

PIER51

Dinner Menu

At PIER 51, enjoy our Signature cross-culture cuisine. According to our philosophy, the savory dishes with very distinct flavors are perfectly complemented by the aroma-rich and intensive tasting wines we have selected from all over the world. Turn the menu and get inspired!

» Soups & Starters

Coconut Soup Coconut milk, ginger, lemon grass and shiitake	11,90
Boston Lobster Bisque Classic lobster cream soup with lobster meat	12,90
Caesar Salad Romaine lettuce with Caesar dressing and grated parmesan	10,90
Choice of grilled chicken strips	6,90
Choice of grilled Tiger Prawns (3 pcs.)	8,90
Bone Marrow With Onion melt and toasted bread	13,90
Zucchini Carpaccio Lemon dressing, goat cheese and fresh herbs	14,90
Oktopus Carpaccio Octopus with yuzu-soy marinade and pickled shallots	16,90
Salmon Tatar With avocado and horseradish cream	17,90
Steak Tatar with quail egg Black Angus beef with quail egg and chervil cream	18,90
Seven Sins (2 people) A variation of seven wickedly good starters	39,80

» Seafood Specials

Crusted Ikarimi-Salmon Ikarimi salmon with curry brown sugar crust, mashed potatoes, spinach and citrus butter	29,90
Grilled Tiger Prawns Tiger Prawns with panfried vegetables and garlic bread and sweet-chili-sauce	29,90
Yellowfin Tuna Yellow Fin Tuna with black pepper crust, lemongrass risotto and balsamic-jus	30,90

» PIER 51 Specials

Wokgemüse Wok-fried vegetables with sesame oil, flavoured with soy sauce, sweet chili sauce and served with basmati rice	18,90
Choice of grilled chicken strips	5,90
Choice of grilled Tiger Prawns (3 pcs.)	7,90
Veggie Curry Bombay Style Spicy vegetable coconut curry with lotus roots, green asparagus, sugar snaps, coriander, served with basmati rice	18,95
Thai Chicken Pasta Penne with Asian curry sauce, roasted chicken, red onions and shiitake, flavoured with ginger, lemon grass and coconut milk	19,95
PIER51 Prime Bacon Cheeseburger 200g 100 % Black Angus beef, cheddar cheese, Brioche bun, tomato relish, bacon and truffled parmesan fries	29,95
PIER51 Lobster Burger Lobster, parmesan cheese, Brioche bun, horseradish, bacon and truffled parmesan fries	39,90
PIER51 Vegan Prime Burger 180g Beyond Meat Patty, vegan cheese, vegan Brioche bun, lettuce, onions, tomato relish and truffled fries	22,90

» Famous for Lobster

Enjoy your lobster as they do at the Boston Fish Market: fresh from the pot and completely pure. The only legitimate extra: plenty of melted butter!

A whole Maine Lobster oder	
a whole Canadian Lobster	per 100 g 13,95
The Real Surf & Turf (for two)	
Argentinian Black Angus filet, weight according to your wishes	per 100 g 17,95
Canadian Lobster, weight according to size	per 100 g 13,95

» Oyster Platters

Famous for lobster and seafood that's what PIER51 is all about, for over 20 years. We are the only ones with an own Lobster Tank. We stand for freshness and quality. With the same promise of quality we choose our Oyster Platters.

Small 6 oysters, 4 crevettes, shrimps cocktail „classic“, mussels, shalotts vinaigrette, honey mustard dip	35,90
Royal 6 oysters, 6 crevettes, shrimps cocktail „classic“, mussels, smoked salmon, 1 lobster tail, honey mustard dip, shallot vinaigrette	59,90
PIER 51 12 oysters, 12 crevettes, shrimps cocktail „classic“, mussels, smoked salmon, tuna tartare 2 lobster tails, honey mustard dip	139,90
Fine de Claire 6 pcs	16,90
12 pcs	32,90
Gillardeau 6 pcs	26,90
12 pcs	52,90

» Prime Meats

Argentinian Black Angus Beef

As a result of being kept on pasture all year round, the Argentine Angus beef has a very low fat content and is therefore extremely tender and intense in excellent inherent taste.

Filet	180 g	34,90
Filet	250 g	47,90
Rib Eye	350 g	37,90

Australian Beef

The Australian Tomahawk steak is a true „Down Under Classic“. The tomahawk-like shape is responsible for the name, and due to its size, a well-prepared piece is hardly surpassed in juiciness. Depending on your appetite a Tomahawk Steak should be enough for up to three meat lovers and it will be cut at your table.

Tomahawk Steak	per 100 g	12,95
Rib Eye	350 g	39,90

US Beef

Quite expensive but it's really worth it as Longhorn and Hereford cows are known for their superior quality. This beautifully marbled and slightly sweet meat is especially tasty, and it is offered in top restaurants around the world.

Classic Rumpsteak	300 g	34,90
Filet	180 g	43,90
Filet	250 g	59,90
Rib Eye	350 g	49,95

Local Dry Aged Beef

We could find high-quality beef even in our "neighborhood". It is dry aged to our own specifications to achieve the best possible flavor. Throughout this process, the meat is losing a lot of water which explains the significantly higher price.

T-Bone Steak	per 100 g (from 700 g)	11,90
PIER 51 »Masterpiece-Rumpsteak«	300 g	46,90

» Sides & Sauces

Baked Potato	4,90	Barbecue Sauce	2,90
Grilled Hot Peppers	5,90	Horseradish Sauce	2,90
Coleslaw	5,90	Green Pepper Sauce	2,90
Potato Gratin	5,95	Sauce Béarnaise	3,90
Panfried Vegetables	6,90	Herb Butter	3,90
Baby Leaf Spinach	6,90		
Truffled French Fries	7,95		

Please ask our service staff for our allergen menu.