



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} EUR 32

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

2 - RAMEN WITH BREAD SPICE

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

Add on: Flamed lobster tatar ^{2,3,6,10} + EUR 16

3 - ASPARAGUS

Potato cream with browned butter | marinated truffle |

truffle sauce | crunchy black pepper | lukewarm calf's head |

pickled asparagus | herb infused vinaigrette ^{1(WHEAT),6,7,10,G} EUR 55

5 - LAMB

Roasted saddle of lamb | sorrel-spinach | lamb sauce |

pickled onions | black garlic ^{6,9,10} EUR 56

6 - TRUFFLE CHEESE „IMPERIAL SIGNATURE“

Truffled cheese mousse | sweet & sour mustard chutney | lye brioche EUR 20

1(WHEAT),7,10

7 - CHERRY BLOSSOM ICE CREAM

Chocolate ganache | lukewarm caramel sauce with lemon | almond brittle EUR 20

7,8(MANDEL)

♥ – TASTE SPOON

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

4 course menu: Bread & butter | starter | cauliflower | ramen |
asparagus or lamb | cheese or ice cream | taste spoon per person EUR 129

4 course dinner with all add ons per person EUR 149

6 course menu: Bread & butter | starter | cauliflower | ramen |
asparagus | lamb | cheese | ice cream | taste spoon per person EUR 169

6 course dinner with all add ons per person EUR 189

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
- Caesar salad Imperial style 1(WHEAT),6,7,9,10
- Tataki of sturgeon fillet 1(WHEAT),4,6,10
- Add on: 10 g sturgeon caviar AH edition 4 + EUR 21
- 30 g sturgeon caviar AH edition 4 + EUR 62

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
- Franconian truffle fries 6,10
- Grilled eggplant
- Add on: 50 g Wagyu Strip Loin + EUR 25

CELEBRATION — ROUND 3

- Yuzu sorbet with Celebration Shot

♥ — TASTE SPOON

Available to order from 2 people

Bread & butter | starter | 3 rounds of celebration —
15 Fine Dining Highlights | taste spoon per person EUR 99,90

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} EUR 39

2 - CAVIAR

Asparagus ice cream | 10g sturgeon caviar & 5 g char caviar | finger limes EUR 45

^{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} + EUR 16

4 - SORBET

Strawberry sorbet | champagne foam | raspberry meringue ^{3,7} EUR 24

♥ – TASTE SPOON

Available to order from 2 people

4 course dinner: Bread & butter | starter | sturgeon | wagyu |
steak & lobster platter | sorbet | taste spoon per person EUR 164

5 course dinner: Bread & butter | starter | sturgeon | caviar |
wagyu | steak & lobster platter | sorbet | taste spoon per person EUR 199

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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