



by
Alexander Herrmann

*Allergen
List*

MY IMPERIAL CUISINE
"FRANKEN URBAN"

*Reduced to the essence, with clear flavour structures and intense aromas.
Puristic. Urban. Home-based cooking.
Minimalist opulence.*

Alexander Herrmann
&
Michael Seitz

Minimalist Opulence

...

...that's us. Precise. Clear. Pure.
Our philosophy. Our interior. Our house.

...these are our menus. Reduced to the essence.
Intensive flavours. High-end products that stand out with
their purity. And suffice on their own. Nothing distracts.
Lovingly focused. To a T. Sustainably realised.
Conceived with vision.



Cool Dining.

Lifestyle Menu

Pure Happiness.



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Tepid buckwheat bread | caviar butter ^{1 (wheat, rye), 6, 7, 9, 10}



0

Pumpkin lemon grass stock | pumpkin seed oil
Steamed pumpkin | marinated chili ^{1, 3, 6, 7, 9, 10}

Cauliflower

25

1 – Cauliflower roasted, fermented and shavings |
avocado - "Leche de Tigre" | lettuce stalks
Add-on: Confit half lobster tail | shellfish vinaigrette |
+EUR 18 | ^{1 (wheat), 2, 4, 6, 9}

Ramen

25

2 – Thin ramen | lamb's lettuce | spinach | egg yolk |
chestnuts | mushroom umami broth
Add-on: Sous-vide cooked pork "Belly Button" | +EUR 8 |
^{1 (wheat), 6, 9, 10}

Mozzarella & Truffle

35

3 – Tepid buffalo mozzarella | hazelnut |
truffle as vinaigrette and shavings
^{6, 7, 8 (hazelnuts)}

Fish

33 | 40

4 – Flamed sturgeon fillet | rosé Champagne cream sauce | wasabi
crisp crust | rice chips ^{4, 7, 10}

Meat

40

5 – "Peking Duck Imperial-Style" - crispy, pink cooked Peking
duck breast | caramelised duck gravy | tangerine | crunchy black
pepper | Jerusalem artichoke baked, as purée & raw shavings ^{1, 6, 7, 9}

Cheese

15

6 – Fresh goat's milk cheese with bread spice | rose hip gel |
hard goat's milk cheese shavings | bread chips ^{1, 7, 10}

Chocolate

18

7 – Chocolate hot-cold
Praline cream | honey yoghurt ice cream |
hot nut gingerbread sauce ^{1, 3, 7, 8 (almond, walnut)}



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Petit Four: The Taste Spoon

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

per person | EUR 135 |

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

per person | EUR 147 |

7-course: Full package ;-)

per person | EUR 167 |

Future Menu

Culinary Vision.

♥ 0	Tepid buckwheat bread sea salt butter ^{1 (wheat, rye), 6, 7, 9, 10}
♥ 0	Pumpkin lemon grass stock pumpkin seed oil Steamed pumpkin marinated chili ^{1, 3, 6, 7, 9, 10}
Cauliflower 25	1 – Cauliflower roasted, fermented and shaved avocado - "Leche de Tigre" lettuce stalks ^{6, 9}
Ramen 25	2 – Thin ramen lamb's lettuce spinach egg yolk chestnuts mushroom umami broth ^{1, 3, 7, 9}
Mozzarella & Truffle 35	3 – Tepid buffalo mozzarella hazelnut truffle as vinaigrette and shaved ^{6, 7, 8 (hazelnuts)}
Beetroot 33 40	4 – Lacquered beetroot rosé Champagne cream sauce wasabi crispy crust rice crisps ^{6, 7, 10, K}
Blue cabbage 40	5 – Steamed heart of blue cabbage spice broth crunchy black pepper tangerine Jerusalem artichoke baked as purée & raw shavings ^{1, 7}
Cheese 15	6 – Fresh goat's milk cheese with bread spice rose hip gel hard goat's milk cheese shavings bread chips ^{1, 7, 10}
Chocolate 18	7 – Chocolate hot-cold Praline cream honey yoghurt ice cream hot nut gingerbread sauce ^{1, 3, 7, 8 (almond, walnut)}
♥ 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 |

Steak de Luxe Menu

Absolute Food Enjoyment.

♥ 0	Tepid buckwheat bread caviar butter ^{1 (wheat,rje),6,7,9,10}
♥ 0	Pumpkin lemon grass stock pumpkin seed oil Steamed pumpkin marinated chili ^{1,3,6,7,9,10}
Tartar 25	1 – Finely-chopped Ikejime char tartar – prepared according to a traditional Japanese recipe algae tempura ^{1 (wheat),4,6,7,10,K}
Caviar 35	2 – "Bubble Tea" of two kinds of caviar cashew milk herb oil finger limes ^{4,8,(cashews)}
Steak and Lobster 79	3 – Part 1: Little Rossini Grilled fillet of beef tranche truffle vinaigrette duck liver praline ^{1 (wheat), 3,6,7,9,10}
	3 – Part 2: arranged on a platter to share: ^{1 (wheat), 2,4,6,7,9,10} Grilled Black Angus rib-eye steak & flambéed Canadian lobster tail potato gratin >>deluxe<< sautéed vegetables small winter salad spiced gravy chili chutney herbed vinaigrette
Sorbet 15	4 – Blood orange sorbet flamed meringue ginger champagne cream ^{1(wheat),3,7}
♥ 0	Petit Four: The Taste Spoon

Can be ordered from two people

4-course: 1 + 3 + 3 + 4

per person

| EUR 115 |

5-course: Full package ;-)

per person

| EUR 139 |



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Imperial by Alexander Herrmann

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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. Soya beans
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

Additives subject to labelling:

- A. Colourings
- B. Preservatives
- C. Sulphites
- D. Sugars/Sweeteners
- E. Milk protein
- F. Antioxidant
- G. Phosphate
- H. Flavour enhancer
- I. Contains quinine
- J. Contains caffeine
- K. Sulphured