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 AUX FROMAGE 12,00
Comté and Gruyere cream soup with cheese chip and rosemary

BOUILLABAISSE 19,00 *small* | 32,00 *large*
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 picked lettuce 20,00

STEAK TARTARE POMMES FRITES

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

Brasserie

NITZ

Augustinerhof Nürnberg

PLATEAU DE NITZ PER PERSON - FOR 2, 4 OR 6 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 *small* | 21,00 *large*
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 34,00
Fish of the day with braised ringlet beet, confit potatoes, Tapioca chips and oyster 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 spinach mashed potatoes, roasted Jerusalem artichokes and braising jus

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	56,00
Club steak	300G	45,00

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 21,00
Risotto with roasted mushrooms, truffle, Comté, black walnut pesto and port wine reduction

POIREAUX BRAISÉS VEGAN 19,00
Braised leek with bean cream, balsamic sauce, tomato concassée and roasted pine nuts

DESSERT

CRÈME BRÛLÉE 12,00
Vanilla egg yolk cream with caramel crust and seasonal fruit and Valrhona chocolat ice cream

FINANCIER PISTACHE 15,00
Small almond cake filled with Crème pâtissière, with pistachio praline, caramelized pistachios & nougat parfait

CHOCOLAT AU NITZ 14,00
Airy Valrhona-caramel-chocolate mousse, creamy chocolate ganache, chocolate crumble, seasonal fruits, and roasted banana ice cream

SELECTION OF CHEESES 19,00
Variation of 5 different kinds of cheese, served with condiments and fruit bread

All prices in euros. Food & drinks include 19 % VAT and service charge.