



WELCOME

What does eating and drinking mean?

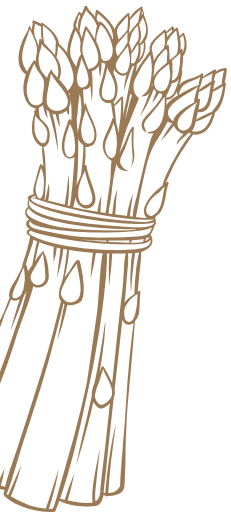
Eating and drinking brings us together.
It connects us to family, friends, colleagues and even new people. Eating and drinking stimulates our senses. It's emotional!

New tastes to experience and old flavours that bring back memories.

Tradition encourages innovation.

We hope you enjoy your time with us!
The „Hannibal“ Team





STARTERS

Asparagus cream 1.0 🌿

own insert | cress

€ 11

Asparagus cream 2.0

Hesse asparagus | homemade fjord salmon | salmon caviar
cress salad | hazelnut | raspberry

€ 15

Tuna tataki flambé

Tuna Sauce | mini romana | capers | tapioca chips

€ 19

Creamy wild garlic risotto 🌿

gratinated goat cheese | tropea onions

Starter € 14 | Main course € 21



TARTAR

100 % American grain fed

Organic egg yolk | red onion | cognac | tabasco | worcester sauce
gherkin | mustard | ketchup | cayenne pepper | sea salt | toast

Appetizer or intermediate course each € 17 | Main course € 26

Tuna tartar „Pico de Leo“

Quinoa | edamame | wakame | mango gel

€ 21

Black tiger shrimp tartar

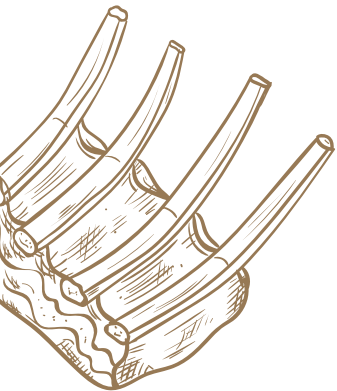
Spaghetti „aglio olio“ | black fermented garlic

€ 19

Gourmet mini burger

classic tartar ca. 80g | short fried | minibrioche

€ 19



TODAY'S SPECIALS

BRIGHT LOUNGE



Would you like something special today?
Our service team will be happy to tell you all
about our „Catch & Cut“ specials.

THE MEATY MIX 1.0

A „can“ from 4 people, a „must“ from 8 people

– served in the pan –.

Filet | Rib-Eye | Flank

per Person approx. 300 g | € 36

THE MEATY MIX 2.0

The special combination of our
Catch & Cut Specials

per Person approx. 300 g | from € 48



Nice to have you here.



PREMIUM



QUALITY

IN THE SELECTION

Hip

Hip Steak

Rib

Entrecôte

Rib-Eye Steak

Tomahawk

Short Loin

T-Bone Steak

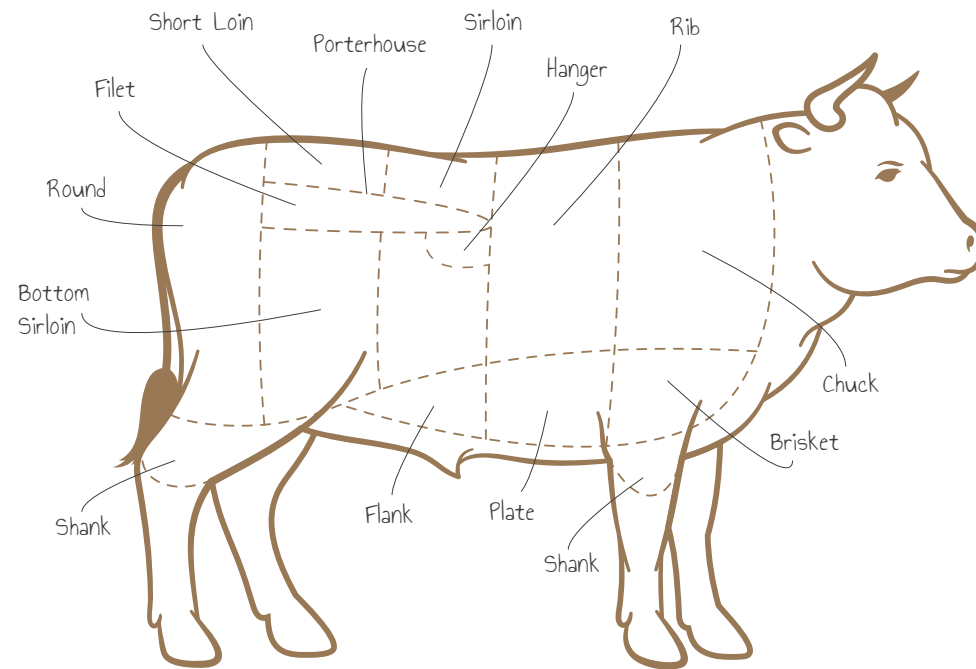
Roast Beef

Flank

Flank Steak

Fillet

Fillet Steak



THE DIFFERENT COOKING LEVELS

You can distinguish between six cooking levels:

Our
Standard

Blue rare (franz. bleu)

This cooking level is used only rarely, but nevertheless belongs in a complete listing. The meat is only briefly and lightly seared, so that it is slightly grey on the outside and raw on the inside, the core temperature is approx. 38 °C.

Raw (franz. bleu | cru)

The meat is seared well, but is still almost raw inside. The crust is thin and brown. It yields strongly under pressure and the escaping meat juice is red. The core temperature is a maximum of 45 °C.

Rare (franz. saignant)

The meat is still slightly bloody on the inside, pink on the outside. The crust is crispy and brown - the meat lukewarm. The maximum core temperature is 45-55 °C.

Medium (franz. à point, anglaise)

At this cooking stage, the meat is pink throughout. It yields under pressure. As in the previous cooking stage, the crust is crispy and brown. The core temperature is approx. between 55 °C and 58 °C. It is therefore not served hot!

Medium-well (franz. demi-anglais)

Only the core is still slightly pink, as well as the meat juice. The core temperature is between 59 °C and 64 °C. Serving temperature is appropriate for the bite!!

Well done (franz. bien cuit)

At this stage, the meat is cooked completely through and no longer yields under pressure. The core temperature is over 65 °C.



FROM SOUTHBEND GRILL

We always grill medium unless you have a different request.

MEATY

Filet

the most noble and delicate piece

200 g € 33 | 300 g € 40

Rib Eye – Entrecôte

the classic from the back of beef

300 g € 29 | 400 g € 36

Roastbeef

pure meat enjoyment without fat edge

300 g € 27 | 400 g € 34

Flanksteak

300 g

€ 31



OVER THE TOP

Shrimp (5 pieces) gambo argentina

€ 12

Shrimp (3 pieces) | avocado

€ 12

100g Tuna | avocado

€ 12

EXTRA SAUCES

Chimichurri

Pepper mascarpone

Wild herb butter

Homestyle BBQ-Sc.

each € 2,50

Pico de leo



(peppers, anchovies, red onions)

Sc. Bernaise

Ox jus

each € 3,50

SIDES

Fries | Truffle mayo

€ 5

Potato gratin

€ 5

Truffle puree

€ 8

Grilled vegetables

€ 6

Spinach lasagna

€ 7

Roasted green asparagus
cherry tomatoes | almonds

€ 5,50

Wild herb salad
pickled vegetables | pumpkin seeds
ginger dill lemon dressing

€ 5,50



MAIN COURSES

Homemade ravioli

filled with green asparagus | ricotta | truffle | sage | butter

€ 25

Spaghetti „aglio olio“

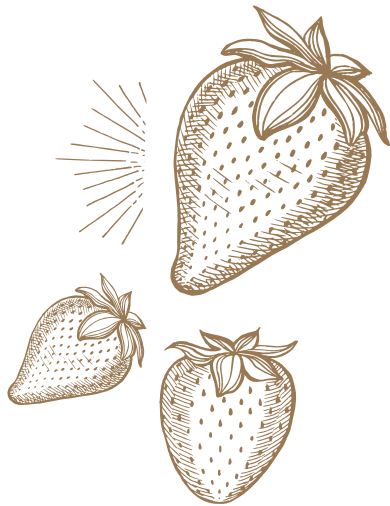
fermented garlic | 5 fried black tiger prawns

€ 24

Ox cheeks „boeuf bourguignon style“

braised | pearl onions | wild mushrooms | pea mashed potatoes

€ 36



DESSERT

Salty caramel ice cream | cookies | almonds | hazelnut
nutella mascarpone cream | raspberry gel

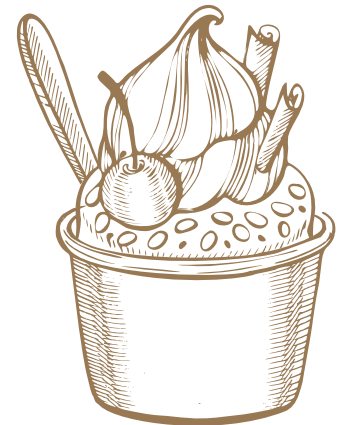
€ 13

Strawberry parfait | rhubarb compote
warm chocolate sauce with rum

€ 11

Green apple sorbet | apple compote with calvados
white chocolate pearls | meringue

€ 12



OPENING HOURS BRIGHT LOUNGE

Monday and Tuesday day off

Wed-Sun, 5–1 p.m. | Kitchen closes at 10 p.m.



RESERVATION

Via e-mail via our contact form
on our homepage.

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  [hannibal.nidderau](https://www.facebook.com/hannibal.nidderau)

**All prices incl. statutory value added tax.
We will be happy to provide you with an allergen card.**

