

Aperitifs:

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Kir-Royal with sparkling wine	0,1 l	9,00
Lillet - Wild Berry	0,15 l	8,50
Bellini - white peach-puree with sparkling wine	0,1 l	7,20
Schlumberger on Ice rosé / fine-tart	0,1 l	8,50
2021 Riesling-Sparkling wine/ brut 5 Störrlein & Krenig / Randersacker / Franken	0,1 l	7,80
Perlig - SECCO / brut	0,1 l	5,40
Hugo 5,15	0,2 l	8,50
Aperol Spritz 5,15	0,2 l	8,50
Sarti Spritz 15	0,2 l	8,50
Limoncello Spritz 5	0,2 l	8,50
Cucumber-Basil-Long -without Alcohol-	0,3 l	7,50
Hugo -without Alcohol-	0,2 l	8,50
Cranberry-Spritz -without Alcohol-	0,2 l	8,50
Bellini -without Alcohol-	0,1 l	7,20
Grape-Secco -without Alcohol-	0,1 l	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

For small appetites:

Pinsa Romana „PIER 6“	17,90
Serrano ham 16 / tomato / Grana Padano cheese / basil pesto / rocket salad 5	
Goatcheese ravioli 1,2,3	18,50
Creamy sauce 2 / pine kernels / tomato / Parmesan cheese / young leek / mushrooms	
	with Black Tiger shrimps or beef strips 26,00
„Matjes“ three ways (eel smoked / sherry / herb)	17,50
Soused herring / creme fraîche 2 / apple / onion / cucumber / small potatoes	
„Labskaus“ from cured brisket 16	19,90
Potato / red beet / pickled herring 4,5 / pickle 4,5 / fried egg	

Starters:

Herb salad with signature dressing 5	9,50
Tomatoes / croutons 1 / kernel mix 2	
	with Black Tiger shrimps 17,00
Homemade butters basil- 2, tomato- 2, saltbutter 2	10,50
Fresh baguette 1,2,3 / cold-pressed olive oil	
Vitello Tonnato	16,90
Veal sous vide / baby leaf 5 / Grana Padano cheese / tuna sauce 2,5	
Burrata from buffalo milk	16,40
Mango / mint / sweet potato / olive oil / balsamic vinegar / rocket salad 5	
Lobster Bisque 2,5,8 -soup-	15,20
Layercake-chip 1,2,3	

Main course:

Rumpsteak of Angus beef	250 Gramm	34,50
Potato - gratin 2 / beech mushrooms / beans / Café de Paris butter 2 / redwine jus 2,5,8		
Saltimbocca of free range chicken		29,50
Rosemary potatoes / mediterranean vegetables / shallot redwine jus 2,5,8		
Filet of arctic char fried		29,80
Red beet Gnocchi 1,2,3 / fennel-orange vegetables / riesling espuma		
Filet of redfish 1 & blue mussels		32,50
Lime-risotto 2,5,8 / broccoli 2 / German turnip 2 / saffron foam 2,5		
Goatcheese ravioli 1,2,3		24,80
Creamy sauce 2 / pine kernels / tomato / Parmesan cheese / young leek / mushrooms		

Desserts:		€
Flambé chocolate brownie ^{1,2,3}		13,90
Banana sorbet / cherry gel / crumble ^{1,2} / vanilla sail / blueberries		
Dessert in a glas ^{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} / brandy 2cl		
Sorbet-Variation		9,50
Yoghurt-espuma ^{2,3} / chocolate-crumble ^{1,2} / vanilla-chip ^{1,2,3}		

Ice cream:

€

Nut Sundae

9,50

Walnut gelato 2 / chocolate gelato 2 / eggnog / caramelized nuts / whipped cream 2 / chocolate sauce 1,2,3

Blueberry Sundae

8,90

Vanilla gelato 2,3 / blueberry stew / whipped cream 2

Iced coffee

8,50

2 scoops vanilla gelato 2,3 / coffee / Amaretto / whipped cream 2

Iced cocoa

7,90

2 scoops vanilla gelato 2,3 / cocoa drink 2 / whipped cream 2

Mixed ice cream 2,3

7,90

3 scoops of gelato 2,3 with whipped cream 2

Gelato:

vanilla 2,3 / chocolate 2,3

walnut 2,3 / strawberry 2,3

Sorbets:

raspberry / strawberry

blood orange / mango