

# 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>9,90</b>	<b>Salmon Tatar</b> With avocado and crème fraiche	<b>15,90</b>
<b>Boston Lobster Bisque</b> Classic lobster cream soup with lobster meat	<b>11,90</b>	<b>Octopus Carpaccio</b> Octopus with yuzu, soy marinade and pickled shallots	<b>14,90</b>
<b>Courgette Carpaccio</b> Lemon dressing, goat cheese and fresh herbs	<b>12,90</b>	<b>Steak Tatar With Quail Egg</b> Black Angus beef with quail egg and chervil cream	<b>16,90</b>
<b>Caesar Salad</b> Romain lettuce with Caesar-Dressing and grated parmesan	<b>9,90</b>	<b>Seven Sins (to share)</b> Variation of seven sinfully delicious starters	<i>(per person)</i> <b>17,90</b>
Choice of grilled chicken stripes	<b>5,90</b>	<b>A Bag Of Prawns</b> Made in Tempura and served with misocream and tomato-coriander-salsa	<b>14,90</b>
Choice of panfried Tiger Prawns (3 pcs.)	<b>7,90</b>		

## Seafood Specials

<b>Asian Pasta „Catch of the Day“</b> Penne in an asian curry Sauce, shiitake and green asparagus	<b>19,90</b>	<b>Grilled Tiger Prawns</b> Tiger Prawns with pan-fried vegetables and garlic bread	<b>29,90</b>
<b>Crusted Ikarimi-Salmon</b> Ikarimi salmon with curry brown sugar crust, mashed potatoes, spinach and citrus butter	<i>(intermediate course 19,90)</i> <b>28,90</b>	<b>Yellowfin Tuna</b> Yellow Fin Tuna with red pepper crust, lemon grass risotto and balsamic-jus	<b>28,95</b>

## Pier 51 Specials

<b>Pan-fried Vegetales</b> Pan-fried vegetables with sesame oil, flavoured with soy sauce, sweet chili sauce and basmati rice	<i>(intermediate course 11,90)</i> <b>15,90</b>	<b>Pier 51 Prime Bacon-Cheeseburger</b> 200 g Prime Burger - 100 % Black Angus beef, cheddar cheese, Brioche bun, tomato relish, bacon and truffled parmesan fries	<b>25,95</b>
Choice of grilled chicken stripes	<b>5,90</b>	The tiny one 150 g	<b>19,90</b>
Choice of panfried Tiger Prawns (3 pcs.)	<b>7,90</b>	<b>Veggie Curry Bombay Style</b> Spicy vegetable coconut curry with lotus roots, green asparagus, peas, coriander, served with jasmine rice	<i>(intermediate course 13,90)</i> <b>17,90</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>18,95</b>		

## PIER 51 – famous for Lobster! Stuttgart's only restaurant serving fresh lobster daily!

<b>A whole Maine Lobster or a whole Canadian Lobster, 100g</b> (Distinguished only by their accents)	<b>13,95</b>	<b>The Real Surf &amp; Turf (for two)</b> Argentinian Black Angus filet, weight according to your wishes Canadian Lobster, weight according to size	je 100g <b>16,95</b> je 100g <b>13,95</b>
<b>Lobster Ravioli</b> Homemade Lobster-Ravioli	<i>(intermediate course 17,90)</i> <b>24,90</b>		

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.

## PRIME MEATS AT PIER 51

First: Black Angus beef from Argentina. By keeping the cattle on the pasture through-

delicate.

out the year, the Argentine Angus beef has a very low-fat content and is extremely

Second: 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. Third: 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. Last but not least: 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.

### Argentinian Black Angus Beef

<b>Filet 180 g</b>	<b>32,90</b>
<b>Filet 250 g</b>	<b>42,90</b>
<b>Rib Eye 350 g</b>	<b>36,95</b>

### Australian Beef

<b>Tomahawk Steak je 100 g (min. 700 g)</b>	<b>10,95</b>
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### US Beef

<b>Classic Rumpsteak 300 g</b>	<b>32,90</b>
<b>Filet 180 g</b>	<b>42,90</b>
<b>Filet 250 g</b>	<b>52,90</b>
<b>Rib Eye 350 g</b>	<b>46,95</b>

### Local Dry Aged Beef

<b>T-Bone Steak, je 100 g (min. 700 g)</b>	<b>9,90</b>
<b>Pier 51 „Masterpiece-Rumpsteak“ 300 g</b>	<b>44,90</b>

*A juicy piece Rump Steak - the best fat grade - dry-aged for 5 weeks - especially picked for Pier 51.*

## Sides & Sauces

<b>Potato Gratin</b>	<b>4,95</b>	<b>Truffled French Fries</b>	<b>6,95</b>	<b>Barbecue Sauce</b>	<b>2,90</b>
<b>Grilled Hot Peppers</b>	<b>5,90</b>	<b>Baby Leaf Spinach</b>	<b>5,90</b>	<b>Horseradish Sauce</b>	<b>2,90</b>
<b>Baked Potato</b>	<b>3,90</b>	<b>Pan Fried Vegetables</b>	<b>5,90</b>	<b>Green Pepper Sauce</b>	<b>2,90</b>
<b>Macaroni &amp; Cheese</b>	<b>5,90</b>			<b>Sauce Béarnaise</b>	<b>3,90</b>
				<b>Herb Butter</b>	<b>2,90</b>

## Pastry & Desserts

<b>Death by Chocolate</b> Chocolate cake and chocolate sorbet	<b>11,90</b>	<b>Sticky Toffee Pudding</b> With caramel sauce and homemade vanilla ice cream	<b>8,90</b>
<b>No Bake Cheesecake with Chocolate Fudge and banana sorbet</b> Original American cheesecake with chocolate toffee and banana sorbet	<b>9,95</b>	<b>Caramelized Lime Brûlée</b>	<b>7,95</b>

