

MY IMPERIAL KITCHEN
"FRANKEN 2.0"

We concentrate on the bare essentials
with clear flavour compositions and
intense aromas – purist and yet still
comfort food.

MINIMALISTIC OPULENCE
Alexander Herrmann

IMPERIAL TASTING MENU

Salmon Ceviche

Cold water Salmon *with pink grapefruit,
hazelnut vinaigrette, field salad*

Tower Bento Box

Sautéed King Crab *with lettuce and wasabi*
Udon Noodles *with a fine goose ragout*
Flamed Beef Filet Tartare *with candied squash*

Peking Duck

Crispy Peking Duck Breast
with braised herbs, ginger, cashews, duck jus

Unpasteurized Cheese

Hard cheese *with mustard fruits and fruitcake*
Goat cheese, *herb vinaigrette and three types of beetroots*

Chocolate Festival

Two types *of chocolate desserts from the trolley*

For two or more people

Four course menu

per person 89

Five course menu

per person 99

STARTERS FROM THE TROLLEY

We present you with five of our specialties, arranged carefully in small bowls, directly at your table. This way, the evening of culinary dining can begin immediately.

Crunchy Nigiri Salmon

Crunchy Nigiri Duck

Prawns with avocado

Sushi “Son” Plate

Hot Spiced Beef Tea

3 Dishes

19

5 Dishes

29

SALADS & RAW MARINATED DISHES

Imperial Tartare

Raw marinated beef filet with cucumber-coriander chutney, chili chips, sesame mayonnaise and a baked organic egg 25

Salmon Ceviche

with pink grapefruit, hazelnut vinaigrette, field salad 23

2 additional baked oysters 9

Lettuce Quarters

with pickled »Rosé Radishes«, croutons and wasabi dressing 18

2 additional roasted scallops 11

Imperial Seafood Salad

Salmon ceviche, scallop carpaccio, Hamachi Sashimi, baked oysters, sautéed King Crab, char caviar, crustacean vinaigrette, pickled balsamic tomatoes, citrus mayonnaise, lettuce hearts 34

WARM APPETIZERS & ENTREMETS

King Crab

*King Crab meat roasted in nut butter,
candied squash, chili tomatoes
and crustacean foam soup*

27

Goose Noodle Stew

*Udon noodles in goose broth with a poached egg,
roasted goose hearts, braised goose stomach
and herbs*

24

Wild Mushrooms

*Roasted wild mushrooms with buffalo mozzarella,
mandarin vinaigrette and crunchy
black pepper*

19

Imperial Bento Box

Three of our specialties, individually served in bowls:

Sautéed King Crab *with lettuce and wasabi*

Udon Noodles *with a fine goose ragout*

Flamed Beef Filet Tartare *with candied squash*

For two or more people

per person 25

ENTREES

Roasted Zander with the skin on
*Lukewarm Yuzu foam, pak choi Kimchi, sesame
mayonnaise* 33

Poached Cod
*Very spicy horseradish, beetroots,
mild red wine vinegar stock* 29

Venison Schnitzel
*Classically breaded, fried in clarified butter,
orange cranberries, marinated shiitake,
sautéed Brussels sprout leaves* 35

Imperial Beef Sashimi
*Spicy grilled roast beef, cut into slices,
pickled wild mushrooms, wasabi
avocado mousse* 39

Crispy Peking Duck Breast
with braised herbs, ginger yoghurt, cashews, duck jus 37

Black Winter Truffle
*purely grated (6g) and as a vinaigrette
with chestnut purée, parsley roots
and roasted croutons vegetarian 29
additional flamed beef filet tartare and beef marrow 12
double portion of grated truffles 14*

Sides

Small, crispy baked potatoes 6
Franconian fries 6
Herb quinoa 6
Rice noodles with lime chili 6
Roasted vegetables 7
Small field salad 7

IMPERIAL STEAK DE LUXE

As an appetizer or entremets:

Hamachi Sashimi
flamed with Miso, lukewarm squash stock

Entree arranged on a platter for sharing:

Wagyu „Tepanyaki Cut“
Pomeranian Entrecote
Flambéed Lobster Tail

served with

Herb vinaigrette, sour cream, pepper sauce,
braised tomatoes, sautéed vegetables, romaine
salad,
baked potatoes, sesame pak choi

Small dessert

Mandarin sorbet with lebkuchen (gingerbread)
chips

For two or more people per person

87

DESSERTS

Chocolate Lava Cake

with cereal soft ice cream and apricot angel 18

Mandarin Sorbet

with lebkuchen (gingerbread) chips and hazelnut crème 14

CHOCOLATE FESTIVAL FROM THE TROLLEY

Baked Apple Ice Cream on a Stick

with caramel chocolate 6

White Chocolate Espuma

with salt plums and almonds 6

Caramelised Chocolate Spekulatius Crème

(Spekulatius: traditional spiced Christmas cookie in Germany) 6

Iced Glühwein (Mulled wine)

with mandarins and chocolate sprinkles 6

CHEESE

Two types of unpasteurized cheese 19

Hard cheese *with mustard fruits and fruitcake*

Goat cheese, *herb vinaigrette and three types of beetroots*

1. *Cereals containing gluten, including:*
Wheat (such as spelt and Khorasan wheat), rye, barley, oats or hybrid strains of these
 2. *Crustaceans*
 3. *Eggs*
 4. *Fish*
 5. *Peanuts*
 6. *Soya beans*
 7. *Milk (including lactose)*
 8. *Nuts, including:*
almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts
 9. *Celery*
 10. *Mustard*
 11. *Sesame seeds*
 12. *Sulphur dioxide and sulphite (from 10 milligrammes per kilogramme or litre)*
 13. *Lupins*
 14. *Molluscs*
 - A. *With colourings*
 - B. *With preservatives*
 - C. *With nitrite pickling salt*
 - D. *sulphurised*
 - E. *with phosphate*
- All prices include the legally valid Value-Added Tax and service charges.*
All prices are in Euro.
Allergens

YOUR IMPERIAL TEAM

Hubert Gronauer
Manager

Natascha Seitz
Restaurant Manager

Michael Seitz
Kitchen Manager

Jörg Heid

Matthias Löhner

Nino Rohrer

Jacky Rohrer (maternity leave)

Johanna Schaaf

David Ebersberger

Lena Weißfloch

Yasmin Reinicke

Julia Muff

Carina Fick