

Aperitifempfehlung:

		€
Kir-Royal mit Riesling-Sekt	0,1 l	7,50
Limoncello Spritz	0,15 l	7,20
Lillet - Wild Berry	0,15 l	6,90
Bellini - weißes Pfirsichmark mit Perlwein 5	0,1 l	5,80
Schlumberger on Ice Rosé / feinherb	0,1 l	7,80
2021 Riesling-Sekt / brut 5		
Störlein & Krenig / Randersacker / Franken	0,1 l	7,20
Perlwein / trocken 5	0,1 l	5,40
Hugo 5,15	0,15 l	7,20
Aperol-Spritz 5,15	0,15 l	7,20
Gurke - Gin & Tonic 15	0,25 l	11,50
- fragen Sie gern nach unserer Gin-Karte -		
<u>Alkoholfrei</u>		
Gurke-Basilikum-Long 5		
Hugo		
Cranberry-Spritz		
Bellini PIER 6	0,1 l	5,80
Trauben-Secco	0,1 l	5,40

Unsere
"alte Neuentdeckung"
 - ein alter Klassiker -
PIMM- s No 1
 7,50 €

als Aperitif oder After-Dinner
MOSCOW MULE
 Wodka - Limette - Ginger beer - Ingwer- Gurke
 im Kupferbecher serviert - 9,60€

Menu - Vegetarian

Carpaccio of watermelon
Flambé goat cheese / cherry gel / apricot sorbet
mint - espuma

Carrot Ginger Soup
coconut foam / strawberry caviar

Homemade red beet gnocchi
Glazed pak choi 2 / feta 2 / walnut / creme fraîche 2
small salad

Peach Melba „PIER 6“
White peach sorbet / raspberry gel / vanilla caviar
stewed peach / crumble 1.3

4-Course-Menu 61,52€

3-Course-Menu without starter / with soup 46,80€

Wine-Set

2022 Weißburgunder / off-dry
Studier / Ellerstadt / Pfalz
0,1 l

2022 Chardonnay / dry
Carsten Migliarina / Stellenbosch / Südafrika
0,2 l

2024 Traubensecco / trocken
Schwane / Franken
0,1 l

Wine-Set 17,80 €

3-Course Daily-Menu

Herb salad
with housedressing
Cherrytomatoes / Croutons / Kernel-Mix

Filet of cod
Saffron risotto 2.5.8 / wild Broccoli 2 / radish / red bell pepper espuma 2

2 mini desserts
in a glass

3-Course-Menu

49,80 €

Wine-Set

2023 Blanc / dry
Störrlein & Krenig / Randersacker / Franken
0,1 l

2022 Chardonnay / dry
Carsten Migliarina / Stellenbosch / Südafrika
0,2 l

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

Wine-Set

17,80 €

4 Course - Gourmet Menu

Ceviche of swordfish
Sweet potato / cucumber / chili / pineapple / coconut milk

Carrot ginger soup
coconut foam / strawberry caviar

Stuffed Kikok chickenbreast with spinach
Braised tomato - risotto / perlina / cauliflower
balsamico jus

Peach Melba „PIER 6“
White peach sorbet / raspberry gel / vanilla caviar
stewed peach / crumble 1.3

4-Course-Menu 71,90 €

3-Course-Menu without soup / with starter 58,60 €

Wine-Set

2022 Just Fucking Good Wine
Verdil Cuvée
Bodega Neleman / Valencia / Spanien
0,1 l

2021 Rosso / dry
Störlein & Krenig / Randersacker / Franken
0,2 l

2024 Traubensecco / trocken
Schwane / Franken
0,1 l

Wine-Set 18,70 €

Starters:

Antipasti plate PIER 6 from our "BELLA MACCHINA"	for 1 person	15,20
„Elmloher“ smoked-ham / „Elmloher“ salami / fennel-salami / mortadella-sausage / Parma ham / olives marinated tomatoes / pesto / pickled bell peppers / zucchini / aubergine / fresh bread	for 2 persons	28,50
Herb salad with house dressing 5 Cherry tomatos / croutons 1 / kernel-mix 2		9,50
Homemade assorted butters , wild garlic 2, tomato 2, red beet 2 Fresh baked baguette 1,2,3 / cold pressed olive oil		10,50
Carpaccio of watermelon Flambéd goat cheese / cherry gel / apricot sorbet / mint - espuma 2		16,40
Ceviche of swordfish Sweet potato / cucumber / chili / pineapple / coconut milk		17,50
Bisque of European lobster 2,5,8 -soup- Crayfish 1,3 / layercake-chip 1,3		15,20
Carrot - Gingersoup Coconut foam / strawberry caviar		12,90

Mains:

Specialties of **Elmlöcher Duroc Pork**

Marketprice

Tri-tip GOP sous vide - or	220 grams	35,90
Angus Beef Rumpsteak	250 grams	38,90
Potato waffles 1 / golden oyster mushrooms / mushrooms / chimichurri 5 / baby corn 2 / red wine - shallots jus 2,5,8		
Stuffed Kikok chickenbreast with spinach		33,40
Braised tomato-risotto 2,5,8 / perlina 2 / cauliflower / balsamico jus 5,8		
Lemon sole rolls / red shrimp		34,90
Mashed potatoes 2 / green asparagus / carrots 2 / pea mousse 2 / riesling foam		
Filet of cod		34,50
Saffron risotto 2,5,8 / wild broccoli 2 / radish / red bell pepper foam 2		
Homemade red beet gnocchi 1,2,3 vegetarian		24,50
Glaced pak choi 2 / feta 2 / walnut / creme fraîche 2 / small salad		

Desserts:		€
Variations of strawberry		13,50
	Lime / meringue 3 / tonka bean ice cream / pistachio crumble / cracker 1,2,3	
Peach Melba „PIER 6“		12,90
	White peach sorbet / raspberry gel / vanilla caviar / stewed peach / crumble 1,3	
Dessert-Glasses 1,2,3,5	*chocolate mousse * panna cotta * white chocolate-mousse * creme brûlée	per glas 4,00
Coffee-Set		11,50
	Espresso / creme brûlée 2,3 / Franconian brandy	
Sorbet-Variation		9,50
	Yoghurt-Espuma 2,3 / chocolate-crumble 1,2 / vanilla-cracker 1,2,3	

Ice cream:	€
Blueberry sundae	8,90
Vanilla ice cream / blueberry stew / cream 2 / cracker 1,2,3	
Iced coffee	7,90
2 scoops vanilla ice cream 2,3 / coffee / cream 2 / cracker-roll 1	
Ice chocolate	7,90
2 scoops vanilla ice cream 2,3 / cocoa / cream 2 / cracker-roll 1	
Mixed ice cream 2,3	7,90
3 scoops of your choice with cream 2 / cracker 1,2,3	

Ice cream:

Vanilla 2,3 / chocolate 2,3
strawberry 2,3

Sorbets:

Raspberry / white peach
blood orange / mango
apricot / strawberry

Agenda - Zusatzstoffe und Allergene

1) Weizen 1 B) Roggen 1 C) Gerste 1 D) Hafer

- 1) Gluten
- 2) Laktose
- 3) Eier
- 4) Senf
- 5) Schwefeldioxid & Sulfite
- 6) Sesam
- 7) Schalenfrüchte
- 8) Sellerie
- 9) Erdnüssen
- 10) Sojabohnen
- 11) Weichtiere
- 12) Lupinen
- 13) Krebstiere
- 14) Fische
- 15) Farbstoffe
- 16) Konservierungsstoffe
- 17) Antioxidationsmittel
- 18) Geschmacksverstärker
- 19) Eisensalze
- 20) Süßstoffe
- 21) Phosphate
- 22) Koffein
- 23) Chinin
- 24) Taurin