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 char, finished with hot vinegar court bouillon | celeriac cream | root-vegetable chutney
2024 ROSA CHARDONNAY Weingut Bleimer Schloss, Altmühltal | 0.1 l

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 | 0.1 l

❤ ***SCHÄUFERLA*** 1(WHEAT), 6, 7, 9, 10 — EUR 40
Creamy savoy cabbage | mushroom braising jus | crispy crackling | potato chips
2022 SCHEUREBE VINZ FUMÉ Weingut am Stein, Würzburg | 0.1 l

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 | 0.1 l

4 — *ZWETSCHGEN-MÄNNLA* 7, 8(ALMOND) — EUR 30
Plum sorbet | almond | plum-brandy praline
WIQUEM Noble sweet wine, Weingut Hans Wirsching, Iphofen | 0.1 l

❤ ***CLASSIC G'RUPFTER*** 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 Hertl, Schlüsselfeld | 0.25 l

❤ **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'RUPFTER*** – 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

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, 8(HAZELNUT), 9, 10 — EUR 38
Rare seared char | yuzu | brown butter | parsley | hazelnut
2023 GEWÜRZTRAMINER "LES FOUS" Domaine Léon Boesch, Alsace | 0.1 l

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 MARIENBURG FAHRLAY "RESERVE" GG
Weingut Clemens Busch, Pünderich | 0.1 l

❤ ***NUREMBERG 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 | 0.1 l

3 — *SAUERBRATEN* 1(WHEAT), 3, 6, 7, 9 — EUR 55
Wagyu tataki | braising jus | red-cabbage chutney | pear with lingonberries | crispy spices | chestnut purée
2024 LEMBERGER HANWEILER BERG 1G Weingut Aldinger, Fellbach | 0.1 l

4 — GINGERBREAD 3, 7, 8(ALMOND) — EUR 30
Praline | chocolate | salted-lemon mousse | Citrus fruit compote
2024 RIESLING AUSLESE KANZEM ALTENBERG
Weingut von Othegrafen, Kanzem | 0.1 l

❤ ***G'RUPFTER 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 | 0.1 l

❤ **TASTING SPOON**

TRADITION MOOD *INNOVATIVE* MENU:
Bread & butter | starter | char *Müllerin* style | *Baggers* | sauerbraten | gingerbread | tasting spoon – 4 courses — EUR 159

Add ***NUREMBERG BRATWURST*** – 5 courses — EUR +20
Add ***G'RUPFTER*** – 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 (from 10 milligrams per kilogram or litre)
13. Lupins
14. Molluscs

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, 8(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 | 0.2 l

2 — BEEF TARTARE *IMPERIAL STYLE* 1(WHEAT), 2, 3, 4, 6, 7, 9, 10 — EUR 45
Tartare of dry-aged beef fillet | 5 g golden trout roe | 10 g Oscietra caviar | pickled salsify | Franconian hazelnut | finger limes
Rhizom Bio Gin, Berlin + Thomas Henry Tonic | 0.2 l

3 — PEKING DUCK *IMPERIAL STYLE* 1(WHEAT), 3, 6, 7, 8(PECAN), 9, 10, G — EUR 45
Peking duck breast, roasted pink | pepper bacon | duck liver cream | black winter truffle | truffle jus | shiso ginger | pecan
Gin Mare, Catalonia + Aqua Monaco Herbal Tonic | 0.2 l

4 — STEAK & LOBSTER PLATTER 1(WHEAT), 2, 4, 6, 7, 9, 10, K
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 | 0.2 l

5 — SORBET 1(WHEAT), 3, 7 — EUR 20
Rosehip sorbet | champagne foam | brioche crunch | lemon and thyme meringue
Mellow 54 Gin, Gräfenberg + Thomas Henry Tonic | 0.2 l

❤ **TASTING SPOON**

Available from two persons.

4-course menu: Bread & butter | starter | seafood bowl | Peking duck | S & L platter | sorbet | taste spoon — per person — EUR 164
5-course menu: Bread & butter | starter | seafood bowl | beef tatare | Peking duck | S & L platter | 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 protein
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 1(WHEAT), 6, 9
4. Autumn vegetables – beetroot, red cabbage and more 1(WHEAT), 3, 6, 7, 9, 10
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, per person 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.