



by
Alexander Herrmann

*Allergen
List*

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.

Lifestyle Menu

pure happiness.

♥ 0	Lukewarm buckwheat bread caviar butter ^{1 (wheat, rye), 7}
♥ 0	Small red radish and sorrel celery and roasted onions ^{1 (wheat, rye), 4, 6, 7, 10}
Pointed cabbage 25	1 – Pointed cabbage - flamed, fermented, marinated smoked crème fraîche spicy crunch ^{1 (wheat, rye), 7} Add on: Ibérico pork fillet "tataki-style" +EUR 9 ^{1 (wheat), 6, 10}
Ramen 30	2 – Ramen noodles marinated with yuzu, chili and cashew asparagus stock asparagus tips ^{1 (wheat), 7, 8 (cashew)} Add on: Scallop "croûton" +EUR 12 ^{8 (cashew), 14}
Jacket potato 38	3 – Baked potato silken tofu pea sprouts morel ragout pickled cranberries ^{6, 7, 10} Add on: Sweetbread with soy glaze +EUR 15 ^{1 (wheat), 6, 10}
Fish 38 45	4 – Ikejime salmon trout, fried on the skin root vegetable chutney pink ginger chive dashi caviar ^{1 (wheat), 4, 9, 10}
Meat 45	5 – Roasted lamb loin wasabi mayonnaise lamb jus steamed romaine lettuce spring herbs ^{3, 6, 10}
Cheese 20	6 – Foam of goat cream cheese aged goat cheese - pure and as little crisps smoked bell pepper cream popcorn
Chocolate 20	7 – Hot cold creamy crunchy ^{1 (wheat), 7}
♥ 0	Petit Four: "The taste" spoon

5 course dinner: Pointed cabbage, ramen, jacket
potato, fish OR meat, cheese OR chocolate per person | EUR 149 |

6 course dinner: Entire set course dinner, fish or meat per person | EUR 167 |

7 course dinner: Entire set course dinner per person | EUR 179 |

7 course dinner plus: "I want it all" (incl. all add on's) per person | EUR 209 |

Future Menu

culinary vision.

♥ 0	Lukewarm buckwheat bread sea-salted butter
♥ 0	Small red radish and sorrel celery and roasted onions ^{1(wheat,rye),4,6,7,10}
Pointed cabbage 25	1 – Pointed cabbage - flamed, fermented, marinated smoked crème fraîche spicy crunch ^{1(wheat,rye),7}
Ramen 30	2 – Ramen noodles marinated with yuzu, chili and cashew asparagus stock asparagus tips ^{1(wheat),7,8(cashew)}
Jacket potato 38	3 – Baked potato silken tofu pea sprouts morel ragout pickled cranberries ^{6,7,10}
Leek 38 45	4 – Leek preserved in rapeseed oil root vegetable chutney pink ginger chive dashi finger limes ^{9,10}
Kohlrabi 45	5 – Roasted turnip cabbage sesame sauce wasabi mayonnaise steamed romaine lettuce spring herbs ^{3,6,9,10,11}
Cheese 20	6 – Foam of goat cream cheese aged goat cheese - pure and as little crisps smoked bell pepper cream popcorn
Schokolade 20	7 – Hot cold creamy crunchy ^{1(wheat),7}
♥ 0	Petit Four: "The taste" spoon

5 course dinner: Pointed cabbage, ramen, jacket
potato, root vegetables OR kohlrabi, cheese OR chocolate per person | EUR 149 |

6 course dinner: Entire set course dinner,
root vegetables OR kohlrabi per person | EUR 167 |

7 course dinner: Entire set course dinner per person | EUR 179 |

Simply the best Menu

Black Angus beef. lobster and caviar.

	Lukewarm buckwheat bread caviar butter ^{1 (wheat,rye),7}
0	
	Small red radish and sorrel celery and roasted onions ^{1(wheat,rye),4,6,7,10}
0	
Sturgeon 30	1 – Sturgeon “ceviche-style” with bread spice lemon juice chili ginger avocado ^{1(wheat/rye),4,7,10}
Caviar 35	2 – Sturgeon and char caviar “bubble tea-style” finger limes iced asparagus creme herb oil ^{4,7}
Steak and lobster 90	3 – Part 1: Beef “tonkatsu-style” Striploin steak flanked by bread crust three times truffle asparagus salad ^{1(wheat),3,6,10}
	3 – Part 2: Arranged on a sharing platter
	Grilled Black Angus rib-eye steak & flambéed Canadian lobster tail potato gratin selection of vegetables spring salad with creamy parmesan sauce wasabi mayonnaise herb vinaigrette purple curry sauce ^{1(wheat)2,3,5,6,7,8(walnut),10}
Sorbet 20	4 – “Hidden” rhubarb sorbet milk foam ^{3,7}
	Petit Four: “The taste” spoon
0	

Chooseable by groups of two or more

4 course dinner: Sturgeon | steak and lobster | sorbet per person | EUR 135 |

5 course dinner: Entire set course dinner per person | EUR 155 |



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Imperial by Alexander Herrmann

Königstraße 70 | Nuremberg | ah-imperial.de

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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. 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