

## 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

## AMUSE BOUCHE

<b>GOUGÈRES</b>	8,00
Hearty cream puffs with Gruyère cheese, saffron and chili	
<b>ESCARGOTS</b>	12,00
6 wine snails in parsley-garlic butter	
<b>PAIN À L'AIL</b>	6,50
Garlic bread with herbs and parmesan	
<b>COUVERT</b>	4,50
Selection of bread with homemade fine spreads	

**BREAD: BÄCKEREI FEIHL**

## SOUPE

<b>SOUPE À L'OIGNON</b>	14,00
French onion soup with beef consommé	
<b>BOVILLABASSE</b>	19,50   32,00
Hearty sea fish soup with sea fish, mussels, saffron vegetables, sauce rouille, Comté & baguette	small   large

## ENTRÉE

<b>PLATEAU DE NITZ FOR 2 PERSONS</b>	p.p./ 21,00
Variation from our popular starters with Charcuterie, steak tatar, cheese and vegetables	

Brasserie

# NITZ

Augustinerhof Nürnberg

## STEAK TARTARE

Hand-cut beef with pickled vegetables and lettuce +

Onion jam and bread .....	20,00
French Fries .....	26,00

## TARTARE DE LÉGUMES VEGAN 14,00

Colorful vegetable tatar with smoked paprika, herb cream and lettuce

## BURRATA 17,00

Creamy mozzarella with raw marinated and braised bitter salads, pear and roasted nuts

## TERRINE DE SAUVAGE 19,00

Rustic game meat terrine with Cumberland chutney, autumn mushrooms and lamb's lettuce

## CREVETTES ROSÉ 16,00

King prawns with lemon crème fraîche, garlic and Piment d'espelettes

## CRUDITÉ VEGAN 12,00

Crispy seasonal vegetables with miso cream and lemon vinaigrette

## PLAT PRINCIPAL

### POISSON DU JOUR 31,00

Fish of the day with shell fish sauce, chard and Fregola sarda

### MOULES FRITES 25,00

Mussels in a strong white wine stock with colorful root vegetables and french fries

### COQ AU VIN 28,00

Kikok chicken braised in white wine with baked turnips, pointed cabbage pureé and tarragon gremolata

## Steak Frites

optionally with sauce béarnaise or sauce au poivre

Served with romaine lettuce and truffled french fries

Beef tenderloin 180G .....	46,00
250G .....	58,00

## CHATEAUBRIAND 600G FOR 2 PERSONS p.p./ 69,00

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

GERMAN BEEF FROM "RÖMER BEEF" IN FRANCONIA

## VÉGÉTARIEN

### RAVIOLI 24,00

Ravioli with Roquefort, pears and caramelized walnuts

### CELERIE VEGAN 23,00

Glazed celery with miso, chard and plucked herbs

## DESSERT

### CHOCOLAT 14,00

Dark Grand Cru chocolate with apple, calvados and salted caramel

### CRÈME BRÛLÉE 12,00

Tonka bean Crème brûlée with spiced quit and pear sorbet

### PAVLOVA VEGAN 14,00

Meringue tart with plum, cinnamon blossom and cocoa sorbet

### FROMAGE 17,00

Variation of cheese with mustard fruits, roasted nuts and fruit bread