

TRADITION MOOD CLASSIC			
The authentic flavours of Franconia in four to six courses			
♥ LUKEWARM IMPERIAL BREAD CAVIAR BUTTER 1 (WHEAT, RYE), 4, 7 ♥ GREETINGS FROM NUREMBERG'S GARDENERS' DISTRICT			
1 — BLUE TROUT 1 (WHEAT), 4, 6, 7, 9, 10 EUR 38 Sashimi of trout, finished with hot vinegar court bouillon celeriac cream root-vegetable chutney 2024 ROSA CHARDONNAY Weingut Bleimer Schloss, Altmühltal 0.11			
2 — BAKED CARP 1 (WHEAT), 2, 4, 6, 9, 10, K EUR 38 –baked in batter beetroot horseradish 2023 SYLVANER MUSCHELKALK Weingut Stefan Vetter, Karlstadt 0.11			
♥ SCHÄUFERLA 1 (WHEAT), 6, 7, 9, 10 EUR 40 Creamy savoy cabbage chanterelle braising jus crispy crackling potato chips 2022 SCHREIBE VINZ FUMÉ Weingut am Stein, Würzburg 0.11			
3 — BEEF ROULADE 1 (WHEAT), 6, 7, 10, G EUR 40 Braised wagyu beef leg roulade potato and brown butter purée jus mustard onion pickled cucumber bacon 2022 RONDOS BARRIQUE Weingut Hans Wirsching, Iphofen 0.11			
4 — ZWETSCHGEN-MÄNNLA 7, 9 (ALMOND) EUR 30 Plum sorbet almond plum-brandy praline WIQUEM Süßwein, Weingut Hans Wirsching, Iphofen 0.051			
♥ CLASSIC G'ROPFTER 1 (WHEAT, RYE, SPELT), 6, 7 EUR 25 Camembert cream with caraway cream cheese red onions pretzel brioche ONKEL JIM New England Pale Ale, Braumanufaktur Herti, Schlüsselfeld 0.251			
♥ TASTING SPOON			
TRADITION MOOD CLASSIC MENU: Bread & butter starter blue trout baked carp beef roulade Zwetschgen-Männla tasting spoon – 4 courses EUR 139 Add SCHÄUFERLA – 5 courses EUR +20 Add G'ROPFTER – 6 courses EUR +19			
FRANCONIAN WINE PAIRING: 4 courses: EUR 32 5 courses: EUR 41 6 courses: EUR 45			

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

TRADITION MOOD INNOVATIVE			
Franconian flavours with international influences, Imperial-style			
♥ LUKEWARM IMPERIAL BREAD CAVIAR BUTTER 1 (WHEAT, RYE), 4, 7 ♥ GREETINGS FROM NUREMBERG'S GARDENERS' DISTRICT			
1 — CHAR MÜLLERIN-STYLE 3, 4, 6, 7, 9 (HAZELNUT), 9, 10 EUR 38 Rare seared char yuzu brown butter parsley hazelnut 2023 GEWÜRZTRAMINER “LES FOUS” Domaine Léon Boesch, Alsace 0.11			
2 — BAGGERS HASH BROWNS 4, 7, K EUR 48 Potato-dough fries smoked lemon salt chives sashimi of sturgeon 10 g sturgeon caviar 2020 RIESLING MARENBURG FAHRLAY “RESERVE” GG Weingut Clemens Busch, Pünderich 0.11			
♥ NÜREMBERG BRATWURST 1 (WHEAT, RYE), 7, 9, 10 EUR 40 Dim sum with bratwurst filling bread jus marjoram golden kimchi 2023 SAINT-AUBIN Louis Jadot, Beaune 0.11			
3 — SAUERBRATEN 1 (WHEAT), 3, 6, 7, 9 EUR 55 Wagyu tataki spiced glaze crunchy pepper braising jus red-cabbage chutney creamy pear cranberry 2024 LEMBERGER HANWEILER BERG 1G Weingut Aldinger, Fellbach 0.11			
4 — GINGERBREAD 3, 7, 9 (ALMOND) EUR 30 Praline chocolate salted-lemon mousse grapefruit 2024 RIESLING AUSELE KANZEM ALTENBERG Weingut von Othegrafen, Kanzem 0.051			
♥ G'ROPFTER IMPERIAL STYLE 1 (WHEAT, RYE, SPELT), 3, 6, 7 EUR 25 Cheese cream made with mature goat's cheese smoked-paprika vinaigrette paprika drops pretzel chips 2022 TOAST HAWAII Weingut Zillinger, Ebenthal 0.11			
♥ TASTING SPOON			
TRADITION MOOD INNOVATIVE MENU: Bread & butter starter char Müllerin style Baggers sauerbraten gingerbread tasting spoon – 4 courses EUR 159 Add NÜREMBERG BRATWURST – 5 courses EUR +20 Add G'ROPFTER – 6 courses EUR +19			
INTERNATIONAL WINE PAIRING: 4 courses: EUR 46 5 courses: EUR 59 6 courses: EUR 69			

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

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), 3, 4, 6, 9 (MACADAMIA), 9, 10 EUR 39 Sashimi of hamachi grilled and pickled pumpkin chilli-macadamia crunch miso caramel passionfruit vinaigrette Nordes Atlantic Gin, Galicia + Aqua Monaco Golden Tonic 0.21			
2 — BEEF TARTARE IMPERIAL STYLE 1 (WHEAT), 2, 3, 4, 6, 7, 9, 10 EUR 45 Tartare of dry-aged beef fillet 5 g char caviar pickled chanterelles 10 g Ossetra sturgeon caviar Franconian hazelnuts finger-lime pearls Rhizom Bio Gin, Berlin + Thomas Henri Tonic 0.21			
3 — STEAK & LOBSTER EUR 45 Part 1: Tonkatsu of deer saddle 1 (WHEAT), 3, 6, 7, 9 (PEACOCK), 9, 10, G Pepper bacon black winter truffle duck-liver cream truffle jus shiso and ginger pecan nut Gin Mare, Catalonia + Aqua Monaco Herbal Tonic 0.21			
Part 2: Served on a sharing platter 1 (WHEAT), 2, 4, 6, 7, 9, 10, K EUR 89 Grilled Black Angus rib-eye steak and flambéed Canadian lobster tail truffled Waldorf salad with lingonberry topping charcoal-black carrots crispy pepper potatoes morel mushroom cream sauce red-cabbage chutney pumpkin-seed and horseradish cream			
Add-on: Franconian truffle fries EUR +16 Nvremberga Gin, Nuremberg + Aqua Monaco Golden Tonic 0.21			
4 — SORBET 1 (WHEAT), 9, 7 EUR 20 Rosehip sorbet champagne foam brioche crunch lemon and thyme meringue Mellow 54 Gin, Gräfenberg + Thomas Henry Tonic 0.21			
♥ TASTING SPOON			
Available from two persons.			
4-course menu: Bread & butter starter seafood bowl Part 1 Part 2 sorbet taste spoon per person EUR 164 5-course menu: Bread & butter starter seafood bowl beef tatar Part 1 Part 2 sorbet taste spoon per person EUR 199			
GIN AND TONIC PAIRING: 4 courses: EUR 56 5 courses: EUR 59			

Additives subject to labelling:
A. Colouring agents
B. Preservatives
C. Sulphites
D. Sugars/sweeteners
E. Milk proteins
F. Antioxidants
G. Phosphate
H. Flavour enhancer
I. contains quinine
J. contains caffeine
K. sulphurised

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			
1. Nori taco hamachi tartare shiso and ginger wasabi 1 (WHEAT), 3, 4, 6, 9, 10, K 2. Sweet-and-sour mushroom salad 1 (WHEAT), 3, 6, 9, 10 3. Franconian ramen umami broth spicy kimchi Label Rouge corn-fed chicken 4. Autumn vegetables – beetroot, red cabbage and more 1 (WHEAT), 3, 6, 7, 9, 10 1 (WHEAT), 6, 9 5. Chef's Choice 6. Chef's Choice Add-ons: 10 g sturgeon caviar AH-Edition 4 EUR +21 30 g sturgeon caviar AH-Edition 4 EUR +59			
CELEBRATION — ROUND 2			
7. Flambéed beef-fillet tartare porcini mushroom truffle jus 1 (WHEAT), 3, 6, 7, 9, 10 8. Toro of salmon trout, seared skin-side grilled pumpkin lobster vinaigrette chilli 1 (WHEAT), 2, 4, 6, 9, 10 9. Lamb's lettuce passionfruit vinaigrette grapefruit 10 10. Potato-dough fries, carbonara-style pancetta egg-yolk cream parmesan 3, 7, G 11. Chef's Choice 12. Chef's Choice Add-on: 50 g Wagyu EUR +27			
CELEBRATION — ROUND 3			
13. Raspberry and paprika sorbet with a Celebration shot			
♥ TASTING 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			

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 normal filling quantities in liters.