

Minimalist Opulence

...

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

...these are our menus. Reduced to the essentials. Intense
flavours. High-end products that shine with their purity.
That are enough in themselves. No distractions.
Lovingly focused. To the point. Sustainably implemented.
Visionary thought.



Cool Dining.



SCHAMPUS & SASHIMI



The #ahdreamteam has developed menus especially for this series of events that raise Asian purism and Franconian regionality to a pleasant, high level in several courses. The four-course menu offers you high-quality Franconian sashimi, tartar, caviar and Tataki-style grilled specialities, right up to the finest desserts. Champagne cocktail as an aperitif. Per two people, one bottle of our exclusive Blanc de Blancs house champagne (0.75) is already served at the table. Moët Imperial Nectar as a dessert (one glass).

All information, dates and ticket shop at ah-imperial.de or 0911.24 02 99 55



"Cool Dining"

MENU & MUSIC

*Alexander Herrmann
meets
House Music*

*Every Wednesday
from 6.00 p.m.*

Our menu in Russian



SCAN ME

Our menu in Italian



SCAN ME

Königstraße 70 | Nuremberg | ah-imperial.de
Stay up to date with our new newsletter. Simply register at ah-imperial.de.



[imperial_by_ah](https://www.instagram.com/imperial_by_ah)



Imperial by Alexander Herrmann



by
Alexander Herrmann

MY IMPERIAL CUISINE
"FRANCONIAN URBAN"

Reduced to the essence, with clear taste textures and intense flavours.
Puristic. Urban. Regional Cuisine
Minimalistic Opulence.

Alexander Herrmann
&
Michael Seitz

Lifestyle Menu

pure bliss.



0

Lukewarm buckwheat bread | caviar butter



0

Sweet-and-sour mushrooms | creamy mushrooms

Pumpkin

25

1 – Pumpkin, steamed and marinated | pumpkin seed oil mayonnaise | ginger | chilli

Add-on: Scalloped salmon sashimi | +EUR 8 |

Chinese cabbage

25

2 – Chinese cabbage with Franconian fragrances, fermented | spiced bread stock | grilled sourdough bread | herbs

Add-on: Duck liver ball | +EUR 8 |

Mozzarella & truffle

30

3 – Lukewarm buffalo mozzarella | hazelnut | truffle vinaigrette | planed truffle

Fish

33 | 40

4 – Roasted sturgeon fillet | sturgeon caviar | smoked beurre blanc | lukewarm lettuce heart

Meat

40

5 – Tataki of venison - from our hunter, culled in a Franconian hunting ground | cream of grain | venison broth | physalis | crunchy pepper

Cheese

15

6 – Finely-planed goat's hard cheese | lukewarm egg yolk | cream of parsley

Chocolate

18

7 – Chocolate hot-cold

Chocolate ganache | salted milk ice cream | hot caramel sauce



0

Petit Four: The Taste Spoon

5-course: 1 + 2 + 3 + 4 or 5 + 6 or 7 per person | EUR 119 |

6-course: 1 + 2 + 3 + 4 or 5 + 6 + 7 per person | EUR 129 |

7-course: Full package ;-)
per person | EUR 159 |

Future Menu

culinary Vision.



0

Lukewarm buckwheat bread | sea salt butter



0

Sweet-and-sour mushrooms | creamy mushrooms

Pumpkin

25

1 – Pumpkin, steamed and marinated | pumpkin seed oil
mayonnaise | ginger | chilli

Chinese cabbage

25

2 – Chinese cabbage with Franconian fragrances, fermented |
spiced bread broth | grilled sourdough bread | herbs

Mozzarella & truffle

30

3 – Lukewarm buffalo mozzarella | hazelnut | truffle vinaigrette |
planed truffle

Beetroot

33 | 40

4 – Beetroot | wasabi crunch | smoked beurre blanc |
lukewarm lettuce heart

Fennel

40

5 – Braised fennel | cream of cereals | olive oil stock |
Cape gooseberry | candied olives

Cheese

15

6 – Finely-planed goat's hard cheese | lukewarm egg yolk |
cream of parsley

Chocolate

18

7 – Chocolate hot-cold
Chocolate ganache | salted milk ice cream | hot caramel sauce



0

Petit Four: The Taste Spoon

5-course: 1 + 2 + 3 + 4 or 5 + 6 or 7

per person | EUR 105 |

6-course: 1 + 2 + 3 + 4 or 5 + 6 + 7

per person | EUR 119 |

7-course: Full package ;-)

per person | EUR 139 |

Steak de Luxe Menu

absolute Food Enjoyment.



0

Lukewarm buckwheat bread | caviar butter



0

Sweet-and-sour mushrooms | creamy mushrooms

Tartar

30

1 - Ikejime char tartar - according to a traditional Japanese recipe
| seaweed tempura

Caviar

25

2 - "Bubble Tea" of two kinds of caviar | cashew milk | herb oil

Steak and Lobster

75

3 - Part 1: Little Rossini

Grilled fillet of beef tranche | truffle vinaigrette | duck liver ball

3 - Part 2: Grilled Black Angus rib-eye steak | flambéed Canadian lobster tail | potato gratin "deluxe" | glazed vegetables | small salad with pumpkin | pepper cream sauce | pumpkin seed oil mayonnaise | chilli chutney

Sorbet

15

4 - Sorbet of fresh plums | meringue | nut oil powder | foam of yoghurt



0

Petit Four: The Taste Spoon

Can be ordered from two persons or more

4-course: 1 + 3 + 3 + 4

per person | EUR 105 |

5-course: Full package ;-)

per person | EUR 119 |