



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





A SMALL NOTE ON OUR OWN BEHALF

For a smooth process we recommend,
our popular meat platter or a combined fish/meat platter.
combined fish/meat platter.

Per person 300 g | € 54 incl. a wide selection of sides.

STARTERS

Crustacean Soup

Horseradish lobster foam

€ 12

Carpaccio di Manzo

Beef carpaccio | beet | goat cheese | mustard | chestnut honey

€ 15

Zucca Zucca

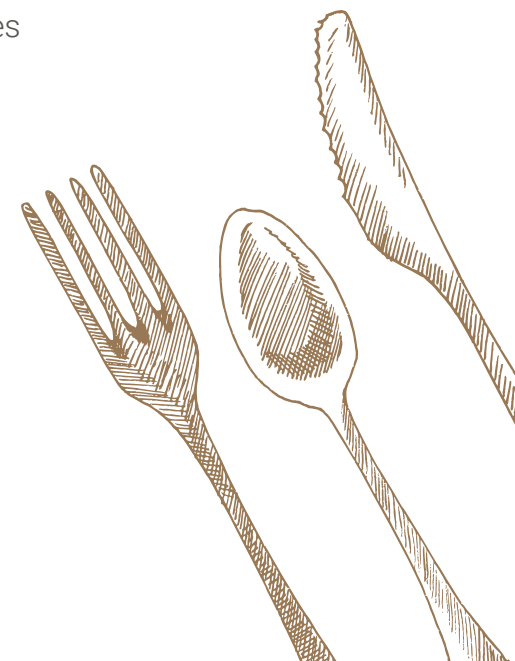
Pumpkin velouté | pumpkin in passion fruit marinade | 3 roasted scallops | duck liver cubes

€ 18 | vegetarian € 12

Escargot Bourguignon

Snail pan | baguette

6 pieces € 9 | 12 pieces € 14



TATAR

100 % American grain fed

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

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

... refined with horseradish and vegetable chips

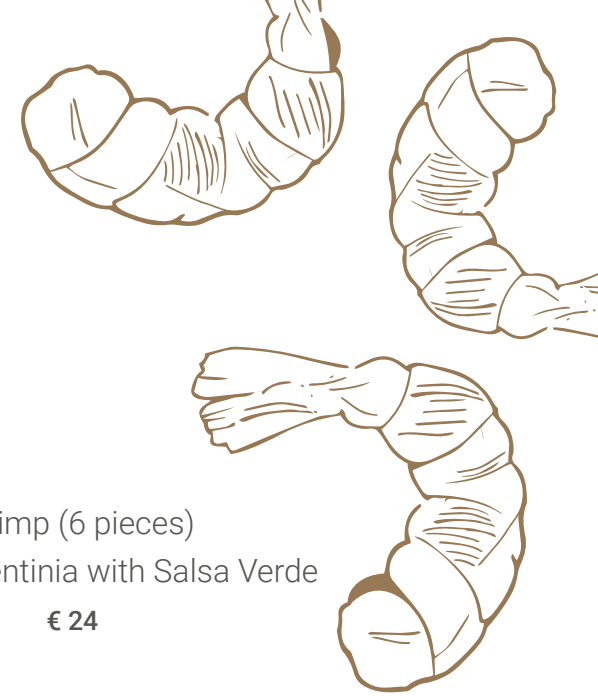
Appetizer or intermediate course each € 19 | Main course € 28

... refined with fresh truffle

€ 4 per gram

FROM SOUTHBEND GRILL

Fish and shellfish



„Catch of the day“

Our service tells you more



Gamba Imperial approx. 250 g
with Beurre Blanc

€ 36

Shrimp (6 pieces)
Gambo Argentina with Salsa Verde

€ 24

SIDES

Fries | Truffle mayo

€ 5

Potato gratin

€ 5

Truffle puree

€ 8

Grilled vegetables

€ 6

Mixed,
fried mushrooms

€ 6,50

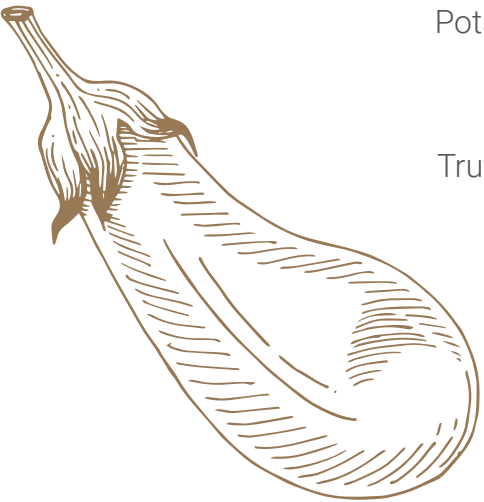
Broccoli | Cauliflower

Lemon marinade

€ 4,50

Wild herb salad
pickled vegetables | pumpkin seeds
orange-rosemary dressing

€ 5,50



PREMIUM



QUALITY

IN THE SELECTION

Hip

Hip Steak

Rib

Entrecôte
Rib-Eye Steak
Tomahawk

Short Loin

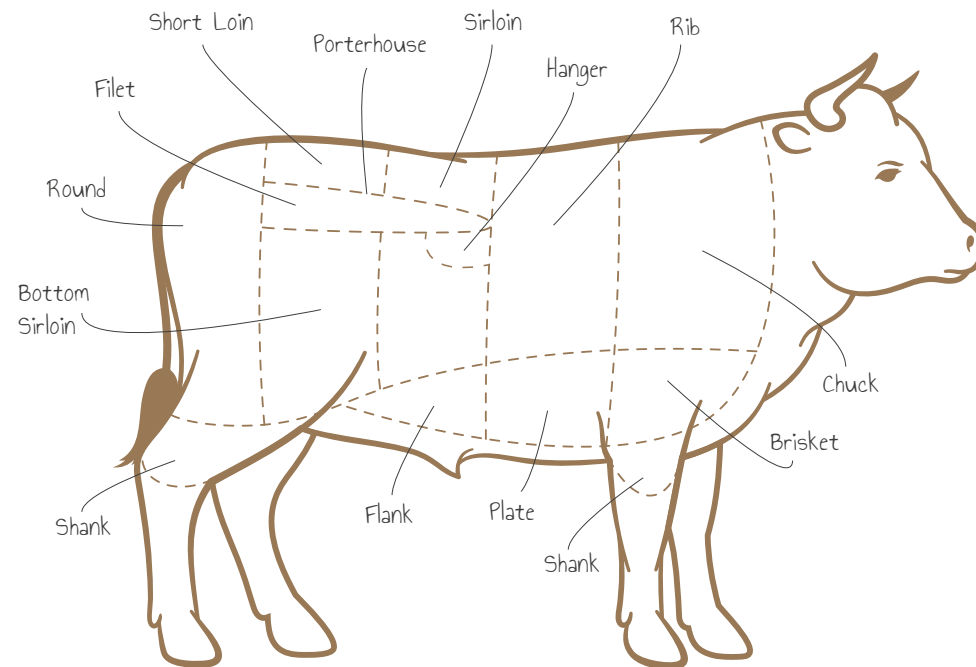
T-Bone Steak
Roast Beef

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

„Cut of the day“

Our service tells you more

Fillet

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

Cutlet

from the Iberico

250 g € 20

Preso

from the Iberico

(Recommendation of the kitchen max. medium)

250 g € 22

OVER THE TOP

Shrimp (5 pieces) Gambo Argentina

€ 12

fried foie gras from goose
(ethically and animal friendly raised)

€ 16

Surf and Turf 1.0

Shrimp (3 pieces) | Avocado

€ 12

Surf and Turf 2.0

Foie gras | Shrimp (3 pieces)

€ 20

EXTRA SAUCES

Wild herb butter | Homestyle BBQ-Sc.

each € 2,50

Sc. Bernaise | Ox jus

each € 3,50

SIDES

Fries | Truffle mayo

€ 5

Potato gratin

€ 5

Truffle puree

€ 8

Grilled vegetables

€ 6

Mixed, fried mushrooms

€ 6,50

Broccoli | Cauliflower

Lemon marinade

€ 4,50

Wild herb salad

pickled vegetables | pumpkin seeds

orange-rosemary dressing

€ 5,50



MAIN COURSES

Homemade ravioli (6 pieces) 🍃

Pumpkin | truffle

€ 21

Risotto

Saffron | serrano

€ 18

Saffron Risotto 🍃

€ 16

Duetto

Ossobuco (braised) | grilled fillet tip | root vegetables

€ 38

DESSERT

Pistachio parfait | brownie | dark chocolate | pineapple compote

€ 13

Chocolate Soufflé | orange ice cream

€ 11

Zabaglione | cassis ice cream

€ 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 to kontakt@hannibal-nidderau.de
or via our contact form on our homepage

HANNIBAL NIDDERAU

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

