

Aperitifs:

€

Kir-Royal with sparkling wine

Limoncello Spritz

Lillet - Wild Berry

Bellini - white peach-puree with sparkling wine

Schlumberger on Ice rosé / fine-tart

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 €*

0,11 7,50

0,15 l 7,20

0,15 l 6,90

0,11 5,80

0,11 7,80

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

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

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

Vegetarian-Menu

Chestnut-Cremesoup
orange

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

Handmade Carrot Cake
coffee-gelato / creme fraîche
plum-stew / carrot hay

3-course-menu

45,80 €

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

wine-menu

16,80 €

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Daily-Menu

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

Fillet of Monkfish under an herb crust
pumpkin-risotto / cauliflower
leek / Riesling espuma

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

Tuna Tataki

sesame / miso mayonnaise / pickled pumpkin
mango / shiso cress

Chestnut-Cremesoup

orange / bacon

Braised cheeks of Ox

carrot-creme / potato-truffle-mash
broccoli / redwine jus

Handmade Carrot Cake

coffee-gelato / creme fraiche
plum-stew / carrot hay

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

2017 Cuvée Luise / dry

Wageck-Pfaffmann / Bissersheim / 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
Ceasar Salad with chicken strips roasted bread / Grana Padano cheese / fillets of oranges		14,80
Tuna Tataki sesame / miso mayonnaise / pickled pumpkin / mango / shiso cress		17,80
Caramelized Goatcheese apple-fig-stew / baby leaf / Aceto Balsamico / pine kernels		16,20
Chestnut-Cremesoup orange / bacon		11,90
"Helgoländer" lobster-soup "PIER 6" red shrimp / croutons		15,20

Main course:

Steak

herbal seedlings / black garlic / potato gratin / redwine jus

Angus Entrecote 300 grams 37,20
G.O.P. Prime Grade Rumpsteak 220 grams 38,90

Specialties of our own **Elmloher Duroc Pork**

daily recommendation

Braised cheeks of **Ox**

carrot-creme / potato-truffle-mash / broccoli / redwine jus

36,50

Fillet and leg of free range **Duck**

cherry-red cabbage / potato dumpling / butter crumble / cassis jus

34,80

Filet of **Monkfish** under an herb crust

pumpkin-risotto / cauliflower / leek / Riesling espuma

34,20

Filet of **deep-sea Redfish & Pulpo**

Beluga lentil risotto / carrots / celery / tomato espuma

33,60

Goatcheese Ravioli

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

24,70

Desserts:		€
Flambeed chocolate brownie	marinated fruits / vanilla crumble / blood orange sorbet	11,90
Handmade carrot cake	coffee-gelato / creme fraiche / plum-stew / carrot hay	11,30
Different desserts - served in a glass		per glass 3,70
	please order between	
	* chocolate-mousse	
	* panna cotta	
	* white chocolate 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:

Pear-Sundae	homemade vanilla ice cream / pear-stew / 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