

Aperitiv:

Kir-Royal with sparkling wine

PIER6 - Cocktail **"summer time"**

"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

Pumpkin-Soup
croutons / pumpkin-oil

Filled Mini-Pumpkin
baby spinach / feta cheese / corn served in two ways
cauliflower / macadamia-nut

Carrot-cake in grandmothers art
walnut-ice / crème fraîche / marinated apricots
carrot-straw

3-course-menu

45,80 €

Wine-menu

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

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

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

wine-menu

16,80 €

Daily-Menu

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

Grilled filet of white halibut
beetroot-gnocchi / braised pumpkin / wild broccoli
lemon-buttersauce

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

49,80 €

Wine-menu

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

2016 Chardonnay "Einzellage" / dry
Carsten Migliarina / Stellenbosche / Südafrika
0,2 l

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

wine-menu

18,90 €

Connoisseur-Menu

Home marinated Prerigor Salmon
under a pumpkin-crust
beetroot-apple-salad / horseradish / leek-sud

"Helgoländer" lobster-soup
croutons / fresh water grayfish

Barbarie duck breast rosé
in honey-sesame-glaze
swabian noodles / pumpkin
caramelized red cabbage / cassis-jus

Carrot-cake in grandmothers art
walnut-ice / crème fraîche / marinated apricots
carrot-straw

4-course-menu 74,60 €

3-course-menu without soup 61,60 €

Wine-menu

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

2017 Marktbreiter „ZANZARA“
Cuvée Rosso / trocken
Cabernet Sauvignon - Merlot
Franco Claudio Fusco / Franken
0,2 l

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

wine-menu 21,70 €

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 15,20

for 2 Persons 28,50

Herb salad with house dressing 8,50
cherry tomatoe / croutons / sunflower-seed

Lamb's lettuce salad in haselnut-marinade 16,20
balsamico-mushrooms / pear / "Bühlertaler"-cheese / pine nut

Home marinated **Prerigor Salmon** under a pumpkin-crust 17,60
beetroot-apple-salad / horseradish / leek-sud

Caramelized fresh goat cheese-praline 17,30
red onion-pineapple-compote / old balsamico / baby leaf salad / pistachio-pesto

"Helgoländer" lobster-soup 14,90
croutons / fresh water grayfish

Pumpkin-Soup 9,60
croutons / pumpkin-oil

Main course:

Black Angus Entrecôte grilled 37,20
potato-bacon-tartelletes / herb mushrooms / black garlic / pomegranate-jus

Barbarie duck breast rosé in honey-sesame-glaze 34,20
swabian noodles / pumpkin / caramelized red cabbage / cassis-jus

Roasted cheek of beef 33,90
potato-celery-mash / parsnips / cauliflower / port vin-jus

Specials of our "Elmloher DUDC-Pork"

please ask the service - daily specials

Monkfish & Argentinian red prawn 35,90
tomato-thyme-risotto / zucchini-spaghetti / paprika / salsa verde

Grilled filet of white halibut 36,50
beetroot-gnocchi / braised pumpkin / wild broccoli / lemon-buttersauce

Filled Mini-Pumpkin 24,70
baby spinach / feta cheese / corn served in two ways / cauliflower / macadamia-nut

Desserts:		€
Carrot-cake in grandmothers art		12,20
	walnut-ice / crème fraîche / marinated apricots / carrot-straw	
Semolina flammery		11,80
	snickers-ice / orangen-brittlet / plum-compote / hips	
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:

Raspberry - Sunday 8,20
home made vanilla ice / raspberry-sorbet / warm raspberry / 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