basilikum-Long -without Alcohol-

Cranberry-Spritz -without Alcohol-

"Bellini" -without Alcohol-

Grape-Secco -without Alcohol-

*"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€*

0,1 l	7,50
0,1 l	7,20
0,15 l	6,90
0,1 l	5,80
0,1 l	7,20
0,1 l	5,40
0,25 l	11,50
0,15 l	7,20
0,15 l	7,20
0,3 l	7,50
0,15 l	7,20
0,1 l	5,80
0,1 l	5,40

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

chokolate-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 8,50
cherry tomatoe / croutons / sunflower-seed

Young Lamb's lettuce & Parma ham 14,80
avocado / passionfruite-dressing / puff pastry-stick / beet root

Yellow fin - tuna coat in sesame 18,70
mango-coriander-salad / ponzu-sauce / sprout-salad / wan tan-chip

Duet of Duck -fried liver and spring roll - 16,80
peanut - papaya - salad / cilantro mayonnaise

"Helgoländer" lobster-soup 14,20
clams / croutons / crème double

Chestnut Soup 9,80
bacon / orange oil

Main course:

Black Angus Rumpsteak with black garlic	300 gramm	36,40
fried potatoes-onion-flan / king oyster mushroom / green beans / pepper-sauce		
Braised Duck Breast + Leg		30,20
potatoe dumplings / red cabbage / glazed apple / cranberry jus		
Braised Beef cheek of german heifer		31,60
truffled-mashed potatoes / broccoli / pumpkin / shalotts-red wine-jus		
Duet of deer -sattle & ragout		35,20
swabian potato-noodles / caramelized red cabbage / black salsify / dried fuite-Jus		
Filet of Pre-Rigor Salmon		32,90
yasmine-rice / wok-vegetables / shiitake-mushrooms / red thai curry-foam		
Filet of halibut		34,50
tomato risotto / flower sprouts / yellow carrots / white wine sauce		
Vegan scallops -grilled bio king oyster mushrooms-		23,60
asian miringlaze / green asparagus / mashed potatoes with sesame / herb-salad		

Desserts:

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