




PIER 16

For a good start

	Pea cream soup smoked salmon stripes lemon oil	starter main course € 8,50 € 15,00
	Roman lettuce buckthorn yogurt dressing croûtons cherry tomatoes	starter main course € 9,50 € 16,00
	optionally with: fried stripes of Kikok chicken breast	€ 11,50
	Fried egg plant oriental marinade pearl couscous tomato sugo	starter main course € 18,50 € 24,50
	optionally with: lamb sausage with paprika fried gilthead fillet	€ 10,00 € 13,50 € 11,00 € 14,50
	Quinoa-bowl pineapple mint roasted almonds rocket salad	starter main course € 19,00 € 25,50

From the pasture and out of the sea



	Caramelized pork belly potato-cauliflower puree fried king oyster mushrooms	€ 29,50
	Kikok chicken breast roasted on the skin baby pak choi beetroot gnocchi	€ 31,00
	Kiel veal schnitzel fried potatoes with bacon cucumber salad cranberries anchovy capers	starter main course € 20,50 € 31,00
	Ox cheek stewed in red wine herb spaetzle braised vegetables	€ 32,50
	Salmon trout fillet spinach mustard sauce pan fried potatoes with bacon	starter main course € 19,50 € 26,50
	Fried halibut fillet pea-potato puree lemon	starter main course € 20,50 € 31,00

For a delicious finish

	Yogurt mousse marinated orange salad white chocolate crunch	€ 10,00
	Crème brûlée seasonal fruits	€ 11,00

*Allergen labelling is available on request.
You will find a list of the additives that must be declared in the
in the attachment of our menu.*