

## AMUSE BOUCHE AS AN APERITIF

<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>	7,00
Garlic bread with herbs and parmesan	
<b>COUVERT</b>	4,50
Selection of bread with homemade fine spreads	

**BREAD: BÄCKEREI FEIHL**

### Les Huîtres/Oysters

... with oyster bread,  
vinaigrette & lemon

<i>Fine de Claire</i> No. 2	18,00 3 pieces	32,00 6 pieces
<i>Gillardeau</i> No. 3	27,00 3 pieces	36,00 6 pieces

... gratinated with hollandaise sauce  
& seasonal vegetables

<i>Fine de Claire</i> No. 2	22,00 3 pieces	39,00 6 pieces
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## DESSERT

<b>POIRE „BELLE HÉLÈNE“</b>	14,00
Poached pear with cocoa crumble, ricotta and goat cream cheese ice cream	
<b>CRÈME BRÛLÉE</b>	12,00
Nougat crème brûlée pear compote and quince sorbet	
<b>MILLE FEUILLE</b> (VEGAN)	14,00
Caramelized puff pastry with pear, vanilla and cassissorbet	
<b>FROMAGE</b>	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 d.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

### CEASARS SALAT 22,00

Romaine lettuce with baked Kikok chicken, vegetables "aigre-doux", Gruyère croutons and Caesar dressing

### CREVETTES ROSE 16,00

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

### SOUPE À L'OIGNON 14,00

French onion soup gratinated with Comté

### BOVILLABAISSÉ 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

### CHEVREUIL 29,00

Venison ragout with grilled Brussels sprouts, orange pecorino and pappardelle

### 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

### ENTRECÔTE 42,00

Entrecôte with red wine jus, framed pancetta beans and potato gratin

### GNOCCHI 27,00

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

### RISOTTO (VEGAN) 24,00

Pearl barley risotto with cabbage, wild broccoli and snow peas

### CHATEAUBRIAND 600G FOR 2 PERSONS d.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**

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

Our service staff will be happy to provide you with information about the ingredients in our dishes that can cause allergies or intolerances