

Aperitiv:		€
PIER6 - Cocktail / „Winter-Time “	0,1l	6,50
Bellini - white puree of peach with sparkling wine	0,1l	5,50
2015 Riesling-Sparkling wine/ brut s Störrlein & Krenig / Randersacker / Franken	0,1l	6,50
Perlig - Perlwein / brut Stefan Breuer / Geisenheim / Rheingau	0,1l	4,80
Cucumber - Gin & Tonic		
„Hugo“	0,15 l	5,80
Aperol-Spritz	0,15 l	5,80
Cucumber-Basilikum-Long -without Alcohol-	0,3 l	6,50

*"Schlumberger on Ice" Rosé / fruit-dry
 0,1l - 6,50€*

Starters:	€
Herb salad with house dressing Cherry tomato / croutons / sunflower-seed	7,50
Lamb´s lettuce wit honey-mustard-dressing walnut / bacon / St. Barbera cheese / pear / crissini / sacura-cress	12,00
Carpaccio of white bread dumpling braised cheek of veal / raspberry-dressing / frisée / wasabi / sour cream	14,00
Yellow fin tuna in sesame papaya / onion / trout-caviar / herb salad / beetroot / sweet pepper	15,00
Rutabaga-creme soup smoked duckbreast / chestnut-chip	8,50
Beef-Consommé crepè / wild chive / prime boilled beef	8,50

Main-Courses:

Entrecote of veal	250 gramm	30,00
<u>or</u>		
Rumpsteak of "Loxstedter" Charolais-Beef	300 gramm	32,00
roast potato / balsamico-mushroom / paprika / Chilli-Jus		
Iberico Presa -neck of andalusian pork-		27,00
potato-truffle-mash / parsnip / carrots / romanesko / Cassis-Jus		
Corn Poulard filled with herbs and onion		25,00
Pappardelle noodle / tomato-leek-vegetable / flower sprouts / Olive-Jus		
Filet of codfish au gratin with gingerbread		25,00
Pear-Risotto / beetroot / spring onion / vermouth-foam		
Filet of redfish & scallop		26,00
potato-pumpkin-gratin / rutabaga / baby corn / parsleyn-fritt / pumpkin seat-espuma		
Savoy cabbage-Roulade		18,00
peas / cous cous / parsnip / dukkah / patato-straw / curry-foam		

Desserts:

Baked fig		8,50
mango-blood orange-compott / ginger bread- crumble / mandarin-sorbet honey-sesame-chip / chocolate-foam		
Sour cream-cake		8,50
aprikot / raspberry-coulis / pistachio-crumble / chocolate-ganache / chip		
Different desserts - served in a glass		
change every day – please ask the service	per glass	3,00
Ask the service about our ice cream-offers!!!!		
Kaffee-Set		
Espresso / creme brûlée / franconian Brandy		8,50
Selection of cheese	small	7,50
fig-mustard / grape-jelly / walnut	large	12,00

Ice-cream:

Nut-Sunday		7,00
	walnut-ice / chocolate ice / egg liqueur / roasted nuts / cream / pastry	
Raspberry-Sunday		7,00
	home made vanilla-ice / raspberry-compott / cream / chip	
Sorbet-Variation		6,00
	yoghurt-foam / chocolate-crumble	
PIER 6 – Surprice		7,50
	5 scoops ice cream / chocolate-sauce / cream	
Mixed Ice-Cream - 3 scoops		3,60
	with cream	4,20

Milk-ice

vanilla / dark chocolate / strawberry
pistachio / walnut

Sorbet:

blood orange-sorbet / mango-sorbet
raspberry-sorbet / mandarin-sorbet