

## Aperitifs:

€

**Kir-Royal** with sparkling wine

PIERG - Cocktail **"springtime"**

"Lillet blanche" - Wild Berry

**Bellini** - white peach-puree with sparkling wine

2021 Riesling-Sparkling wine/ brut s

Störrlein & Krenig / Randersacker / Franken

Perlig - SECCO / brut

**Cucumber - Gin & Tonic**

„Hugo“

Aperol-Spritz

**Cucumber-Basil-Long** -without Alcohol-

Cranberry-Spritz -without Alcohol-

"Bellini" -without Alcohol-

Grape-Secco -without Alcohol-

*"Schlumberger on Ice" Rosé / fruity-dry*  
*Aperitif-Sparkling wine "methode champenoise"*  
*0,11 - 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€*

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

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  
pistacchio 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 €

## 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

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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 / Franconia  
0,1 l

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2022 Pinot Gris / dry  
Heger / Ihringen / Baden  
0,2 l

\*\*\*

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

**wine-menu**

**17,60 €**

## 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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### 2022 Pinot Blanc / fine-tart

Studier / Ellerstadt / Pfalz  
0,2 l

\*\*\*

### 2015 Sonnenstuhl

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

**wine-menu** 18,70 €

## 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 of our own **Elmloher Highland Beef**

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

Die Agenda zu allen Zusatzstoffen und Allergene in unseren Getränken und Speisen finden Sie auf der letzten Seite der Speisekarte.

Alle Preise verstehen sich inklusive MwSt. und Bedienungsgeld

## 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 strawberry	9,70
Mixed Ice-Cream - 3 scoops		5,80
	with whipped cream	6,30

Sorbet:  
orange-saffron / raspberry  
blood orange / mango