

## Aperitifs:

		€
<b>Kir-Royal</b> with sparkling wine	0,1l	9,00
<b>Bellini</b> white peach puree with sparkling wine 5	0,1l	7,20
<b>Schlumberger on Ice Rosé</b> / fine-tart	0,1l	8,50
2021 Riesling-sparkling wine / brut 5 Störrlein & Krenig / Randersacker / Franconia	0,1l	7,80
Secco / sparkling wine brut 5	0,1l	5,40
Hugo 5,15	0,2l	8,50
Aperol Spritz 5,15	0,2l	8,50
Sarti Spritz 5,15	0,2l	8,50
Limoncello Spritz 5,15	0,2l	8,50
Lillet - Wild Berry	0,2l	8,50
<b><u>Non alcoholic</u></b>		
Cucumber-Basil-Long 5	0,3l	7,50
Hugo	0,2l	8,50
Cranberry-Spritz	0,2l	8,50
Bellini PIER 6	0,1l	7,20
Grape-Secco	0,1l	5,40

For information regarding ingredients and allergens please talk to our service staff

All prices include VAT

## Vegetarian Menu

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

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Foamed herb soup  
Brioche croutons / pumpkin seed oil

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Ragout of green and white asparagus  
Goatcheese ravioli / lime foam / apple gel  
panko crumble

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

**4-Course Menu** 58,90€

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

## Wine recommendation

2024 Silvaner / dry  
Julius Spital / Würzburg / Franken

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2023 Riesling / dry  
Gälweiler / St. Katharinen / Nahe

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

## Evergreen Menu

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

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Filet of redfish with black tiger shrimps  
Asparagus risotto / carrots / broccoli  
Riesling foam

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2 small desserts  
in a glass

**3-Course Menu** 42,80 €

## Wine recommendation

2024 Silvaner / dry  
Juliusspital / Würzburg / Franken

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2021 Chardonnay Bushvine / dry  
Carsten Migliarina / Stellenbosch / South Africa

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

## Gourmet Menu

Tartare of fresh „Matjes“ herring  
Bitterlemon / cucumber / apple / dill / popped capers  
creme fraiche / rye bread

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Foamed herb soup  
Brioche croutons / pumpkin seed oil

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Veal loin steak medium  
Glaced green asparagus / polenta / celery cream  
tomato jus

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

**4-Course Menu** 71,60 €

**3-Course Menu** without Soup / with Appetizer 62,30 €

## Wine recommendation

2023 Riesling / dry  
Gälweiler / St. Katharinen / Nahe

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2021 Baron de Ley / dry  
Tempranillo  
Rioja / Spain

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

## Appetizers:

<b>Herb salad</b> with signature dressing 5 Cherry tomatoes / croutons / kernel mix 2	9,50
Three types of <b>homemade butter</b> herb-garlic 2, tomato 2, salted butter 2 Fresh baguette 1,2,3 / cold pressed olive oil	10,50
<b>Buffalo Burrata</b> Aceito Balsamico 5 / grilled peach / honey / pomegranate / pine nuts / arugula 5	17,90
Tartare of fresh „ <b>Matjes</b> “ herring Bitterlemon / cucumber / apple / dill / popped capers / creme fraiche / rye bread	18,40
Foamed <b>herb soup</b> Brioche croutons 1,2,3 / pumpkin seed oil	12,80
<b>Lobster</b> soup 2,5 Puff pastry / north sea shrimps	14,50

## Main courses:

Rump steak from <b>Angus beef</b> Mushroom ragout / potato-truffle gratin 2,3 / pearl onion jus 5,8	250 grams	38,40
<b>Veal loin steak</b> medium Glaced green asparagus 2 / polenta 1,2 / celery cream 2 / tomato jus 2,5,8		36,50
<b>Viennese Schnitzel</b> breaded veal pan fried in butter Fried potatoes 16 / cranberries / mixed salad		27,50
Filet of <b>cod</b> steamed Mustard caviar 4,5 / tomato-leek-vegetables 2 / beetroot gnocchi 1,2,3 / cream of peas 2 / potato chip		32,80
Filet of <b>redfish</b> with <b>black tiger shrimps</b> panfried 1 Asparagus risotto 2,5,8 / carrots / broccoli 2 / Riesling-foam 2,5		31,90
Filet of <b>lemon sole in egg batter</b> panfried 1 Lemon-caper-butter 2 / young potatoes / mixed salad 5		29,80
<b>Ragout</b> of green and white <b>asparagus</b> 2,5 Goatcheese ravioli 1,2,3 / lime foam 2 / apple gel / panko crumble 1		24,50
<b>Burrata Baguette</b> Serrano ham 16 / marinated cherry tomatoes / basil pesto / aceito balsamico 5 / pine nuts / olive oil	 also possible	18,90

<b>Desserts:</b>		€
Variation of <b>strawberry &amp; mango</b>		13,40
	Sorbet / stew / gel / mousse 2,3 / vanilla cream 2 / chocolate crumble 1,2	
<b>Pistacchio Tiramisu</b>		12,90
	Raspberry / sesame crisp 1 / tonka bean gelato 2,3 / almond crumble 1,2	
<b>Dessert in a glass</b> 1,2,3,5	* Chocolate mousse	per glass 3,80
	* Panna Cotta	
	* Curd mousse	
	* Crème brûlée	
<b>Coffee Set</b>		11,50
	Espresso / crème brûlée 2,3 / brandy 2cl	
<b>Cheese selection</b>		14,50
	Fig mustard 4 / fruit bread 1 / walnut / apple gel	

<b>Ice cream:</b>	€
<b>Sorbet Variation</b>	9,50
Yoghurt espuma 2,3 / chocolate crumble 1,2 / vanilla cracker 1,2,3	
<b>Iced coffee</b>	8,50
Vanilla gelato 2 / coffee / Amaretto / whipped cream 2 / cracker 1,2,3	
<b>Iced chocolate</b>	8,50
Vanilla gelato 2 / cocoa / whipped cream 2 / cracker 1,2,3	
<b>Sorbet bomb</b>	8,50
Passionfruit sorbet / stewed rhubarb / chocolate-chili foam	
<b>Mixed gelato</b> 2,3	7,50
3 scoops of gelato / whipped cream 2 / cracker 1,2,3	
<b>1 scoop of gelato</b>	1,90
of your choice	

Gelato:

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

Sorbets:

blood orange / mango  
passionfruit / raspberry

- 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

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