

# 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

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

### » Seafood Specials

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

### » PIER 51 Specials

<b>Wokgemüse</b> Wok-fried vegetables with sesame oil, flavoured with soy sauce, sweet chili sauce and served with basmati rice	<b>18,90</b>
Choice of grilled chicken strips	5,90
Choice of grilled Tiger Prawns (3 pcs.)	7,90
<b>Veggie Curry Bombay Style</b> Spicy vegetable coconut curry with lotus roots, green asparagus, sugar snaps, coriander, served with basmati rice	<b>18,95</b>
<b>Thai Chicken Pasta</b> Penne with Asian curry sauce, roasted chicken, red onions and shiitake, flavoured with ginger, lemon grass and coconut milk	<b>19,95</b>
<b>PIER51 Prime Bacon Cheeseburger</b> <b>200g</b> 100 % Black Angus beef, cheddar cheese, Brioche bun, tomato relish, bacon and truffled parmesan fries	<b>26,95</b>
<b>PIER51 Lobster Burger</b> Lobster, parmesan cheese, Brioche bun, horseradish, bacon and truffled parmesan fries	<b>39,90</b>
<b>PIER51 Vegan Prime Burger</b> <b>180g</b> Beyond Meat Patty, vegan cheese, vegan Brioche, lettuce, onions, tomato relish and truffled fries	<b>22,90</b>

### » 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!

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

### » 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.

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

### » Prime Meats

#### Argentinian Black Angus Beef

Durch die ganzjährige Haltung auf der Weide besitzt das argentinische Angus Rind einen sehr geringen Fettanteil und ist somit äußerst zart und intensiv in hervorragendem Eigengeschmack.

<b>Filet</b>	<b>180 g</b>	<b>34,90</b>
<b>Filet</b>	<b>250 g</b>	<b>47,90</b>
<b>Rib Eye</b>	<b>350 g</b>	<b>37,90</b>

#### 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.

<b>Tomahawk Steak</b>	<b>per 100 g</b>	<b>12,95</b>
<b>Rib Eye</b>	<b>350 g</b>	<b>39,90</b>

#### 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.

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

#### 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.

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

### » Sides & Sauces

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

Please ask our service staff for our allergen menu.