



by
Alexander Herrmann

MY IMPERIAL CUISINE
"FRANKEN URBAN"

Reduction to the essence, with clear flavour structures and intense aromas.
Purist. Urban. Homeland cuisine.
Minimalistic opulence.

Alexander Herrmann
&
Michael Seitz

Minimalistic Opulence

...

...this is who we are. Precise. Clear. Pure.
Our philosophy. Our interior. Our house.

...these are our menus. Reduced to the essentials. Inten-
sive aromas. High-end products that shine with their purity.
Which make the cut on their own. Nothing distracts.
Lovingly focussed. Spot-on. Sustainably implemented.
Visionary thinking.



Cool Dining.

DINNER MOOD

Our Lifestyle – pure happiness.

♥ - LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER

1(WHEAT | RYE)4,7

♥ - GARDEN RADISH ^{1(WHEAT),3,7,10,K}

1 - CAULIFLOWER

Fried. Couscous. Sprouts.

Macadamia nuts | rhubarb-chili vinaigrette ^{8(MACADAMIA),10} 32,25 €

Add on: Sashimi of salmon with grapefruit ^{1(WHEAT),3,4,6,10} +11,12 €

2 - RAMEN WITH BREAD SPICE

Morel cream | finger limes | peas | ginger foam ^{1(WHEAT),6,7,9,10} 32,25 €

Add on: Flamed lobster tatar ^{2,3,6,10} +15,57 €

3 - ASPARAGUS

Potato cream with browned butter | marinated truffle |
truffle sauce | crunchy black pepper ^{1(WHEAT),6,7} 38,93 €

Add on: Lukewarm calf's head | pickled asparagus |
herb infused vinaigrette ^{10,G} +11,12 €

4 - CHAR

Fillet of char fried on the skin „rare“ | cabbage ragout „Franconian
Style“ | smoked Beurre Blanc | crispy leek chip ^{4,7,9} 42,26 | 53,38 €

Add on: 10 g sturgeon caviar AH edition ⁴ +20,94 €

30 g sturgeon caviar AH edition ⁴ +61,45 €

5 - LAMB

Roasted saddle of lamb | sorrel-spinach | lamb sauce |
pickled onions | black garlic ^{6,9,10} 54,50 €

6 - COW'S MILK CHEESE

Cream & pur.

Salted plum | plum sake | celery softcake ^{1(WHEAT),3,7,8(WALNUT),10} 24,47 €

7 - CHERRY BLOSSOM ICE CREAM

Chocolate ganache | lukewarm caramel sauce with lemon | almond brittle 24,47 €

^{7,8(MANDEL)}

♥ – TASTE SPOON

Our Dinner Mood is the perfect choice for vegetarian or vegan delights. 🌱

5 course menu: Bread & butter | starter | cauliflower | ramen |
asparagus | char or lamb | cheese or ice cream | taste spoon per person 164,59 €

5 course dinner with all add ons (no caviar) per person 199,76 €

7 course menu: Bread & butter | starter | cauliflower | ramen |
asparagus | char | lamb | cheese | ice cream | taste spoon per person 212,19 €

7 course dinner with all add ons (no caviar) per person 242,13 €

CELEBRATION MOOD

Everything will be placed in the middle of the table to share
— sharing is caring.

♥ - LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER

1(WHEAT | RYE)4,7

♥ - GARDEN RADISH 1(WHEAT),3,7,10,K

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CELEBRATION — ROUND 1

Sashimi of salmon from Färöer Island 1(WHEAT),3,4,6,10

Flamed lobster | crustacean cream 2,3,6,10

Crispy fried calf's head | herb infused vinaigrette 1(WHEAT),10,G

Variation of cauliflower | macacamia nut 1(WHEAT),3,8(MACADAMIA),9,10,G

Asparagus | truffle | potato with browned butter 1(WHEAT),6,7

Cabbage „sweet & sour“ style 7,9,10

Tataki of sturgeon fillet 1(WHEAT),4,6,10

Add on: 10 g sturgeon caviar AH edition 4 +20,94 €
30 g sturgeon caviar AH edition 4 +61,45 €

CELEBRATION — ROUND 2

Fried char | beurre blanc | herb infused oil 4,7,9

Roasted saddle of lamb

Tataki of franconian Duroc pork

Ramen | morel | bread spice 1(WHEAT),6,7,9

Asparagus salad

Caesar salad Imperial style 1(WHEAT),6,7,9,10

Franconian truffle fries 6,10

Grilled eggplant

Add on: 50 g Wagyu Strip Loin + 24,87 €

CELEBRATION — ROUND 3

Yuzu sorbet with Celebration Shot

♥ — TASTE SPOON

Available to order from 4 people

Bread & butter | starter | 3 rounds of celebration —

16 Fine Dining Highlights | taste spoon

per person 99,71 €

You are totally right, the prices have unusual decimal numbers. The reason is simple, the VAT increase initiated by the government was added to the original price without any extra charges.

GLAMOUR MOOD

Black Angus Beef, lobster & caviar – simply the best.

♥ - LUKEWARM IMPERIAL BREAD | CAVIAR BUTTER

1(WHEAT | RYE)4,7

♥ - GARDEN RADISH ^{1(WHEAT),3,7,10,K}

1 - SASHIMI OF FLAMED CHAR

Smoked leek Shoyu | ginger | onion | cucumber | crystal bread ^{1(WHEAT),4,6,7,9,10} 38,93 €

2 - CAVIAR

Asparagus ice cream | 10g sturgeon caviar & 5 g char caviar | finger limes 42,26 €

^{1(WHEAT)3,4,6,7,9,10}

3 - STEAK & LOBSTER

Part 1: Tataki of Wagyu

Asparagus tips | truffel | crunchy rice ^{1(WHEAT),6,7,9}

Part 2: Arranged on a sharing platter:

Grilled Black Angus rib Eye steak & flamed Canadian lobster tail |
baked potatoes | vegetable tarte | Caesar salad | BBQ sauce |
crustacean mayonnaise | chili chutney ^{1(WHEAT),2,3,4,6,7,8(ALMOND),10}

Add on: Franconian truffle fries ^{6,10} + 16,68 €

4 - SORBET

Rhubarb sorbet | champagne foam | raspberry meringue ^{3,7} 24,47 €

♥ – TASTE SPOON

Available to order from 2 people

4 course dinner: Bread & butter | starter | sturgeon | Wagyu |
steak & lobster plate | sorbet | taste spoon per person 164,59 €

5 course dinner: Bread & butter | starter | sturgeon | caviar |
Wagyu | steak & lobster plate | sorbet | taste spoon per person 199,76 €

Allergens:

1. cereals containing gluten: Wheat (such as spelt and khorasan wheat), rye, barley, oats or hybrid strains thereof.
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk (including lactose)
8. Nuts, specifically: Almonds, hazelnuts, walnuts, cashew, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites (from 10 milligrams per kilogram or litre)
13. Lupins
14. Molluscs

Legally required food additives information:

- A. Colouring agents
- B. Preservatives
- C. Sulphites
- D. Sugar varieties/sweeteners
- E. Milk protein
- F. Antioxidants
- G. Phosphates
- H. Flavour enhancers
- I. contains quinine
- J. contains caffeine
- K. sulphurated



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