

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
Wild herbs salad marinated with apple-pecan- dressing "Bündner"-ham / blackberry / glazed chestnut / pumpkin	13,00
Goat cheese served in three ways -caramalized / pistachio / sesame- marinated fig / baby leaf salad / avocado / red cabbage vinaigrette / bread chips	13,00
Selection of smoked fish "PIER 6" gunnel / smoked eel / cold-smoked salmon / seaberry-creme beetroot / pumpernickel / horseradish	15,00
Chestnut-Cremesoup orange-chip / gingerbread	8,50
Wild-Consommé Pumpkin-Wan Tan / vegetable pearl	8,50

Main-Courses:

Rumpsteak of german Haifer gratine wit mustard and onion	250 gramm	30,00
<u>or</u>		
Rumpsteak of "Loxstedter" Charolais-Beef braised vegetable / baked dumpling of chicpea / shallot-red wine-jus	300 gramm	32,00
Sattle of venison au gratin with boletus & Ragout of venison brussels sprouts / pear / oat root / swabian potato noodles / cowberry-jus		30,00
Breast & Haunch of braised duck red cabbage / potato dumpling / gingerbread-butter / roast apple / orange-jus		25,00
Medaillons of monkfish black noodle / apricot / wild broccoli / rutabaga / coral-chip / beetroot-foam		26,00
Filet of withe halibut green cabbage-Risotto / vanillia carrot / mini zucchini / yellow paprika-foam		26,00
Pumpkin-Ravioli with truffle butter poached egg / baby spinach / glazed chestnut		17,00

Desserts:

Curd cheese-dumpling with cinnamon-crumble 8,50
 berry-compote / creme fraîche / fried carrot

Carrot-Cake 8,50
 white chocolate mousse / apple-cinnamon-compote / caramel ice / walnut-crumble / 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
 fig-mustard / grape-jelly / walnut small 7,50
 large 12,00

Ice-cream:

Nut-Sunday		7,00
	walnut ice / chocolate ice / egg liqueur / roasted nuts / cream / pastry	
Roast apple-Sunday		7,00
	roast apple-ice / vanilla-ice / spiced apple / cream / pastry	
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 / roast apple / walnut
caramel

Sorbet:

blood orange-sorbet / mango-sorbet
blackberry-sorbet