




# PIER 16


## For a good start

	<b>Pea cream soup   smoked salmon stripes   lemon oil</b>	starter   main course € 8,50 € 15,00
	<b>Roman lettuce   buckthorn yogurt dressing   croûtons   cherry tomatoes</b>	starter   main course € 9,50 € 16,00
	<b>optionally with: fried stripes of Kikok chicken breast</b>	€ 11,50
	<b>Fried egg plant   oriental marinade   pearl couscous   tomato sugo</b>	starter   main course € 18,50 € 24,50
	<b>optionally with: lamb sausage with paprika fried gilthead fillet</b>	€ 10,00 € 13,50 € 11,00 € 14,50
	<b>Quinoa-bowl   pineapple   mint   roasted almonds   rocket salad</b>	starter   main course € 19,00 € 25,50

## From the pasture and out of the sea

	<b>Caramelized pork belly   potato-cauliflower puree   fried king oyster mushrooms</b>	€ 29,50
	<b>Kikok chicken breast roasted on the skin   baby pak choy   beetroot gnocchi</b>	€ 31,00
	<b>Kiel veal schnitzel   fried potatoes with bacon   cucumber salad   cranberries   anchovy   capers</b>	starter   main course € 20,50 € 31,00
	<b>Ox cheek stewed in red wine   herb spaetzle   braised vegetables</b>	€ 32,50
	<b>Salmon trout fillet   spinach   mustard sauce   pan fried potatoes with bacon</b>	starter   main course € 19,50 € 26,50
	<b>Fried halibut fillet   pea-potato puree   lemon</b>	starter   main course € 20,50 € 31,00

## For a delicious finish

	<b>Yogurt mousse   marinated orange salad   white chocolate crunch</b>	€ 10,00
	<b>Crème brûlée   seasonal fruits</b>	€ 11,00

*Allergen labelling is available on request.  
You will find a list of the additives that must be declared in the  
in the attachment of our menu.*