

Les Huîtres

... with oyster bread,
vinaigrette & lemon

Fine de Claire No. 2 / 3 pieces 18,00

Fine de Claire No. 2 / 6 pieces 32,00

Gillardeau No. 3 / 3 pieces 27,00

Gillardeau No. 3 / 6 pieces 36,00

... gratinated with hollandaise sauce
& seasonal vegetables

Fine de Claire No. 2 / 3 pieces 22,00

Fine de Claire No. 2 / 6 pieces 39,00

COUVERT 4,50

Selection of bread with
homemade fine spreads

SOUPE

VELOUTÉE DE TOPINAMBOUR 12,00

Jerusalem artichoke cream soup
with croutons and roasted yeast oil

BOUILLABaisse 19,00 | 32,00

Hearty sea fish soup with
sea fish, mussels, seafood, saffron
vegetables, sauce rouille, Comté
& baguette

ENTRÉE

STEAK TARTARE „AU COUTEAU“

Hand-cut beef tartare with thyme-
onion jam, crusty country bread,
pickled seasonal vegetables
and pickled lettuce 20,00

STEAK TARTARE POMMES FRITES

Hand-cut beef tartare with
pickled vegetables, french fries
and pickled lettuce 26,00

Brasserie

NITZ

Hôtel Karl August — Augustinerhof
Nürnberg, Germany

PLATEAU DE NITZ PER PERSON - STARTING AT 2 21,00

Pate, beef tartare, Jambon de Paris,
Jambon de Bayonne, salami, comté,
Fourme d'ambert, camembert, kalamata
olives, capers & pickled vegetables

SALAD AUGUST (VEGETARIAN) 15,00 | 21,00

Mixed leaf salad with quince
ragout, caramelized goat cheese,
goat cheese cream, seasonal
vegetables, balsamic dressing and
caramelized kernels

CEASAR SALAD NITZ 23,00

Marinated lettuce hearts in parmesan
dressing with capers, braised cherry tomatoes,
roasted panko breadcrumbs, anchovy emulsion
and Argentinian red prawns

PLAT PRINCIPAL

POISSON DU JOUR 32,00

Fish of the day with lentil ragout,
braised butternut squash, caramelized
peanuts and curry beurre blanc

MOULES FRITES 22,00

Mussels in white wine sauce,
root vegetables, french fries and parsley

JOUE DE VEAU BRAISÉE 29,00

Braised veal cheek with sweet
potato puree, Vichy carrots, glazed leek
and vadouvan jus and pistou

Steak Frites

optionally with sauce béarnaise or sauce poivre

Served with braised romaine lettuce,
sunflowerseeds, truffle parmesan fries and herbs

Beef tenderloin 180G 44,00

250G 58,00

CHATEAUBRIAND 600G PER PERSON 69,00

FOR 2, 4 OR 6 PERSONS / PREPARATION TIME 45 MIN

Whole beef fillet roasted, with grilled
seasonal vegetables, Pommes de terre
écrasées, sauce béarnaise and sauce poivre

VÉGÉTARIEN

FINE WHEAT RISOTTO (VEGETARISCH) 19,50

Risotto with roasted mushrooms,
truffle, Comté, black walnut pesto
and port wine reduction

CHICORÉE BRAISÉE (VEGAN) 19,00

Braised chicory with chickpea salad,
hummus, cranberry sauce and orange

DESSERT

CRÈME BRÛLÉE 12,00

Vanilla egg yolk cream with caramel
crust and seasonal fruit and Valrhona
chocolat ice cream

BABA AU RHUM 15,00

Yeast cake in rum broth with lime
Chantilly and bayberry ice cream

CHOCOLAT AU NITZ 14,00

Light chocolate mousse with creamy
chocolate ganache, chocolate crumble,
Pear & port wine sorbet and seasonal fruit

SELECTION OF CHEESES 19,00

Variation of 5 different kinds of cheese,
served with condiments and fruit bread