



## 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



Member of...  
**HOLLE**  
The Food Group



## STARTERS

### Asparagus cream soup

roasted scallop | trout caviar | marinated green asparagus

€ 14

### Wild garlic cream soup

crispy ham and potato praline | crème fraîche

€ 12

### Asparagus variation

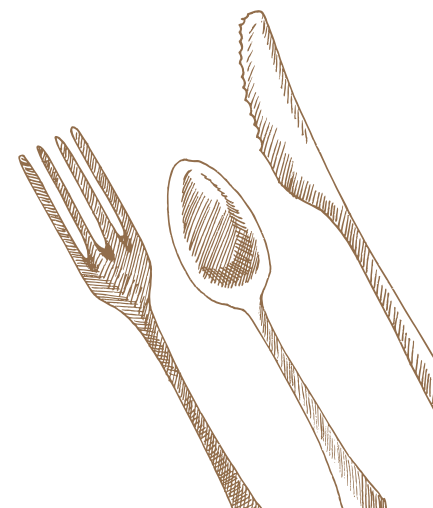
raspberry | hollandaise sauce | hazelnut

€ 18

### Asian-marinated salmon tartar

avocado ice cream | crème fraîche | sourdough bread chip

€ 16



# 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

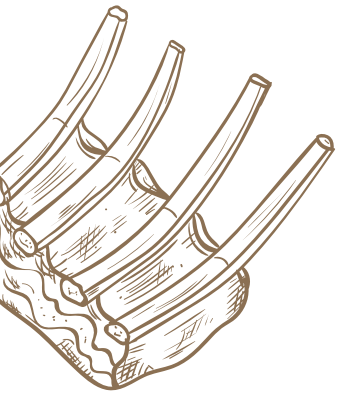
### **Version 1.1**

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

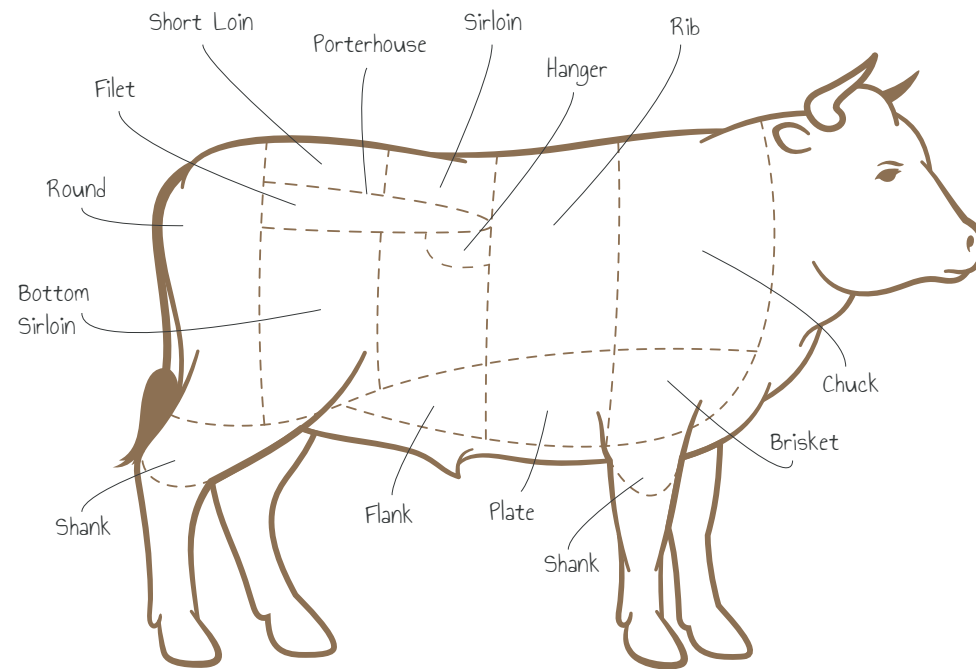
T-Bone Steak  
Roast Beef

### 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 prawns

8 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

€ 6

Potato gratin

€ 5

Truffle puree

€ 8

Grilled vegetables

€ 6

Roasted romaine lettuce heart  
tuna cream | parmesan | confit tomato

€ 8

White asparagus in cream  
with serrano crunch

€ 8

Wild herb salad  
pickled vegetables | roasted nuts  
blueberry balsamic dressing

small € 5,50 | large € 12



## MAIN COURSES

### Homemade Pasta

spaghetti | white asparagus cream | green asparagus  
confit tomatoes | arugula pesto

€ 23

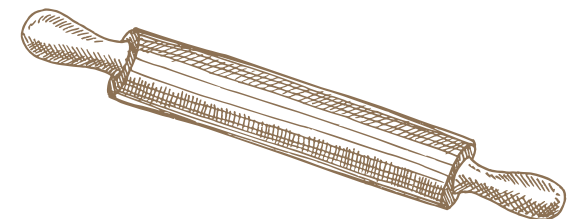
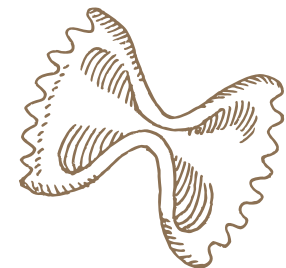
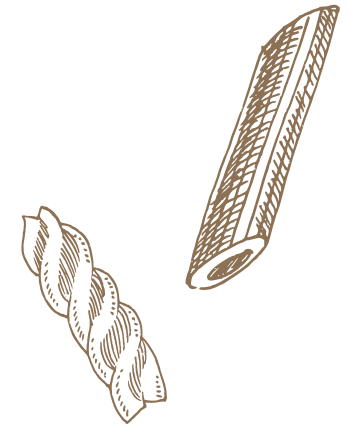
optionally with 3 Black Tiger prawns

€ 31

### Corn-fed chicken „crispy“

wild garlic risotto | two types of bell pepper

€ 32





## DESSERT

### **White chocolate crème brûlée**

two kinds of rhubarb

€ 12

### **Chef's Special**

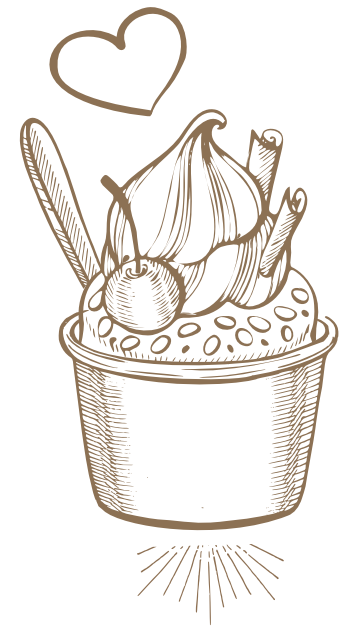
strawberry | dehydrated milk foam | bisquit | baileys

€ 14

### **Dark chocolate mousse for two**

raspberry | meringue

€ 14



# OPENING HOURS BRIGHT LOUNGE



Monday & Tuesday  
day off

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

# RESERVATION

Please send us an e-mail using the contact form on our homepage.

# HANNIBAL NIDDERAU

Gehrener Ring 5 | 61130 Nidderau  
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Phone 06187 - 93 587 74  
  [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.**



## NEW EVENT!

starting Mid-May

Every Thursday & Sunday:  
Summer events with live music  
in our Bright Lounge

