

## Aperitifs:

€

<b>Kir-Royal</b> with sparkling wine		0,1l	7,50
PIERG - Cocktail <b>"springtime"</b>		0,1l	7,20
"Lillet blanche" - Wild Berry		0,15 l	6,90
<b>Bellini</b> - white peach-puree with sparkling wine		0,1l	5,80
2021 Riesling-Sparkling wine/ brut s		0,1l	7,20
Störrlein & Krenig / Randersacker / Franken			
Perlig - SECCO / brut			
<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-Basil-Long</b> -without Alcohol-		0,3 l	7,50
Cranberry-Spritz -without Alcohol-		0,15l	7,20
"Bellini" -without Alcohol-		0,1l	5,80
Grape-Secco -without Alcohol-		0,1l	5,40

*"Schlumberger on Ice" Rosé / fruity-dry*  
*Aperitif-Sparkling wine "methode champenoise"*  
*0,1l - 7,80€*

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

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

## Vegetarian-Menu

Carrot-Ginger-Cremesoup  
orange / crostini

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Goatcheese Ravioli  
baby spinach / dried tomato / Grana Padano cheese  
pine kernels / herb salad

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Blueberry Tartlet  
pine kernel confectionary / lavender creme  
pistachio crumble / passionfruit sorbet

**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  
Störrlein & Krenig / Randersacker / Franken  
0,1 l

\*\*\*

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

**wine-menu**

16,80 €

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Alle Preise verstehen sich  
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## Daily-Menu

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

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Fillet of Cod with a Black Tiger Shrimp  
saffron-risotto / wild broccoli / carrot  
Noilly Prat foam

\*\*\*

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 / Franconia  
0,1 l

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

\*\*\*

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

**wine-menu**

18,90 €

## Connoisseur-Menu

### Mosaic of PreRigor-Salmon

Nori leaf / dill mayonnaise / mustard chip  
baby leaf

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### Carrot-Ginger-Cremesoup

orange / crostini

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### Roll of free range Chicken

Risoni pasta / olive tapenade / baby corn  
young leek / tomato-jus

\*\*\*

### Blueberry Tartlet

pine kernel confectionary / lavender creme  
pistachio crumble / passionfruit sorbet

**4-course-menu** 71,90 €

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

## Wine-menu

### 2022 BLANC

whitwine-cuvée / dry  
Störrlein & Krenig / Randersacker / Franconia  
0,1 l

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### 2016 >Einzellage<

chardonnay / barrique / dry  
Carsten Migliarina / Elgin / South Africa  
0,2 l

\*\*\*

### 2015 Sonnenstuhl

riesling / selection  
Störrlein & Krenig / Randersacker / Franconia  
0,05 l

**wine-menu** 21,70 €

## Appetizers:

<b>Antipasti plate PIER 6 from our "BELLA MACCHINA"</b>	for 1 Person	15,20
<i>Elmloher smoked-ham / Elmloher salami / fennel-Salami / Mortadella-sausage / Parma ham / olive with herbs / marinated tomatoe / pesto / paprika / zucchini / aubergine / bread</i>	for 2 Persons	28,50
Herb salad with house dressing cherry tomato / croutons / sunflower-seed		9,20
Caesar Salad roasted bread / Grana Padano cheese / fillets of oranges	with chicken strips with 3 Black Tiger Shrimps	14,20 15,80
Mosaic of <b>PreRigor-Salmon</b> Nori-leaf / dill mayonnaise / mustard chip / baby leaf		16,90
Vitello Tonnato „PIER 6“ Edition Panna Cotta of capers / tuna espuma / deep-fried arugula / Permasan		16,50
Carrot-Ginger-Cremesoup Orange / Crostini		10,40
"Helgoländer" lobster-soup "PIER 6" fresh water crayfish / croutons		15,20

## Main course:

### Steak from german beef

chanterelles / black garlic / fried potatoes / redwine-jus

Angus Entrecote 300 grams 37,20

Heifer Rumpsteak 200 grams 29,90

### Specialties from our own "Elmlöher Duroc-Pork"

daily recommendation

### Rack of **veal** fried

potato-truffle-mash / parsnip / romanesco / cassis-jus

36,50

### Roll of free range **Chicken**

Risoni pasta / olive tapenade / baby corn / young leek / tomato-jus

33,50

### Filet of **Cod** with a **Black Tiger Shrimp**

saffron-risotto / wild broccoli / carrot / Noilly Prat foam

33,60

### Filet of **Black Halibut**

tomato-risotto / zucchini / cauliflower / lime-vanilla-foam

34,20

### **Goatcheese** Ravioli

baby spinach / dried tomato / Grana Padano cheese / pine kernels / herb salad

24,70

<b>Desserts:</b>		€
Blueberry Tartlet	pine kernel confectionary / lavender creme / pistacchio crumble / passionfruit sorbet	11,90
Orangeblossom Creme	orange-saffron-sorbet / cloud of sugar / wild berry jam / chocolate-rum-crumble	12,50
Different desserts - served in a glass		per glass 3,70
	please order between	
	* chocolate-mousse	
	* panna cotta	
	* white chocolade mousse	
	* creme brûlée	
Coffee-Set	espresso / creme brûlée / franconian brandy	10,20
Sorbet-Variation	yoghurt-foam / chocolate-crumble / vanillia-chip	8,60
Selection of cheese		small 10,60
	fig-mustard / grape-jelly / walnut / fruit bread / apple	large 15,80

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## Ice-cream:

Blueberry Sundae	homemade vanilla ice cream / blueberry jam / whipped cream / vanilla chip	8,50
Swedish Sundae	homemade vanilla ice cream / stewed apples / German eggnog / whipped cream / vanilla chip	8,50
Iced Coffee	2 scoops of vanilla ice cream / coffee / whipped cream	7,30
Iced Chocolate	2 scoops of vanilla ice cream / cocoa / whipped cream	7,30
PIER 6 – Surprise	<u>Milk-ice</u> vanilla / dark chocolate 5 scoops ice cream / chocolate-sauce / whipped cream <u>strawberry</u>	9,70
Mixed Ice-Cream - 3 scoops		5,80
	with whipped cream	6,30

Sorbet:  
orange-saffron / raspberry  
blood orange / mango