

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

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

Spring roll of **Elmloher Farmers duck**

vegetable-salad / peanut / asia-mayonnaise / teriyaki-sauce / mango

17,60

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

beetroot-apple-salad / horseradish / leek-sud

18,20

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	35,10
potatoe dumplings / red cabbage / glazed apple / cranberry jus	
Roasted cheek of beef	34,70
potato-celery-mash / parsnips / cauliflower / port vin-jus	
Sea bream & Argentinian red prawn	34,70
tomato-thyme-risotto / zucchini-spaghetti / paprika / salsa verde	
Grilled filet of white halibut	36,50
beetroot-gnocchi / braised pumpkin / wild broccoli / lemon-buttersauce	
Green Cabbage-Roulade	24,70
pumpkin-ragout / swabian noodles / brusseler sprouts / almond-espuma	

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	please order between	per glass 3,40
	* chocolate-mousse	
	* panna cotta	
	* white chocolate mousse	
	* creme brûlée	
Coffee-Set	espresso / creme brûlée / franconian brandy	10,20
Selection of cheese	fig-mustard / grape-jelly / walnut / fruit bread / apple	small 10,60 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