

TRADITION MOOD

Herrmann's Eleven – The Nuremberg Menu
11 specialties – reimagined and served in small portions

- ♥ **LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER** 1(WHEAT, RYE), 4, 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 KARPEN

Tempura-fried carp fillet | wild garlic |
lettuce | potato salad cream | herb buttermilk
1(WHEAT), 3, 4, 6, 7, 9, 10, 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 | asparagus ragout |
crispy crackling | potato chips | braising jus
1(WHEAT), 6, 7, 9, 10

SUNDAY ICONS EUR 34

RINDERROULADE

Braised beef roulade | jus | mustard |
onion | cucumber | bacon
1(WHEAT), 6, 7, 10, G

SAUERBRATEN

Wagyu tatakai | braising jus | red cabbage
salad | redcurrant | spiced pepper
1(WHEAT), 3, 7

CULT & NOSTALGIA EUR 38

LEBKUCHEN

Gingerbread praline | chocolate | salted lemon |
raspberry mousse | rhubarb ragout
3, 7, 8(ALMOND)

ZWETSCHGEN-MÄNNLA

Strawberry sorbet |
almond | strawberry brandy praline
7, 8(ALMOND)

KÄSE-BRETTLA EUR 19

G'rupfter & Friends – three Franconian cheese specialties | lye brioche
1(WHEAT, RYE, SPELT), 3, 6, 7

- ♥ **TASTE SPOON**

NUREMBERG MENU: Bread & butter | starter | clear & noble | crispy & creamy |
sunday icons | cult & nostalgia | taste spoon – 4 courses = 8 small portions EUR 149

add **LEGENDS** – 5 courses = 10 small portions EUR +38
add **KÄSE-BRETTLA** – 6 courses = 11 small portions EUR +19

Allergens:

- | | | |
|---|---------------|---|
| 1. Cereals containing gluten: Wheat (such as spelt and khorasan wheat), rye, barley, oats or hybrid strains thereof | 3. Eggs | 7. milk (including lactose) |
| 2. Crustaceans | 4. Fish | 8. nuts, in particular Almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazilnuts, pistachios, macadamia or Queensland nuts |
| | 5. Peanuts | |
| | 6. Soya beans | |

CELEBRATION MOOD

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

- ♥ **LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER** 1(WHEAT, RYE), 4, 7
- ♥ **GREETINGS FROM NUREMBERG'S GARDENERS' DISTRICT**

CELEBRATION — ROUND 1

- Char sashimi | wild garlic & potato salad cream 1(WHEAT), 4, 6, 7, 9, 10
- Asparagus salad
- Cold ramen | cucumber | iced lettuce broth 1(WHEAT), 3, 6
- Lettuce heart *Caesar salad* style 1(WHEAT), 6, 7
- Chef's Choice
- 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

- Flamed beef fillet tartare | truffle | Franconian hazelnut 1(WHEAT), 3, 6, 7, 8(HAZELNUT), 9, 10
- Seared salmon trout | kombu beurre blanc 4, 7, 9
- Ginger and celery salad | lemon vinaigrette 6, 9, 10
- Potato dumpling fries *chili cheese style* 1(WHEAT), 6, 7, 9, 10, K
- Chef's Choice
- Chef's Choice
- Add on:** 50 g Wagyu beef EUR +27

CELEBRATION — ROUND 3

- Tonic-Lemongrass-Sorbet mit Celebration-Shot CHININ

- ♥ **TASTE SPOON**

Available from two persons.

2-course menu: Bread & butter | starter | 2 Celebration rounds with
12 Fine Dining Highlights (1 + 2) | taste spoon per person EUR 99,90

3-course menu: Bread & butter | starter | all Celebration rounds
with **13 Fine Dining Highlights** | taste spoon per person EUR 110

GLAMOUR MOOD

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

- ♥ **LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER** 1(WHEAT, RYE), 4, 7
- ♥ **GREETINGS FROM NUREMBERG'S GARDENERS' DISTRICT**

1 — SEAFOOD BOWL 1(WHEAT), 2, 3, 4, 6, 7, 9, 10, 14
Sashimi of Carabinero prawn & scallop | ponzu made from
house-brewed soy sauce | sushi rice | ginger | wasabi crunch EUR 39

2 — BEEF TARTARE IMPERIAL STYLE 1(WHEAT), 4, 6, 8(HAZELNUT), 9, 10
Dry-aged beef fillet tartare | 5 g char caviar | raw marinated asparagus |
10 g Osietra sturgeon caviar | Franconian hazelnut | finger limes EUR 45

3 — STEAK & LOBSTER 1(WHEAT), 4, 6, 7, 9, 10
Part 1: Miso-glazed and flame-finished sturgeon
Kombu beurre blanc | steamed baby romaine | nori crunch EUR 39

Part 2: Served on a sharing plate 1(WHEAT), 2, 3, 6, 7, 9, 10
Grilled Black Angus rib eye steak & flambéed Canadian lobster tail |
vegetable tartlet | wild garlic cream | morel pepper cream sauce |
chili chutney | deluxe oven potatoes | Caesar salad EUR 89
Add on: Franconian truffle fries 6, 10 EUR +16

4 — SORBET 3, 7
Sorrel sorbet | kaffir lime meringue | buttermilk foam | oxalis EUR 20

- ♥ **TASTE SPOON**

Available from two persons.

4-course menu: Bread & butter | starter | seafood bowl | sturgeon |
steak & lobster platter | sorbet | taste spoon per person EUR 164

5-course menu: Bread & butter | starter | seafood bowl | beef tataré |
sturgeon | steak & lobster platter | sorbet | taste spoon per person EUR 199

Additives subject to labelling:

- | | | |
|----------------------|---------------------|----------------------|
| A. Colouring agents | E. Milk protein | I. contains quinine |
| B. Preservatives | F. Antioxidants | J. contains caffeine |
| C. Sulphites | G. Phosphate | K. sulphurised |
| D. Sugars/sweeteners | H. Flavour enhancer | |

TRADITION MOOD

vegetarian

♥ **LUKEWARM IMPERIAL BREAD | SEA SALT BUTTER**

♥ **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

BAKED BABY RADISH

EUR 48

Wild garlic | butter lettuce | potato salad cream | soured herb buttermilk

♥ **MUSHROOM DIM SUM**

EUR 38

Umami broth | poached egg | wild broccoli | Chinese cabbage kimchi | ramen noodles

BRAISED SAVOY CABBAGE

EUR 34

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

CULT & NOSTALGIA

EUR 38

LEBKUCHEN

Gingerbread praline | chocolate | salted
lemon | raspberry mousse | rhubarb ragout

ZWETSCHGEN-MÄNNLA

Strawberry sorbet |
almond | strawberry brandy praline

♥ **KÄSE-BRETTLA**

EUR 19

G'rupfter & Friends – three Franconian cheese specialties | lye brioche

♥ **TASTE SPOON**

TRADITION MOOD vegetarian: Bread & butter | starter | ceviche |
radish | savoy cabbage | cult & nostalgia | taste spoon

– 4 courses

EUR 149

add ***DIM SUM*** – 5 courses

EUR +38

add ***KÄSE-BRETTLA*** – 6 courses

EUR +19