

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 8,00

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

Fines 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

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

DESSERT

CANNOLO 14,00

with dark chocolate mousse, cocoa clay, white chocolate ganache, salted caramel ice cream

CRÈME BRÛLÉE with Vanilla 9,00

PARFAIT AUX AMANDES (VEGAN) 13,00

Almond Parfait, Blancmange, Almond, Kumquat

RHUBARBE 12,00

Rhubarb compote with oat crumble, topped with coffee cardamom ice cream

FROMAGE 17,00

Cheese variation 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 21,00
French Fries 28,00

PLATEAUX DE NITZ FOR 2 PERSONS p.p./ 22,00

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

TARTARE DE LÉGUMES (VEGAN) 14,00

Colorful vegetable tatar with smoked paprika and lettuce

SALAD AUGUST 15,00 | 22,00

Colorful spring salads with gratinated goat cheese, rhubarb compotes and caramelized nuts and seeds

COCKTAIL DE CREVETTES 17,00

Shrimp cocktail with romaine lettuce, fennel, and orange and trout caviar

CREVETTES ROSE 16,00

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

VICHYSOISSE 9,00

Lukewarm potato leek creamsoup with watercress and crispy buckwheat

BOUILLABAISSSE 19,50 | 34,00

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

PLAT PRINCIPAL MAIN COURSES

POISSON DU JOUR 31,00

Fisch of the day with saffron beurre blanc, fresh peas, pointed cabbage, and beluga lentils

MOULES FRITES 25,00

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

PULPO 29,00

Octopus with smoked paprika cream, pickled lemon and black risotto

Steak Nitz

Beef Filet 180g 36,00 | 250g 45,00

Entrecôte 250g 32,00 | 350g 44,00

Sauces

Café de paris Butter 4,00
Sauce béarnaise 4,00
Sauce au poivre 5,50

Side dishes & toppings

French Fries 6,00
Truffle fries 9,00
Pommes de terre écrasés 6,50
Pancetta beans 6,50
Colorful grilled vegetables 6,50
Grilled romaine lettuce 5,00
Fresh side salad 6,50
King prawns 11,00
Caponata 6,50

GIGOT D'AGNEAU 32,00

Leg of lamb, artichokes, salt lemon, mint, salted lemon and white bean puree

AGNOLOTTI 26,00

Homemade pasta filled with wild garlic-ricotta, asparagus and tomatoessence

RISOTTO (VEGAN) 22,00

Soft wheat risotto with asparagus and bitter oranges

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

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