

## Aperitiv:

€

**Kir-Royal** with sparkling wine  
PIER6 - Cocktail **"wintertime"**

"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

Pear-celery-soup  
affila-cress / herb-oil

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Opened up Ravioli  
with pumpkin-chutney  
lenses-ragout / greek yogurt / green asparagus / cherry  
tomato / sprout salad

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Mango-cake  
blood orange-gel / white coffee-ice cream  
chocolate-crumble / orange-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  
Störlein & Krenig / Randersacker / Franken  
0,1 l

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2015 Sonnenstuhl  
Riesling / Auslese  
Störlein & 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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Fiel of SKREI -cod fish-  
Venere Risotto / yellow beetroot / wild broccoli  
beetroot-foam

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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**

**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

Argentinian red shrimp & scallop  
red baby chard and wasabi rocket / carrot cream  
nut butter / parmesan chip

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Pear-celery-soup  
affila-cress / herb-oil

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Braised Beef cheek of german heifer  
mashed purple potatoes / baby corn / parsley root  
shallot-red wine-sauce

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Mango-cake  
blood orange-gel / white coffee-ice cream / chocolate-crumble  
orange-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  
Störrlein & 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

Argentinian red shrimp & scallop

red baby chard and wasabi rocket / carrot cream / nut butter / parmesan chip

17,60

Duet of monkfish -filet & graved-

beetroot / cucumber rolls / horseradish-creme / baby leaf salad / nori

17,20

Carpaccio of Angus Beef

fig jelly / inserted egg yolk / macadamia nuts / saffron-creme / frisée salad

16,80

"Helgoländer" lobster-soup

clams / croutons / crème double

14,50

Pear-celery-soup

affila-cress / herb-oil

9,50

## Main course:

Entrecote from Black Angus	<b>300 gramm</b>	36.40
potato-pumpkin-gratin / beech mushrooms / mini bell peper / balsamico-jus		
Veal liver "Berlin style"		33.70
potato-truffle-mash / apple / roasted onions / blueberry / red wine-jus		
Braised Beef cheek of german heifer		31.60
mashed purple potatoes / baby corn / parsley root / shallot-red wine-sauce		
Specials of our "Elmloher DUROC Pork"		<b><u>please ask the service - daily specials</u></b>
Limandes roll & argentinian red shrimp		33.70
yellow beet-puree / beluga lentils / marinated fennel / mini pak choi / white wine-foam		
Filet of SKREI -cod fish-		32.50
Venere Risotto / yellow beetroot / wild broccoli / beetroot-foam		
Opened up Ravioli with pumpkin-chutney		22.70
lenses-ragout / greek yogurt / green asparagus / cherry tomato / sprout salad		

<b>Desserts:</b>	<b>€</b>
<b>Mille feuille of pyramid cake</b> white chocolate mousse / kiwi-sorbet / raspberry compote / hazelnut-crumble / mascarpone	11,60
<b>Mango-cake</b> blood orange-gel / white coffee-ice cream / chocolate-crumble / orange-chip	10,40
<b>Different desserts - served in a glass</b> please order between	per glass 3,40
* chocolate-mousse	
* panna cotta	
* white chocolade mousse	
* creme brûlée	
<b>Coffee-Set</b> espresso / creme brûlée / franconian brandy	10,20
<b>Selection of cheese</b> fig-mustard / grape-jelly / walnut / fruit bread / apple	small 10,60 large 15,20

## Ice-cream:

Raspberry - Sunday 7,90  
home made vanilla-ice cream / raspberry-sorbet berry- / raspberry-compote / cream

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 / white coffee

### Sorbet:

blood orange-sorbet / mango-sorbet  
raspberry / kiwi