



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

Creamy pea soup

fried scallop | chorizo emulsion

€ 12

Braised white cabbage 🌿

truffle cream | celery | sprouts

€ 16

Beetroot pickled salmon trout

horseradish | cucumber | tangerine

€ 16

Glazed pork belly

pickled vegetables | honey-mustard ice cream

basil-tarragon pesto

€ 17



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

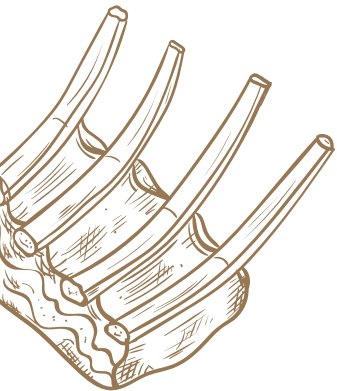
Version 1.1

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

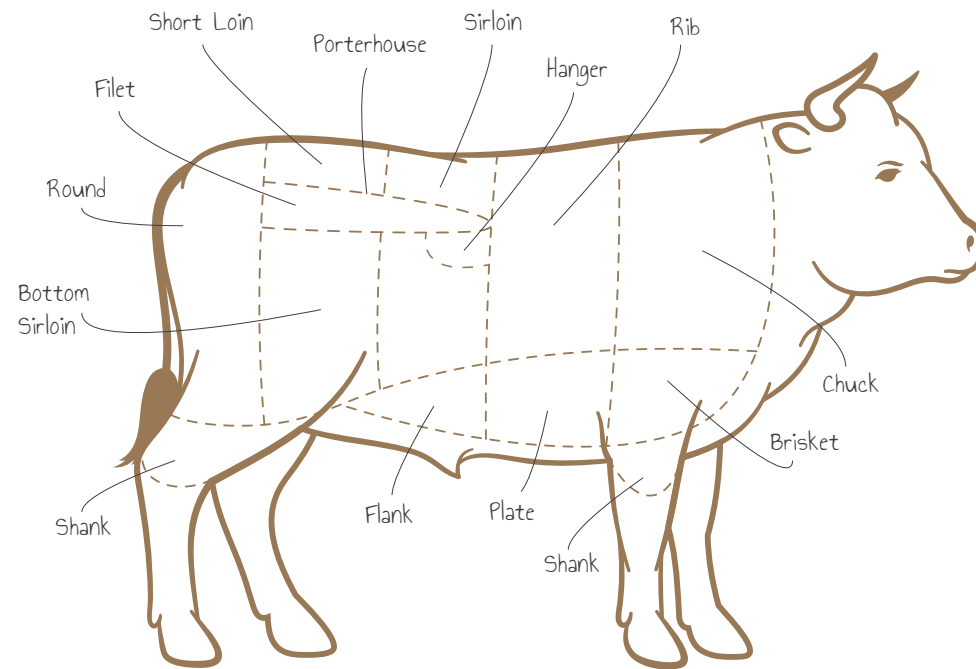
Roast Beef

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

Braised onions

€ 4,50

Black Tiger prawns (3 pcs.)

avocado

€ 10

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

Cauliflower in tempura
bacon and chilli emulsion

€ 8

Creamed kohlrabi | fried onions

€ 6

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

€ 5,50



MAIN COURSES

Homemade Pasta 🌿

tagliolini | broccoli cream | sun-dried tomatoes
pine nuts | fresh goat's cheese

€ 23

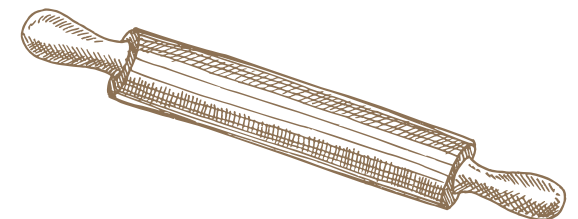
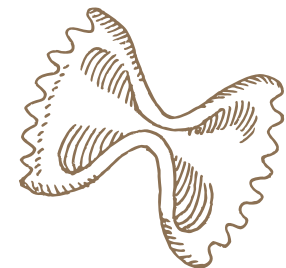
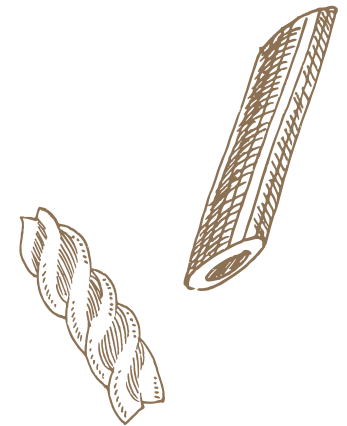
optionally with 3 Black Tiger prawns

€ 31

Sour roast

market vegetables | beetroot | dumplings | horseradish

€ 31



DESSERT

Tonka bean crème brûlée

green apple sorbet | meringue

€ 12

Deconstructed banana split

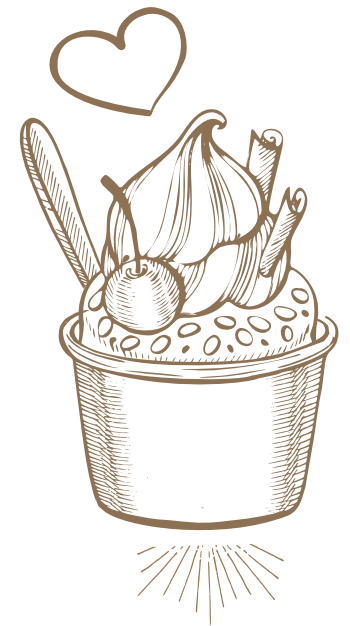
banana | chocolate | vanilla

€ 14

Dark chocolate mousse pour deux

sour cherry | meringue

€ 13



OPENING HOURS BRIGHT LOUNGE

Monday, Tuesday, Sunday
day off

Wednesday - Saturday
5 p.m. - 1 a.m. | Kitchen closes at 10 p.m.

*Our Bright Lounge has different opening hours
until the 30th of April.*



RESERVATION

Please send us an e-mail using the 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.**

