

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

Foamed herb soup
Brioche croutons / pumpkin seed oil

Chanterelles in cream sauce
Gnocchi / leek
sprout salad

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

2025 Blanc / dry
Störrlein & Krenig / Randersacker / Franken

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

Evergreen Menu

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

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

2 small desserts
in a glass

3-Course Menu

46,80 €

Wine recommendation

2024 Silvaner / dry
Juliuspital / Würzburg / Franken

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

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

Foamed herb soup
Brioche croutons / pumpkin seed oil

Corn fed chicken breast
Chanterelles / sage gnocchi
purple cauliflower / redwine jus

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

2023 Riesling / dry
Galweiler / St. Katharinen / Nahe

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 Aceto Balsamico 5 / mango / sweet potato / mint / olive oil / Frisée lettuce	17,90
Tartare of fresh „ Matjes “ herring Bitterlemon / cucumber / apple / dill / popped capers / creme fraiche / rye bread	18,50
Foamed herb soup Brioche croutons 1,2,3 / pumpkin seed oil	12,80
Lobster soup 2,5 Puff pastry / creme fraiche	14,50

Main courses:

Rump steak from Angus beef Mushroom ragout / potato-truffle gratin 2.3 / pearl onion jus 5.8	250 grams	38,40
Corn fed chicken breast Chanterelles 2 / purple cauliflower 2 / sage gnocchi 1.2.3 / redwine jus 2.5.8		34,50
Viennese Schnitzel breaded veal pan fried in butter Fried potatoes 16 / cranberries / mixed salad		27,90
Filet of swordfish pan fried Smoked sweet potato mash 2 / fennel 2 / baby corn 5 / chimmichurri		32,50
Filet of redfish with black tiger shrimps panfried 1 Asparagus risotto 2.5.8 / carrots / broccoli 2 / Riesling-foam 2.5		31,90
Filet of lemon sole in egg batter panfried 1 Lemon-caper-butter 2 / young potatoes / mixed salad 5		32,50
Fresh chanterelles in cream sauce Gnocchi 1.2 / leek / sprout salad 5		24,50

Desserts:		€
New York Cheese Cake		13,50
	Blueberry stew 2 / raspberry sorbet / oat crumble	
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	per glass 3,80
	* Panna Cotta	
	* Curd mousse	
	* Crème brûlée	
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	
<u>Gelato:</u>	<u>Sorbets:</u>
Vanilla 2,3 / chocolate 2,3	blood orange / mango
tonka bean 2,3	passionfruit / raspberry