

## Aperitiv:

		€
<b>Kir-Royal</b> with sparkling wine		0,11 7,50
PIER6 - Cocktail <b>"springtime"</b>		0,11 7,20
"Lillet blanche" - Wild Berry		0,15 l 6,90
<b>Bellini</b> - white peach-puree with sparkling wine		0,11 5,80
2021 Riesling-Sparkling wine/ brut s		0,11 7,20
Störlein & Krenig / Randersacker / Franken		
Perlig - SECCO / brut		0,11 5,40
<b>Cucumber - Gin &amp; Tonic</b>		0,25 l 11,50
„Hugo“		0,15 l 7,20
Aperol-Spritz		0,15 l 7,20
<b>Cucumber-Basilikum-Long</b> -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€*

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

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

## Vegetarian-Menu

Cremesoup of "Stedener"-Asparagus  
herb-oil

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Sweet potato-Gnocchi  
wild garlic-pesto / rocket salad / parmesan  
pine nuts

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Sacher-cake PIER 6  
vanilla-cherry-vinaigrette / pistachio-confectionary  
ginger-ice cream

**3-course-menu**

**45,80 €**

## 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

**wine-menu**

**16,80 €**

## Daily-Menu

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

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Grilled filet of redfish & mussels  
sweet-sour beluga-lenses / carott-creme / fennel  
riesling-foam

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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

\*\*\*

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

**wine-menu 18,90 €**

## Connoisseur-Menu

Carpaccio of BLACK-ANGUS beef-filet  
pooped bodies / pickled egg / crème fraîche  
Aurelia-cheese / baby leaf-salad

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Cremesoup of "Stedener"-Asparagus  
shrimp / herb-oil

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Farmers corn chicken breast grilled  
baked polenta / braised vegetables / primal carrot-creme  
balsamico-jus

\*\*\*

Sacher-cake PIER 6  
vanilla-cherry-vinaigrette / pistachio-confectionary  
ginger-ice cream

**4-course-menu** 71,90 €

**3-course-menu** without soup 58,60 €

## Wine-menu

2022 Chardonnay / dry  
Carsten Migliarina / Elgin / Southafrika  
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

9,20

Wild herbs-salad

smoked ham from our **Elmloher Duroc**-Pork / pomegranate / melon / sprouts / roasted oats

16,90

Carpaccio of **Black Angus**-beef filet

pooped bodies / pickled egg / crème fraiche / Aurelia-cheese / baby leaf-salad

19,40

grilled green Asparagus

scallop / cauliyflower-creme / orange-reduction / baby leaf-salad

18,70

Crèmesoup of "Stedener"-Asparagus

shrimp / herb-oil

12,80

"Helgoländer" lobster-soup "PIER 6"

fresh water crayfish / croutons

15,20

## Main course:

**Rumpsteak from german heifer** grilled 37,20  
 baked wild garlic-dumplings / beans ragout / grilled king oyster mushrooms / red wine-jus

### Specials from our own "Elmloher Duroc-Pork"

daily recommendation

<b>"Stedener"</b> white asparagus	250 gramm	24,50
potatoes / butter-sauce / Sauce Hollandaise	500 gramm	38,50
<u>additional with:</u>		
* original "Wiener Schnitzel" from veal	plus	15,40
* smoked Elmloher Duroc-ham	plus	11,80
* fish filet of the day	plus	15,40
* small Rumpsteak	plus	19,60

**Farmers corn chicken breast** grilled 29,20  
 baked polenta / braised vegetables / primal carrot-creme / balsamico-jus

**Grilled filet of redfish & mussels** 33,60  
 sweet-sour beluga-lenses / carott-creme / fennel / riesling-foam

**Filet of mountain trout** grilled 34,20  
 paprika-risotto / radish / sugar snap-sprouts / cocos-espuma

**Sweet potatoes-Gnocchi** 24,70  
 wild garlic-pesto / rocket salad / parmesan / pine nuts

<b>Desserts:</b>		€
"Sacher cake" <b>PIER 6</b>		12,20
	vanilla-cherry-vinaigrette / pistachio-confectionary / ginger-ice cream	
"strawberry meets mango"		11,80
	yogurt / green pepper / chocolate-crumble / woodruff-ice cream	
Different desserts - served in a glass		per glass 3,70
please order between	* chocolate-mousse	
	* panna cotta	
	* white chocolade mousse	
	* creme brûlée	
<b>Coffee-Set</b>		
	espresso / creme brûlée / franconian brandy	10,20
<b>Sorbet-Variation</b>		
	yoghurt-foam / chocolate-crumble / vanillia-chip	9,60
<b>Selection of cheese</b>		
	fig-mustard / grape-jelly / walnut / fruit bread / apple	small 10,60 large 16,80

## Ice-cream:

"Bananen Split"-sundae	8,20
home-made vanilla-ice cream / chocolate / banana / whipped cream / chip	
Sorbet-Variation	9,60
yoghurt-foam / chocolate-crumble / vanilla-chip	
PIER 6 – Surprise	9,70
5 scoops ice cream / chocolate-sauce / whipped cream	
Mixed Ice-Cream - 3 scoops	5,80
	with whipped cream 6,90

### Milk-ice

vanilla / dark chocolate  
strawberry / pistachio  
walnut / ginger / woodruff

### Sorbet:

blood orange-sorbet / mango-sorbet  
raspberry-sorbet