

Aperitiv:

Kir-Royal with sparkling wine
PIER6 - Cocktail **"winter time"**

"Lillet blanche" - Wild Berry

Bellini - white puree of peach with sparkling wine

2021 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"
0,11 - 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€*

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

Vegetarian-Menu

Chestnut-Soup
orange-foam

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

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

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
Störlein & 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

Roasted cheek of beef
potato-celery-mash / parsnips / cauliflower
port vin-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
Pffannebecker / 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

cherry tomatoe / croutons / sunflower-seed

8,50

Elmloher Farmers duck served in three ways -grilled liver / mousse / sweet-sour ragout-

Saffron-creme / cabbage-salad / orange / pumpernickel / red vine-sauce

19,80

Home marinated **Prerigor Salmon** under a pumpkin-crust

beetroot-apple-salad / horseradish / leek-sud

17,60

Caramelized fresh goat cheese-praline

red onion-pineapple-compote / old balsamico / baby leaf salad / pistachio-pesto

17,30

"Helgoländer" lobster-soup

croutons / fresh water grayfish

14,90

Chestnut-Soup

orange-foam

9,60

Main course:

Black Angus Entrecôte grilled	37,20
potato-bacon-tartelletes / herb mushrooms / black garlic / pomegranate-jus	
Braised Duck Breast & Leg	33,40
potatoe dumplings / red cabbage / glazed apple / cranberry jus	
Roasted cheek of beef	33,90
potato-celery-mash / parsnips / cauliflower / port vin-jus	

Specials of our "Elmloher Duroc-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	walnut-ice / crème fraiche / marinated apricots / carrot-straw	12,20
Semolina flammery	snickers-ice / orangen-brittlet / plum-compote / hips	11,80
Different desserts - served in a glass	per glass	3,40
please order between	* chocolate-mousse	
	* panna cotta	
	* white chocolate mousse	
	* creme brûlée	
Coffee-Set	espresso / creme brûlée / franconian brandy	10,20
Selection of cheese	small	10,60
	large	15,20
	fig-mustard / grape-jelly / walnut / fruit bread / apple	

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
Snickers

Sorbet:

blood orange-sorbet / mango-sorbet
raspberry / white chocolate-Sorbet