

AMUSE BOUCHE AS AN APERITIF

GOUGÈRES 8,00

Hearty cream puffs with Gruyère cheese, saffron and chili

ESCARGOTS 12,00

6 wine snails in parsley-garlic butter

PAIN À L'AIL 7,00

Garlic bread with herbs and parmesan

COUVERT 4,50

Selection of bread with homemade fine spreads

BREAD: BÄCKEREI FEIHL

Les Huîtres/Oysters

... with oyster bread, vinaigrette & lemon

Fine de Claire 18,00 | 32,00
No. 2 3 pieces 6 pieces

Gillardeau 27,00 | 36,00
No. 3 3 pieces 6 pieces

... gratinated with hollandaise sauce & seasonal vegetables

Fine de Claire 22,00 | 39,00
No. 2 3 pieces 6 pieces

DESSERT

CHOCOLAT 14,00

Dark Grand Cru chocolate with baked apple compote and ginger bread ice cream

CRÈME BRÛLÉE 12,00

Lemon Crème brûlée with orange blossom, kumquat and Gianduja ice cream

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

Brasserie

NITZ

Augustinerhof Nürnberg

ENTRÉE STARTERS

Steak Tartare

Hand-cut beef with pickled vegetables and lettuce +

Onion jam und bread 20,00

French Fries..... 26,00

PLATEAU DE NITZ FOR 2 PERSONS n.p./ 21,00

Variation from our popular starters with Charcuterie, steak tatar, cheese and vegetables

TARTARE DE LÉGUMES **VEGAN** 14,00

Colorful vegetable tatar with smoked paprika, herb cream and lettuce

SALAT AUGUST 15,00 | 22,00

Colorful winter salads with gratinated goat cheese, spiced quinces and caramelized nuts and seeds small large

SMOKED DUCK BREAST 22,00

with crispy red cabbage, sweet and sour orange zests and crunchy kale

CREVETTES ROSE 16,00

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

MARRON 14,00

Chestnut soup with quatre épice, crème fraîche and roasted walnuts

BOVILLABASSE 19,50 | 32,00

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

PLAT PRINCIPAL MAIN COURSES

POISSON DU JOUR 32,00

Fish of the day with oyster beurre blanc, fried rapini, topinambour creme and baked baby potatoes

MOULES FRITES 25,00

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

CANARD À L'ORANGE 29,00

Fried Barbarie duck breast with orange jus, roasted brussel sprout, chestnut and hash browned potatoes

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

JOUE DE BOEUF 34,00

Braised ox cheek with port wine jus, grilled pointed cabbage and sweet potato puree

GNOCCHI 27,00

Pumpkin gnocchi with Comté cheese, pickled vegetables, plucked herbs and nut crunch

CHICORÉE **VEGAN** 24,00

Glazed chicory „asiatique“ with beetroot, chickpea and coriander-sesame gremolata

CHATEAUBRIAND 600G FOR 2 PERSONS n.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