

Aperitifs:

€

Kir-Royal with sparkling wine	0,1 l	9,00
Bellini white peach puree with sparkling wine s	0,1 l	7,20
Schlumberger on Ice Rosé / fine-tart	0,1 l	8,50
2021 Riesling-sparkling wine / brut s Störrlein & Krenig / Randersacker / Franconia	0,1 l	7,80
Secco / sparkling wine brut s	0,1 l	5,40
Hugo s,15	0,2 l	8,50
Aperol Spritz s,15	0,2 l	8,50
Sarti Spritz s,15	0,2 l	8,50
Limoncello Spritz s,15	0,2 l	8,50
Lillet - Wild Berry	0,2 l	8,50

Non alcoholic

Cucumber-Basil-Long s	0,3 l	7,50
Hugo	0,2 l	8,50
Cranberry-Spritz	0,2 l	8,50
Bellini PIER 6	0,1 l	7,20
Grape-Secco	0,1 l	5,40

Vegetarian Menu

Herb Salad
Cherry Tomatoes / Croutons / Kernel Mix

Chestnut-Creamsoup
Orange Oil

Tofu-vegetable-patty
Beetroot hummus / fried potatoes / beech mushrooms

Blueberry Tartelette
Apricot chutney / vanilla cream / Pistachio crumble /
roasted almond ice cream

4-Course Menu 52,80€
3-Course Menu without appetizer / with soup 45,80€

Wine Set

2024 Silvaner / trocken
Julius Spital / Würzburg / Franken
0,1 l

2023 Riesling / trocken
Gälweiler / St. Katharinen / Nahe
0,2 l

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

Wine Set 20,80 €

Daily-Menu

Herb salad
with signature dressing
Cherry tomatoes / croutons / kernel mix

Filet of arctic char
Fennel-orange-vegetables / carrot / beetroot gnocchi
Riesling espuma

2 small desserts
in a glass

3-Course Menu

48,80 €

Wine Set

2024 Silvaner / trocken
Julius Spital / Würzburg / Franken
0,1 l

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

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

Wine Set

17,80 €

Connoisseur Menu

Marinated PreRigor salmon with pumpkin crust
Apple / beetroot / saffron nage / horseradish / yuzu caviar

Bouillabaisse PIER 6
Sauce Rouille / brioche / sea salt butter

Braised ox cheek
Potato-pumpkin -mash / wild cauliflower
Sugar snap peas/ redwine Jus

Blueberry Tartelette
Apricot chutney / vanilla cream / pistachio crumble /
roasted almond ice cream

4-Course Menu 77,90 €

3-Course Menu without Soup / with Appetizer 62,20 €

Wine Set

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

2023 Fantini / dry
Primitivo
Puglia / Italien
0,2 l

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

Wine Set 28,70 €

Appetizers:

Antipasti Plate PIER 6 from our " BELLA MACCHINA "	for 1 Person	15,20
„Elmloher“ smoked-ham / „Elmloher“ salami / fennel-salami / mortadella-sausage / Parma ham / bread	for 2 Persons	28,50
Herb salad with signature dressing 5		9,50
Cherry tomatoes / croutons / kernel mix 2		
	with Black Tiger shrimps 13	17,00
Three types of homemade butter lemon - thyme 2, tomato- 2, saltbutter 2		10,50
Fresh baguette 1,2,3 / cold pressed olive oil		
Vitello Tonnato		16,90
Veal sous vide / rocket salad 5 / Grana Padano cheese / tuna sauce 2,5		
Marinated PreRigor salmon with pumpkin crust 1,2,3		17,90
Smoked salmon / apple / beetroot 5 / saffron nage 5,8 / horseradish / yuzu caviar		
Chestnut-creamsoup 2,5,8		12,80
Orange oil / Bacon chip 16		
Bouillabaisse PIER 6		15,80
Sauce Rouille 2,3 / brioche 1,2,3 / sea salt butter 2		

Main courses:

Rump steak from Angus beef	250 grams	38,50
Potato waffle 1,23 / two kinds of beans 2,16 / celery cream 2 / red wine jus 2,5,8		
Braised ox cheek 5,8		34,90
Potato-pumpkin -mash 2 / wild cauliflower 2 / sugar snap peas 2 / redwine Jus 5,8		
Breast and Leg from the farmers duck		34,50
Potato-dumpling 1,2,3 / butter crumbs 1,2 / pear - red cabbage 5,8 / Orange Jus 5,8		
Filet of arctic char fried 1		33,80
Fennel-orange vegetables / carrot 2 / beetroot gnocchi 1,2,3 / Riesling espuma 2,5		
Filet of redfish 1 & blue mussels 13		32,50
Chanterelle-risotto 2,5,8 / romanesco 2 / German turnip 2 / saffron foam 2,5		
Goat cheese ravioli 1,2,3		24,80
Creamy sauce 2 / pine kernels / tomato / Parmesan cheese / young leek / mushrooms		
Tofu-vegetable-patty		21,90
Beetroot hummus 5 / fried potatoes / beech mushrooms / herb salad 5		

Desserts:	€
Blueberry tartelette	11,90
Apricot chutney 5 / vanilla cream 2 / pistachio crumble 1,2,3 / roasted almond ice cream 2,3	
Plum crumble PIER 6 1,2,3	12,90
Tonka bean gelato 2 / raspberry gel / greek yoghurt 2 / honey	
Dessert in a glass 1,2,3,5	per glass 4,00
* Chocolate-mousse	
* Panna Cotta	
* White chocolate-mousse	
* Crème brûlée 1	
Coffee-Set	11,50
Espresso / crème brûlée 2,3 / brandy 2cl	
Sorbet-Variation	9,50
Yoghurt espuma 2,3 / chocolate crumble 1,2 / vanilla cracker 1,2,3	

Ice cream:

€

Nut sundae PIER 6

9,50

Walnut gelato 2 / chocolate gelato 2 / eggnog / caramelized nuts / whipped cream 2 / chocolate sauce

Iced coffee

8,50

Vanilla gelato 2,3 / coffee / Amaretto / whipped cream 2

Iced cocoa

7,90

Vanilla gelato 2,3 / cocoa drink 2 / whipped cream 2

Mixed gelato 2,3

7,90

3 scoops of gelato with whipped cream 2

Gelato:

Vanilla 2,3 / chocolate 2,3

walnut 2,3 / strawberry 2,3

Tonka bean 2,3 / roasted almond 2,3

Sorbets:

Raspberry /

blood orange / mango

Agenda - Zusatzstoffe und Allergene

- | | | |
|-----|--------------------------|--|
| 1) | Gluten | |
| 2) | Laktose | |
| 3) | Eier | |
| 4) | Senf | |
| 5) | Schwefeldioxid & Sulfite | |
| 6) | Sesam | |
| 7) | Schalenfrüchte | |
| 8) | Sellerie | |
| 9) | Erdnüssen | |
| 10) | Sojabohnen | |
| 11) | Weichtiere | 1) Weizen 1 B) Roggen 1 C) Gerste 1 D) Hafer |
| 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 | |