



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

Pumpkin cream soup

Roasted scallop | goat cheese | pumpkin seed crunch

€ 12

Variation from the beet 🍃

Iced | foamed | crunched
walnut | herbs

€ 14

Ceasar Salad "roof top"

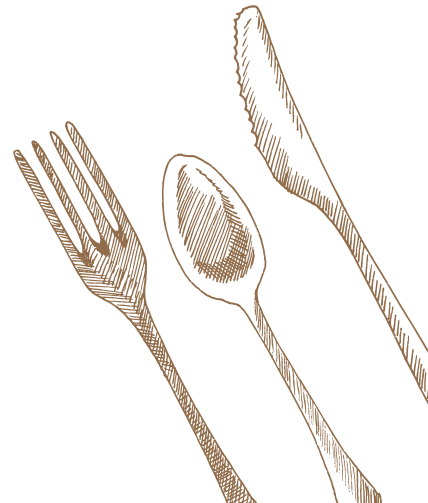
Corn poulard | roasted mini romana
caper apples | parmesan | confit tomato

€ 17

Tuna tartare

Marinated green asparagus | passion fruit gel | teriyaki | sesame crunch

€ 18



TARTAR

100 % American grain fed

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

Version 1.0

dressed by the chef

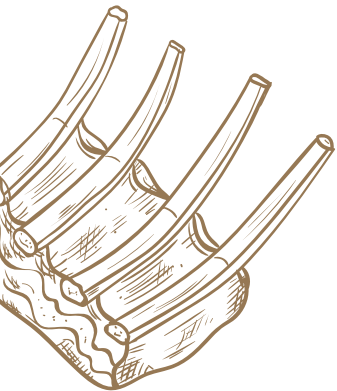
Version 1.1

dressed at the table by our service staff

Version 1.2

„Beef Tatar“ | short, spicy fried | fries

Appetizer or intermediate course each € 17 | Main course € 28



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 | Roast beef

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

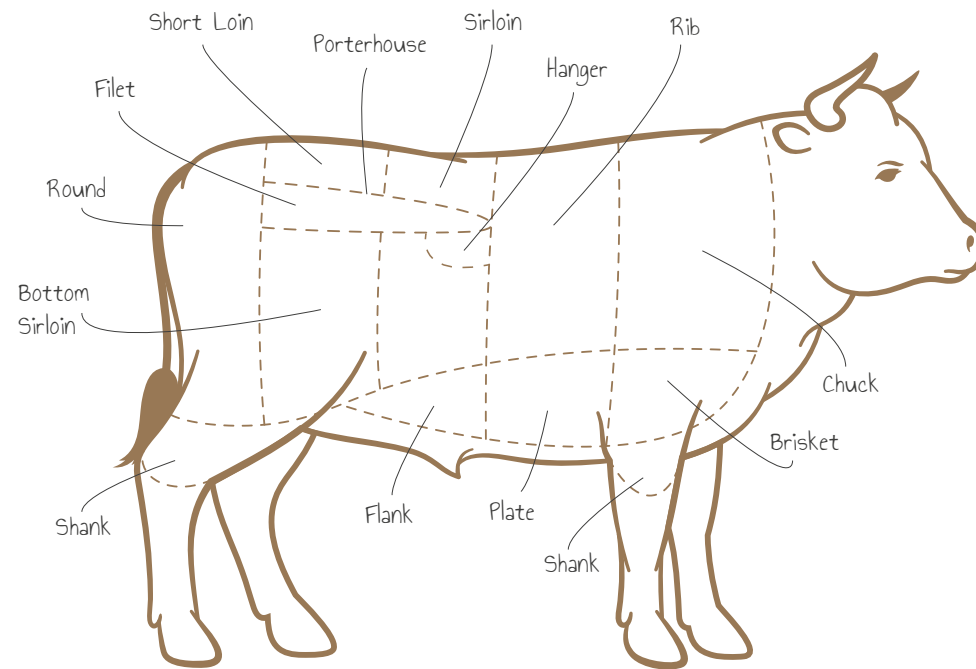
Roast Beef

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 | SEAFOOD

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

Roast beef

pure meat enjoyment without fat edge

300 g € 27 | 400 g € 34

Scallops

160 g

€ 28

Black tiger shrimps

6 pcs.

€ 22



OVER THE TOP

Black tiger shrimps (3 pcs.)

avocado

€ 10

100g Tuna | avocado

€ 12

Duck foie gras

€ 12

EXTRA SAUCES

Chimichurri

Wild herb butter

Homestyle BBQ-Sc.

each € 2,50

Sc. Bernaise

OX jus

Salsa red' n' hot

each € 3,50

SIDES

Fries | truffle mayo

€ 5

Potato gratin

€ 5

Truffle puree

€ 8

Grilled vegetables

€ 6

Princess beans in lard coat

€ 7

Creamed savoy cabbage | chorizo crunch

€ 6

Wild herb salad

pickled vegetables | pumpkin seeds

ginger dill lemon dressing

€ 5,50



MAIN COURSES

Creamy pumpkin risotto

roasted fig | green asparagus

parmesan | pine nuts

€ 23

optionally with 3 black tiger shrimps

€ 31

Butter tender braised beef roulade

filled with suckling pig ham | dijon mustard

pickle | onion | glazed baby carrots

Peas mashed potatoes | own sauce

€ 31



DESSERT

Nougat Crème-Brûlée

Pear sorbet | caramelized cinnamon pear

€ 12

Caramel magic

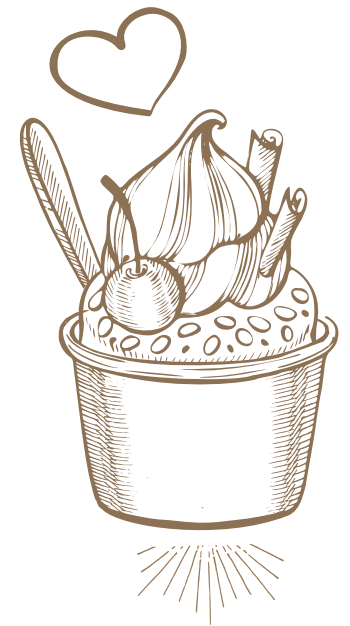
Toffee | blood orange | chestnut

€ 13

Dark chocolate mousse pour deux

Sour cherry | meringue

€ 13



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.**

