

Aperitiv:

		€
Kir-Royal with sparkling wine		0,11 7,50
PIER6 - Cocktail "summer time"		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
2020 Riesling-Sparkling wine/ brut s		0,11 7,20
Störlein & Krenig / Randersacker / Franken		
Perlig - Perlwein / brut		0,11 5,40
Cucumber - Gin & Tonic		0,25 l 11,50
„Hugo“		0,15 l 7,20
Aperol-Spritz		0,15 l 7,20
Cucumber-Basilikum-Long -without Alcohol-		0,3 l 7,50
Cranberry-Spritz -without Alcohol-		0,15l 7,20
"Bellini" -without Alcohol-		0,11 5,80
Grape-Secco -without Alcohol-		0,11 5,40

*"Schlumberger on Ice" Rosé / fruit-dry
Aperitiv-Sparkling wine "methode champenoise"
0,11 - 7,80€*

*Dur
"Summer-Special"
PIMM's No 1
7,50 €*

*Aperitiv or After-Dinner
MOSCOW MULE
Wodka - Lime - Ginger beer - ginger- cucumber
9,60€*

Vegetarian-Menu

Cold soup of grilled water melon
mint-foam / goat cheese

Mediterranean Cous Cous

grilled green asparagus / chili-melon / pickled vegetable
tomato-fresh cheese-dip

Strawberry-Mousse in pyramid-cake
yoghurt-sorbet / vanilla creme / pistachio-crumble
cookies

Wine-menu

2021 Silvaner / dry
Julius-Spital / Würzburg / Franken
0,1 l

2021 Rosé de noir / dry
Störlein & Krenig / Randersacker / Franken
0,1 l

2015 Sonnenstuhl
Riesling / Auslese
Störlein & Krenig / Randersacker / Franken
0,05 l

3-course-menu

45,80 €

wine-menu

16,80 €

Daily-Menu

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

Sea bream & Pulpo
tomato-risotto / radish / spring onion
basil-foam

2 small desserts
served in a glass

As
BUSINESS-MENU
in Lunch time
from
11.30 a.m. - 2.00 p.m
36,50 €
(MO-FR)

3-course-menu

47,80 €

Wine-menu

2021 Silvaner / dry
Julius-Spital / Würzburg / Franken
0,1 l

2021 Rosé de noir / dry
Störlein & Krenig / Randersacker / Franken
0,2 l

2015 Sonnenstuhl
Riesling / Auslese
Störlein & Krenig / Randersacker / Franken
0,05 l

wine-menu

16,80 €

Connoisseur-Menu

Burrata of buffalo with tomato carpaccio
olive oil / rocket salat / pesto / old balsamico / raspberry sorbet
/ chiabatta-chip

"Helgoländer" lobster-soup
croutons / fresh water grayfish

Elmløher Farmers-Chickenbreast
filled with basil and tomato
polenta / peas creme / carrot / wild broccoli
red wine-sauce

Strawberry-Mousse in pyramid-cake
yoghurt-sorbet / vanilla creme / pistachio-crumble
cookie

4-course-menu 73,80 €

3-course-menu without soup 59,60 €

Wine-menu

2021 Chardonnay / dry
Pfannebecker / Pfeddersheim / Rheinhessen
0,1 l

2018 Cuvée LUISE / trocken
Cabernet Dorsa, Cabernet Dorio
Dornfelder und Frühburgunder
Wageck-Pfaffmann / Bissersheim / Pfalz
0,2 l

2015 Sonnenstuhl
Riesling / Auslese
Störrlein & Krenig / Randersacker / Franken
0,05 l

wine-menu 19,70 €

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

Tatar matjes-hering

onion / cucumber / celery / peanuts / crème fraîche / Bitter Lemon / frisee salad

17,20

Vitello tonato

thuna sauce / rocket salad / parmesan / caper / old balsamico

16,40

Burrata of buffalo with tomato carpaccio

olive oil / rocket salat / pesto / old balsamico / raspberry sorbet / chiabatta-chip

17,30

"Helgoländer" lobster-soup

croutons / fresh water grayfish

14,50

Cold soup of grilled water melon

mint-foam / goat cheese

10,20

Main course:

Rumpsteak of Angus	37.20
chanterelles / celery crème / potato-gratin / perl onion-sauce	
Sattle of veal	35.80
chanterelles / celery crème / potato-gratin / perl onion-sauce	
Elmloher Farmers-Chickenbreast filled with basil and tomato	32.10
polenta / peas creme / carrot / wild broccoli / red wine-sauce	

Specials of our "Elmloher Duroc-Pork"

please ask the service - daily specials

Sea bream & pulpo	33.70
tomato-risotto / radish / spring onion / basil-foam	
Grilled filet of salmon	33.50
potato-spinach-roulade / carrot / young peas / Pernod-foam	
Mediterranean Cous cous	24.70
grilled green asparagus / chili-melon / pickled vegetable / tomato-fresh cheese-dip	

Desserts:		€
Strawberry-Mousse in pyramid cake		12,80
yoghurt-sorbet / vanilla creme / pistachio-crumble / cookies		
Tiramisu PIER 6		11,80
mascarpone / cafe gel / blood orange sorbet / almond brittle		
Different desserts - served in a glass		per glass 3,40
please order between	* chocolate-mousse	
	* panna cotta	
	* white chocolate mousse	
	* creme brûlée	
Coffee-Set		10,20
espresso / creme brûlée / franconian brandy		
Selection of cheese		small 10,60
		large 15,20
fig-mustard / grape-jelly / walnut / fruit bread / apple		

Ice-cream:

Strawberry - Sunday	8,20
home made vanilla ice / yoghurt-sorbet / fresh strawberries / cream / chip	
Blueberry - Sunday	7,90
home made vanilla ice / blueberry-sorbet / blueberry-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

Sorbet:

blood orange-sorbet / mango-sorbet
raspberry / yoghurt / blueberry-sorbet