

TRADITION MOOD

Herrmann’s Eleven – The Nuremberg Menu

11 specialties – reimagined and served in small portions

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LUKEWARM IMPERIAL BREAD | CREAM CHEESE

1(WHEAT, RYE), 7
- ♥

GREETINGS FROM NUREMBERG’S GARDENERS’ DISTRICT

CLEAR & NOBLE EUR 38	
FORELLE BLAU Ceviche of brook trout horseradish vinegar court bouillon celery 1(WHEAT), 4, 6, 7, 9, 10	SAIBLING MÜLLERIN Sashimi of char yuzu browned butter parsley hazelnut 3, 4, 6, 7, 8(HAZELNUT), 9, 10
CRISPY & CREAMY EUR 48	
GEBACKENER KARPfen Tempura-fried carp fillet wasabi beetroot 1(WHEAT), 3, 4, 6, 9, 10, 11, K	BAGGERS Franconian dumpling fries chives 10 g sturgeon caviar 4, 7, K
LEGENDS EUR 38	
NÜRNBERGER BRATWÜRSTE Dim sum filled with sausage meat bread broth marjoram Chinese sauerkraut 1(WHEAT, RYE), 7, 9, 10	SCHÄUFERLA Braised pork shoulder crispy crackling braised savoy cabbage potato crisps 1(WHEAT), 6, 7, 9, 10
SUNDAY CLASSIC EUR 45	
RINDERROULADE Braised beef roulade jus mustard onion cucumber bacon 1(WHEAT), 6, 7, 10, G	SAUERBRATEN Tataki of Wagyu red wine butter red cabbage apple fried spices 1(WHEAT), 3, 7
SAVORY & SWEET EUR 38	
G’RUPFTER Brie cheese ice cream pear pretzel chips beer vinaigrette 1(WHEAT), 7	ZWETSCHGEN-MÄNNLA Plum sorbet sea salt chocolate plum brandy praline 7, 8(ALMONDS)
WORLD SPECIALTY — NÜRNBERGER LEBKUCHEN EUR 19 Frozen gingerbread praline chocolate salted lemon almond hot orange–honey broth 3, 7, 8(ALMONDS)	

♥ TASTE SPOON

Allergens:

1. Cereals containing gluten: Wheat (such as spelt and khorasan wheat), rye, barley, oats or hybrid strains thereof

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soya beans

7. milk (including lactose)

8. nuts, in particular Almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazilnuts, pistachios, macadamia or Queensland nuts

CELEBRATION MOOD

Everything in the middle of the table – sharing is caring.

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LUKEWARM IMPERIAL BREAD | CREAM CHEESE

1(WHEAT, RYE), 7
- ♥

GREETINGS FROM NUREMBERG’S GARDENERS’ DISTRICT

L E T’ S	CELEBRATION — ROUND 1	
	1. Sashimi of char wasabi beetroot	1(WHEAT), 3, 4, 6, 9, 10, 11, K
	2. Hamachi ceviche chili cucumber	4, 6, 7
	3. Ramen umami broth fermented Chinese cabbage poached egg	1(WHEAT), 3, 6
	4. Lettuce heart <i>Caesar salad</i> style	1(WHEAT), 6, 7
	5. Duck liver cream pickled pear roasted hazelnut	1(WHEAT), 3, 6, 7, 8(HAZELNUT), 10, G
	6. Kneaded red cabbage salad parsley cream	
C E L E B R A T E	7. Chef’s Choice	
	Add on: 10 g sturgeon caviar AH-Edition	4 EUR +21
	30 g sturgeon caviar AH-Edition	4 EUR +59
	CELEBRATION — ROUND 2	
	8. Peking duck breast red wine butter	7, 9, 10
	9. Roasted savoy cabbage onions bacon	1(WHEAT), 6, 7, G
	10. Spicy celery salad	1(WHEAT), 9, 10, 11
F O O D	11. Tempura-fried carp yuzu	1(WHEAT), 3, 8(HAZELNUT), 10
	12. Chestnut cream mandarin jus grapefruit	7
	13. Franconian truffle fries	6, 10
	14. Chef’s Choice	
	Add on: 50 g Wagyu	EUR +27
	CELEBRATION — ROUND 3	
	15. Sea buckthorn sorbet with Celebration shot	

♥ TASTE SPOON

9. Celery

10. Mustard

11. Sesame seeds

12. Sulphur dioxide and sulphites

(from 10 milligrams per kilogram or litre)

13. Lupins

14. Molluscs

GLAMOUR MOOD

Black Angus beef, lobster and caviar – simply the best.

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LUKEWARM IMPERIAL BREAD | CREAM CHEESE

1(WHEAT, RYE), 7
- ♥

GREETINGS FROM NUREMBERG’S GARDENERS’ DISTRICT

1 — SASHIMI OF HAMACHI 1(WHEAT), 4, 6, 7, K Wasabi leche de tigre ginger cucumber		EUR 39
2 — CAVIAR PIZZA FLAMMKUCHEN-STYLE 1(WHEAT), 4, 7, G Sourdough pizza out of the brick oven with sour cream & lemon 5 g char caviar 10 g sturgeon caviar pata negra ham grilled leek		EUR 45
3 — STEAK & LOBSTER Teil 1: Peking duck breast—roasted on the skin 1(WHEAT), 3, 6, 7, 9, 10 Duck liver praline chestnut truffle jus crispy black pepper shaved truffle		EUR 39
Teil 2: Served on a sharing plate 1(WHEAT), 2, 3, 4, 6, 7, 8(HAZELNUT), 9, 10 Grilled Black Angus rib eye steak & flambéed Canadian lobster tail vegetable tartlet yuzu–hazelnut cream pepper sauce chili chutney oven potatoes <i>deluxe</i> beetroot salad		EUR 89
Add on: Franconian truffle fries 6, 10		EUR +16
4 — SORBET 3, 7, C Mandarin sorbet citrus fruit ragout finger limes champagne foam meringue		EUR 20

♥ TASTE SPOON

Additives subject to labelling:

A. Colouring agents

B. Preservatives

C. Sulphites

D. Sugars/sweeteners

E. Milk protein

F. Antioxidants

G. Phosphate

H. Flavour enhancer

I. contains quinine

J. contains caffeine

K. sulphurised

TRADITION MOOD

vegetarian

♥ LUKEWARM IMPERIAL BREAD | CREAM CHEESE

♥ GREETINGS FROM NUREMBERG'S GARDENERS' DISTRICT

CEVICHE OF ROOT VEGETABLES

EUR 38

Horseradish purée | savoy cabbage beurre blanc | celery cream |
raw marinated celery stalks | ginger

BRUSSELS SPROUTS

EUR 48

Brussels sprouts roasted in brown butter | beetroot | yuzu | hazelnut

♥ TRUFFLED RAMEN NOODLES

EUR 38

Poached egg | crunchy black pepper | red onions | wild broccoli

PLANT BASED SAUERBRATEN REDEFINE MEAT

EUR 34

Baked spices | red cabbage salad | red wine butter | apple

SAVORY & SWEET

EUR 38

G'RUPFTER

Brie cheese Ice cream | pear |
pretzel chips | beer vinaigrette

ZWETSCHGEN-MÄNNLA

Plum sorbet | sea salt |
chocolate | plum brandy praline

♥ WORLD SPECIALTY — NÜRNBERGER LEBKUCHEN

EUR 19

Frozen gingerbread praline | chocolate | salted lemon | almond |
hot orange-honey broth

♥ TASTE SPOON

NUREMBERG MENU: Bread & cream cheese | starter | ceviche | brussels sprouts |
Sauerbraten | savory & sweet | taste spoon — 4 courses = 8 small portions

EUR 149

add RAMEN NOODLES—5 courses = 10 small portions

EUR +38

add WORLD SPECIALTY—6 courses = 11 small portions

EUR +19