

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

Variation from the Cucumber

Cucumber / passionfruit / dill mayo / red onion pearls

Wild garlic Ravioli

Tomatoes / pine nuts / Creme Fraiche / Grana Padano / green
asparagus / sprout salad

Rhubarb tartlet

Compote /chocolat crumble / sea buckthorn-sorbet
Greek yoghurt

3-course-menu

46,50 €

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

19,80 €

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Daily-Menu

Herb salad
with house dressing
cherry tomato / croutons / seeds

Filet from Arctic Char
White carrots / yellow beet / wildgarlic risotto / white wine foam

2 small desserts
served in a glass

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
Störrlein & Krenig / Randersacker / Franconia
0,05 l

wine-menu

17,60 €

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Connoisseur-Menu

Interpretation of the scallop

Yuzugel/buttermilk /ponzu /
Chivesoil

Tampinambur—Cremesoup

wildgarlic foam / Pine nuts

Stuffed chicken breast with tomato and pistachio
Artichokes / Olive /red onions / peppers / Gnocchi / wil garlic
Jus

Rhubarb tartlet

Compote /choclat crumble / sea buckthorn-sorbet
Greek yoghurt

4-course-menu 69,80 €

3-course-menu *without soup* 58,80 €

Wine-menu

2022 BLANC

whitwine-cuvée / dry

Störrlein & Krenig / Randersacker / Franconia
0,1 l

2021 Rosé/ dry

Störrlein&Krenig / Randsacker / Franken
0,2 l

2015 Sonnenstuhl

riesling / selection

Störrlein & Krenig / Randersacker / Franconia
0,05 l

wine-menu 19,80 €

Appetizers:

PIER 6 Plate from our "BELLA MACCHINA"	for 1 Person	15,20
<i>Elmloher smoked-ham / Elmloher salami / fennel-Salami / Mortadella-sausage / Parma ham / bread</i>	for 2 Persons	28,50
Herb salad with house dressing cherry tomato / croutons / seed		9,50
Variation of the Cucumber Cucumber / passionfruit gel / Dill Mayo / red pearl onions		15,90
Burrata from buffalo milk 2 Tomato carpaccio / wild garlic / Balsamico 5 / Oliveoil / Baby Leaf		15,90
Interpretation of the scallop Yuzugel / buttermilk / Panzu / Chiles oil		17,50
Tompinambur — Cremesoup 2 Wild garlic foam / pine nuts		12,90
"Helgoländer" lobster-soup "PIER 6" fresh water crayfish		15,2

Main course:

Recommendation Duroc Pig from Elmlohe

Price based on daily offer

Steak

king oyster mushrooms / wild garlic butter / potato-gratin/ redwine-jus

Entrecôte 300 gr. 38,90

Angus Steak 220 gr. 34,90

Stuffed chicken breast with tomato and pine nuts

Artichokes / Olive / red onions / peppers / Gnocchi / wil garlic Jus

32,50

Filet from **Arctic Char**

White carrots 2 / yellow beet 2 / wildgarlic risotto 2,5,8 / white wine foam 2,5

33,50

Filet from **deep sea redfish & Black Tiger Prawn**

Wild cauliflower / sugar snap pea / mushroom risotto / beetroot foam

33,60

Wild garlic Ravioli

Tomatoes / pine nuts / Creme Fraiche / Grana Padano / green asparagus / sprout salad

24,50

Desserts:		€
Rhubarb tartlet	Compote / choclat crumble / sea buckthorn-sorbet / greek yoghurt	12,50
Tonka bean cuts	mangosalad / chocolate crumble / bloodorangesorbet / pistachio	12,90
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

Ice-cream:

Rhubarb" Sundae	homemade vanilla ice cream / rhubarb compote / whipped cream / cracker	8,90
Iced Coffee	2 scoops of vanilla ice cream / coffee / whipped cream	7,90
Iced Chocolate	2 scoops of vanilla ice cream / cocoa / whipped cream	7,90
Mixed Ice-Cream - 3 scoops		7,50

Milk-ice

vanilla / dark chocolate
strawberry

Sorbet:

buckthorn/ raspberry / blood orange /
blood orange / mango / Kalamansi