

## Aperitiv:

		€
<b>Kir-Royal</b> with sparkling wine		0,11 7,50
PIER6 - Cocktail <b>"Autumn leaf"</b>		0,11 7,20
"Lillet blanche" - Wild Berry		0,15 l 6,90
<b>Bellini</b> - white puree of peach with sparkling wine		0,11 5,80
2020 Riesling-Sparkling wine/ brut s		0,11 7,20
Störrlein & Krenig / Randersacker / Franken		
Perlig - Perlwein / brut		
<b>Cucumber - Gin &amp; Tonic</b>		0,11 5,40
„Hugo“		0,25 l 11,50
Aperol-Spritz		0,15 l 7,20
<b>Cucumber-Basilikum-Long</b> -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

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

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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

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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

**wine-menu** 13,20 €

## Daily-Menu

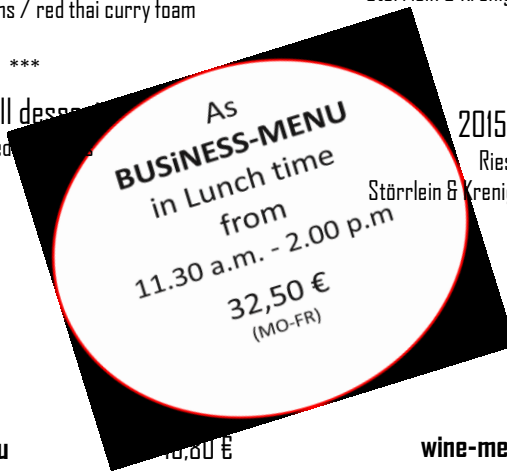
Herb salad  
with house dressing  
cherry tomato / croutons / sunflower-seed

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

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2 small desserts  
served together



**3-course-menu**

18,80 €

## 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

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Chestnut Soup

bacon / orange oil

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Sattle of deer

swabian potato-noodles / caramelized red cabbage  
black salsify / dried fuite-Jus

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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

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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 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	14,80
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:

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

<b>Desserts:</b>	€
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 home made vanillia-ice / chocolate-ice / pear-compote / cream / chip	8,20
Sorbet-Variation yoghurt-foam / chocolate-crumble	7,50
PIER 6 – Surprise 5 scoops ice cream / chocolate-sauce / cream	8,90
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