

Aperitifs:

€

Kir-Royal with sparkling wine	0,1 l	9,00
Bellini white peach puree with sparkling wine 5	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 / Franconia	0,1 l	7,80
Secco / sparkling wine brut 5	0,1 l	5,40
Hugo 5,15	0,2 l	8,50
Aperol Spritz 5,15	0,2 l	8,50
Sarti Spritz 5,15	0,2 l	8,50
Limoncello Spritz 5,15	0,2 l	8,50
Lillet - Wild Berry	0,2 l	8,50

Non alcoholic

Cucumber-Basil-Long 5	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

Buffalo Burrata
Aceito balsamico / grilled peach / honey
pomegranate / pine nuts / arugula

Creamy parsnip soup
Pear / hazelnut / goat cheese

Stuffed mini pumpkin
Curry lentils / coconut / peppers / baby corn
wild broccoli / herb jus

Pistacchio Tiramisu
Raspberry / sesame crisp / tonka bean gelato / almond crumble

4-Course Menu 61,90€

3-Course Menu without soup / with appetizer 49,90€

Wine recommendation

2024 Silvaner / dry
Julius Spital / Würzburg / Franken

2024 White pinot / semi-dry
Studier / Pfalz

2015 Sonnenstuhl
Riesling / Auslese
Störrlein & Krenig / Randersacker / Franken

Evergreen Menu

Herb salad with signature dressing
Kernel-mix / tomatoes / croutons

Filet of PreRigor salmon
Shrimp bonnet / purple potato cream / fried capers
lemon-dill sauce

2 small desserts
in a glass

3-Course Menu

46,80 €

Wine recommendation

2024 Silvaner / dry
Juliuspital / Würzburg / Franken

2025 Chardonnay / dry
Castel Firmian / Trentino / Italy

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

Gourmet Menu

Tartare of fresh PreRigor salmon
Radish / avocado / ponzu gel / chive oil

Creamy parsnip soup
Pear / hazelnut / goat cheese

Duck breast medium
Sesame / honey / braised pointed cabbage / pear
parsnip cream / potato-pumpkin balls / orange-thyme sauce

Pistacchio Tiramisu
Raspberry / sesame crisp / tonka bean gelato / almond crumble

4-Course Menu 74,60 €

3-Course Menu without Soup / with Appetizer 62,50 €

Wine recommendation

2024 Riesling / dry
Schwane / Niederhausen / Franken

2021 Baron de Ley / dry
Tempranillo
Rioja / Spain

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

Appetizers:

Herb salad with signature dressing 5 Cherry tomatoes / croutons / kernel mix 2	9,50
Three types of homemade butter herb-garlic 2, tomato 2, salted butter 2 Fresh baguette 1,2,3 / cold pressed olive oil	10,50
Buffalo Burrata Aceito Balsamico 5 / mango / sweet potato / mint / olive oil / frisée lettuce 5	17,90
Tartare of PreRigor salmon Radish / avocado / ponzu gel 5 / chive oil	18,50
Creamy parsnip soup 2 Pear / hazelnut / goat cheese	12,50
Lobster soup 2,5 Puff pastry / creme fraiche	14,50

Main courses:

Rump steak from Angus beef	250 grams	38,40
Mushroom ragout / potato-truffle gratin 2.3 / pearl onion jus 5.8		
Duck breast medium		34,50
Sesame / honey / braised pointed cabbage 2.16 / pear / parsnip cream 2.8 / potato-pumpkin balls 1.2.3 / orange-thyme sauce 5.8		
Braised ox cheek 5.8		29,90
Celery-potato cream 2 / glazed carrots / pearl onions 2 / truffle jus 5.8		
Filet of pikeperch fried skin-on		32,50
Beetroot risotto 2.5.8 / herb oil / mini chicory 2 / horseradish foam 2.5		
Filet of PreRigor salmon fried		31,90
Shrimp bonnet 13 / purple potato cream 2 / fried capers 5 / lemon-dill sauce 2		
Filet of lemon sole in egg batter panfried 1		32,50
Lemon-caper-butter 2 / young potatoes / mixed salad 5		
Stuffed mini pumpkin 2.8		24,50
Curry lentils / coconut / peppers 2 / baby corn 2 / wild broccoli 2 / herb jus 5.8		

Desserts:		€
Plum crumble ^{1,2,3}		12,50
	Caramel sauce / sour cream gelato 2 / vanilla / almonds / plum gel	
Pistacchio Tiramisu ^{1,2,3}		12,90
	Raspberry / sesame crisp 1 / tonka bean gelato 2,3 / almond crumble 1,2	
Dessert in a glass ^{1,2,3,5}	* Chocolate mousse * Panna Cotta * Curd mousse * Crème brûlée	per glass 3,80
Coffee Set		11,50
	Espresso / crème brûlée 2,3 / brandy 2cl	

Ice cream:	€
Sorbet Variation	9,50
Yoghurt espuma 2,3 / chocolate crumble 1,2 / vanilla cracker 1,2,3	
Iced coffee	8,50
Vanilla gelato 2 / coffee / Amaretto / whipped cream 2 / cracker 1,2,3	
Iced chocolate	8,50
Vanilla gelato 2 / cocoa / whipped cream 2 / cracker 1,2,3	
Mixed gelato 2,3	7,50
3 scoops of gelato / whipped cream 2 / cracker 1,2,3	
1 scoop of gelato	1,90
of your choice	

Gelato:

Vanilla 2,3 / chocolate 2,3
tonka bean 2,3

Sorbets:

blood orange / mango
passionfruit / raspberry