

Aperitifs:

€

Kir-Royal with sparkling wine		0,11	7,50
Limoncello Spritz		0,15 l	7,20
Lillet - Wild Berry		0,15 l	6,90
Bellini - white peach-puree with sparkling wine		0,11	5,80
Schlumberger on Ice rosé / fine-tart		0,11	7,80
2021 Riesling-Sparkling wine/ brut s		0,11	7,20
Störrlein & Krenig / Randersacker / Franken			
Perlig - SECCO / brut		0,11	5,40
Cucumber - Gin & Tonic		0,25 l	11,50
Hugo		0,15 l	7,20
Aperol-Spritz		0,15 l	7,20
Cucumber-Basil-Long -without Alcohol-		0,3 l	7,50
Cranberry-Spritz -without Alcohol-		0,15 l	7,20
Bellini -without Alcohol-		0,11	5,80
Grape-Secco -without Alcohol-		0,11	5,40

*"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€*

Vegetarian-Menu

Carrot-Ginger-Cremesoup
orange / crostini

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

New York Cheesecake
popcorn / glazed peaches
vanilla & caramelized almond ice cream

Wine-menu

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

2021 Rosé de noir / dry
Störrlein & Krenig / Randersacker / Franken
0,1 l

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

3-course-menu

45,80 €

wine-menu

16,80 €

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

Daily-Menu

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

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

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

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

wine-menu

17,60 €

Connoisseur-Menu

Swordfish Ceviche

basil oil / mango / coco
lime / creme fraiche

Carrot-Ginger-Cremesoup

orange / crostini

Stuffed breast of free range Chicken

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

New York Cheesecake

popcorn / glazed peaches
vanilla & caramelized almond ice cream

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

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:

Antipasti plate PIER 6 from our "BELLA MACCHINA"	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
Swordfish Ceviche basil oil / mango / coco / lime / creme fraiche 2		17,80
Carpaccio of Vine Tomatoes buffalo milk burrata 2 / aceto balsamico 5 / arugula 5 / pine kernels		16,20
Carrot-Ginger-Cremesoup orange / crostini		10,40
"Helgoländer" lobster-soup "PIER 6" fresh water crayfish / croutons		15,20

Main course:

Steak

chanterelles / black garlic / fried potatoes / redwine-jus

Angus Entrecote 300 grams 37,20
G.O.P. Prime Grade Rumpsteak 220 grams 29,90

Specialties of our own **Elmloher Duroc Pork**

daily recommendation

Rack of **veal** fried

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

36,50

Stuffed breast 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

Desserts:		€
New York Cheesecake		11,90
	popcorn / glazed peaches / vanilla & caramelized almond ice cream	
Tonkabeen Creme Brûlée		11,50
	marinated fruits / pistacchio crumble / chocolate-chip / quince sorbet	
Different desserts - served in a glass		per glass 3,70
	please order between	
	* chocolate-mousse	
	* panna cotta	
	* white chocolade mousse	
	* creme brûlée	
Coffee-Set		10,20
	espresso / creme brûlée / franconian brandy	
Sorbet-Variation		8,60
	yoghurt-foam / chocolate-crumble / vanillia-chip	
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> 5 scoops ice cream / chocolate-sauce / whipped cream vanilla / dark chocolate	9,70
Mixed Ice-Cream - 3 scoops	<u>Sorbet:</u> orange-saffron / raspberry blood orange / mango	5,80
	with whipped cream	6,30