

TRADITION MOOD Herrmann's Eleven – The Nuremberg Menu 11 specialties – reimagined and served in small portions	
♥ LUKEWARM IMPERIAL BREAD CAVIAR BUTTER	
♥ 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 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 roasted cabbage salad crackling crisps chanterelle jus 1(WHEAT), 6, 7, 9, 10
SUNDAY ICONS EUR 45	
RINDERROULADE Braised beef roulade jus mustard onion cucumber bacon 1(WHEAT), 6, 7, 10, G	SAUERBRATEN Wagyu tataki braising jus red cabbage salad redcurrant spiced pepper 1(WHEAT), 3, 7
CULT & NOSTALGIA EUR 30	
LEBKUCHEN Gingerbread praline chocolate salted lemon mousse grapefruit 3, 7, 8(ALMOND)	ZWETSCHGEN-MÄNNLA Plum sorbet almond plum brandy praline 7, 8(ALMOND)
G'RUPFTER EUR 19 Bavarian cheese spread and crunch young leek pretzel croutons 1(WHEAT, RYE, SPELT), 3, 6, 7	

TRADITION MOOD vegetarian: Bread & butter starter ceviche radish savoy cabbage cult & nostalgia taste spoon — 4 courses	EUR 149
add LEGENDEN —5 courses	EUR +30
add G'RUPFTER —6 courses	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	
♥ GREETINGS FROM NUREMBERG'S GARDENERS' DISTRICT	

L E T' S C E L E B R A T E F O O D T O G E T H E R	CELEBRATION — ROUND 1	
	1. Char sashimi wild garlic & potato salad cream	
	2. Sweet & sour mushroom salad	
	3. Cold ramen cucumber iced lettuce broth	
	4. Smoked watermelon grilled feta roasted macadamia nuts	
	5. Chef's Choice	
	6. Chef's Choice	
	Add-on: 10 g sturgeon caviar AH-Edition	EUR +21
	30 g sturgeon caviar AH-Edition	EUR +59
	CELEBRATION — ROUND 2	
	7. Flamed beef fillet tartare porcini truffle jus	
	8. Pan-fried salmon trout braised tomato parsley	
	9. Ginger and celery salad lemon vinaigrette	
	10. Potato dumpling fries <i>chili cheese style</i>	
	11. Chef's Choice	
	12. Chef's Choice	
	Add-on: 50 g Wagyu beef	EUR +27
	CELEBRATION — ROUND 3	
	13. Tonic & lemongrass sorbet with Celebration Shot	

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

9. Celery	(from 10 milligrams per kilogram or litre)
10. Mustard	13. Lupins
11. Sesame seeds	14. Molluscs
12. Sulphur dioxide and sulphites	

All listed prices are in euros and include the statutory VAT. The indicated serving sizes comply with applicable calibration regulations and are poured according to the legally defined nominal filling quantities in liters.

GLAMOUR MOOD Black Angus beef, lobster and caviar – simply the best.	
♥ LUKEWARM IMPERIAL BREAD CAVIAR BUTTER	
♥ GREETINGS FROM NUREMBERG'S GARDENERS' DISTRICT	

1 — SEAFOOD BOWL	
Hamachi sashimi leche de tigre sushi rice ginger wasabi crunch	EUR 39
2 — BEEF TARTARE <i>IMPERIAL STYLE</i>	
Dry-aged beef fillet tartare 5 g char caviar pickled chanterelles 10 g Osietra sturgeon caviar Franconian hazelnut finger limes	EUR 45
3 — BBQ & LOBSTER	
Part 1: Grilled carabinero & lobster Pickled peach burrata roasted porcini lobster cream	EUR 45
Part 2: From the New BBQ Terrace Grilled veal fillet & crunchy bacon-truffle bread BBQ rib-eye steak smoky watermelon salad braised potato chilli-lime butter miso mayonnaise BBQ salsa tomato tartlet	
Add-on: Franconian truffle fries	EUR +16
4 — SORBET	
Sorrel sorbet kaffir lime meringue buttermilk foam oxalis	EUR 20

Available from two persons.

4-course menu: Bread & butter starter seafood bowl carabinero & lobster BBQ Platter sorbet taste spoon	per person	EUR 164
5-course menu: Bread & butter starter seafood bowl beef tatare carabinero & lobster BBQ 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	

VEGETARIAN MOOD

without meat and fish

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

♥ **GREETINGS FROM NUREMBERG'S GARDENERS' DISTRICT**

POKE BOWL 1(WHEAT), 6, 7, 9, 10 EUR 38
Pickled tomato | cucumber | spicy seasoning vinaigrette |
steamed sushi rice | ginger | wasabi crunch

CORN TEMPURA 1(WHEAT), 3, 6, 7, 9, 10 EUR 39
Wild garlic | butterhead lettuce | potato salad cream |
potato dumpling fries | lemon caviar | cultured herb buttermilk

♥ **BUFFALO BURRATA** 6, 7, 9 EUR 42
Pickled peach | roasted porcini & chanterelles | miso mayonnaise

TRUFFLE PASTA 1(WHEAT), 3, 6, 7, 9, 10 EUR 45
Truffle-glazed ramen noodles | poached egg |
sugar snap peas | pickled onions

CULT & NOSTALGIA EUR 38

LEBKUCHEN 3, 7, 8(ALMOND)
Gingerbread praline | chocolate |
salted lemon mousse | grapefruit

ZWETSCHGEN-MÄNNLA 7, 8(ALMOND)
Plum sorbet | almond |
plum brandy praline

♥ **G'RUPFTER** 1(WHEAT, RYE, SPELT), 3, 6, 7 EUR 19
Bavarian cheese spread and crunch | young leek | pretzel croutons

♥ **TASTE-LÖFFEL**

VEGETARIAN MOOD vegetarian: Bread & butter | starter | poke bowl |
corn tempura | Truffle pasta | cult & nostalgia | taste spoon
— 4 courses EUR 149

add **BUFFALO BURRATA**—5 courses EUR +38
add **G'RUPFTER**—6 courses EUR +19

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