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
2022 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

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

***

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

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All prices include VAT

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
Juliusspital / Würzburg / Franken

***

2025 Chardonnay / dry
Castel Firmian / Trentino / Italy

***

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

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All prices include VAT

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

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Appetizers:

€

Herb salad with signature dressing 5 — 9,50
Cherry tomatoes / croutons / kernel mix 2

Three types of **homemade butter** herb-garlic 2, tomato 2, salted butter 2 — 10,50
Fresh baguette 1,2,3 / cold pressed olive oil

Buffalo Burrata — 17,90
Aceito Balsamico 5 / mango / sweet potato / mint / olive oil / frisée lettuce 5

Tartare of **PreRigor salmon** — 18,50
Radish / avocado / ponzu gel 5 / chive oil

Creamy **parsnip** soup 2 — 12,50
Pear / hazelnut / goat cheese

Lobster soup 2,5 — 14,50
Puff pastry / creme fraiche

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All prices include VAT

Main courses:

		€
Rump steak from **Angus beef** Mushroom ragout / potato-truffle gratin 2,3 / pearl onion jus 5,8	**250 grams**	38,40
Duck breast medium Sesame / honey / braised pointed cabbage 2,16 / pear / parsnip cream 2,8 / potato-pumpkin balls 1,2,3 / orange-thyme sauce 5,8		34,50
Braised **ox cheek** 5,8 Celery-potato cream 2 / glazed carrots / pearl onions 2 / truffle jus 5,8		29,90
Steak from **yellow fin tuna** Pak choi 2 / wakame algae / lemon-caper pesto 5 / carrots 2 / pomegranate		34,50
Filet of **PreRigor salmon** fried Shrimp bonnet 13 / purple potato cream 2 / fried capers 5 / lemon-dill sauce 2		31,90
Filet of **lemon sole in egg batter** panfried 1 Lemon-caper-butter 2 / young potatoes / mixed salad 5		32,50
Stuffed mini **pumpkin** 2,8 Curry lentils / coconut / peppers 2 / baby corn 2 / wild broccoli 2 / herb jus 5,8		24,50
Drumstick and breast of free range **duck** Apple-red cabbage 5 / potato dumplings 1,2,3 / plum-balsamic vinegar jus 2,5,8		32,50

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All prices include VAT

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 — per glass 3,80

* Chocolate mousse
* Panna Cotta
* Curd mousse
* Crème brûlée

Coffee Set — 11,50

Espresso / crème brûlée 2,3 / brandy 2cl

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All prices include VAT

Ice cream:

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

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

Sorbets:
blood orange / mango
passionfruit / raspberry

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