

## 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
0,15l	7,20
0,11	5,80
0,11	5,40

## Vegetarian-Menu

Chestnut-Soup  
orange-foam

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

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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

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2021 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

**3-course-menu**

**45,80 €**

**wine-menu**

**16,80 €**

## Daily-Menu

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

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

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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  
36,50 €  
(MO-FR)

**3-course-menu**

49,80 €

## Wine-menu

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

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

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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

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Consomme of farmers duck  
vegetables / pistachio-dumpling / egg custard

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

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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

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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

Consomme of farmers duck

vegetables / pistachio-dumpling / egg custard

12,80

Chestnut-Soup

orange-foam

9,60

## Main course:

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

**Braised breast & leg from the Elmloher Farmers-Duck** 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

<b>Desserts:</b>		€
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
	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  
Snickers

### Sorbet:

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