

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

SOUPE À L'AIL DES OURS 12,00

Wild garlic cream soup with brown
bread croutons and crème fraîche

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

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 | 21,00

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

ASPARAGUS SALAD NITZ 23,00

Marinated asparagus with tomato
concassée, egg yolk cream, chopped egg
and Jambon de Paris

PLAT PRINCIPAL

POISSON DU JOUR 34,00

Fish of the day with Parisian gnocchi,
pea & asparagus ragout, crayfish, morels
and oyster beurre blanc

MOULES FRITES 22,00

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

GIGOT D'AGNEAU BRAISÉ 34,00

Braised leg of lamb with bean ragout,
aligot de l'aubrac, salted lemons & braised 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 58,00

Club steak 300G 45,00

CHATEAUBRIAND 600G PER PERSON 69,00

FOR 2, 4 OR 6 PERSONS / PREPARATION TIME 45 MIN
LAST ORDER: 8:15 PM

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

VÉGÉTARIEN

RISOTTO AU CRESSON (VEGETARISCH) 21,00

Watercress risotto with Gruyère,
roasted hazelnuts, sorrel pesto
and lemon

GRILLED ROMAINE LETTUCE (VEGAN) 21,00

with cashew cream, pickled rhubarb
and roasted cashew nuts

DESSERT

CRÈME BRÛLÉE 12,00

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

PAVLOVA 12,00

Meringue tartlet with rhubarb ragout,
crème pâtissière and rhubarb butter
ice cream

CHOCOLAT AU NITZ 14,00

Creamy, white Valrhona chocolate
ganache with seasonal fruit, sour cream
mousse, apple and basil ragout and
crémant sorbet

SELECTION OF CHEESES 19,00

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