



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 flavours to explore or old
familiar ones that bring back memories.

Tradition upholds innovation.

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





STARTERS

Wild garlic cream soup

Baked quail egg | Parma crunch | Crème fraîche

€ 13

Asparagus in different textures

Raspberry | Hollandaise | Pine nuts

€ 17

Scallops

Peas | Broad beans | Bacon stock

€ 19

Vitello Tonnato 2.0

Baked veal loin | Tuna cream

Pickled tropea onion | Capers

€ 19

 vegetarian



TARTAR

100 % American grain-fed

Organic egg yolk | Capers | Red onions | Cognac | Tabasco | Worcestershire sauce
Pickle | Mustard | Ketchup | Cayenne pepper | Sea salt | Toast

Version 1.0

Prepared by the chef

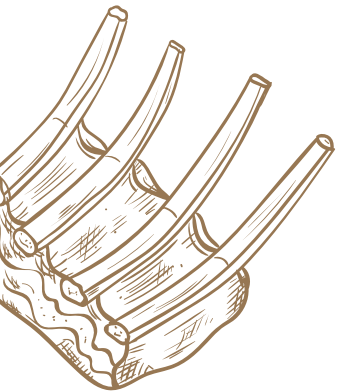
Version 1.1

Dressed at the table by our waiters

Version 1.2

"Beef Tartare" | Briefly seared | Fries

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



TODAY'S SPECIALS

BRIGHT LOUNGE



Fancy something special today?
Our service team would be delighted to share
details about our “Catch & Cut” specials.

THE MEATY MIX 1.0

A “can” for 4 people, a “must” for 8
– served in a pan –
Filet | Rib-eye | Roastbeef
approx. 300g per person | € 36

THE MEATY MIX 2.0

A special combination from
our Catch & Cut Specials
approx. 300g per person | from € 48



Lovely to have you with us.



PREMIUM



QUALITY

IN THE SELECTION

Hip

Hip Steak

Rib

Entrecôte
Rib-Eye Steak
Tomahawk

Short Loin

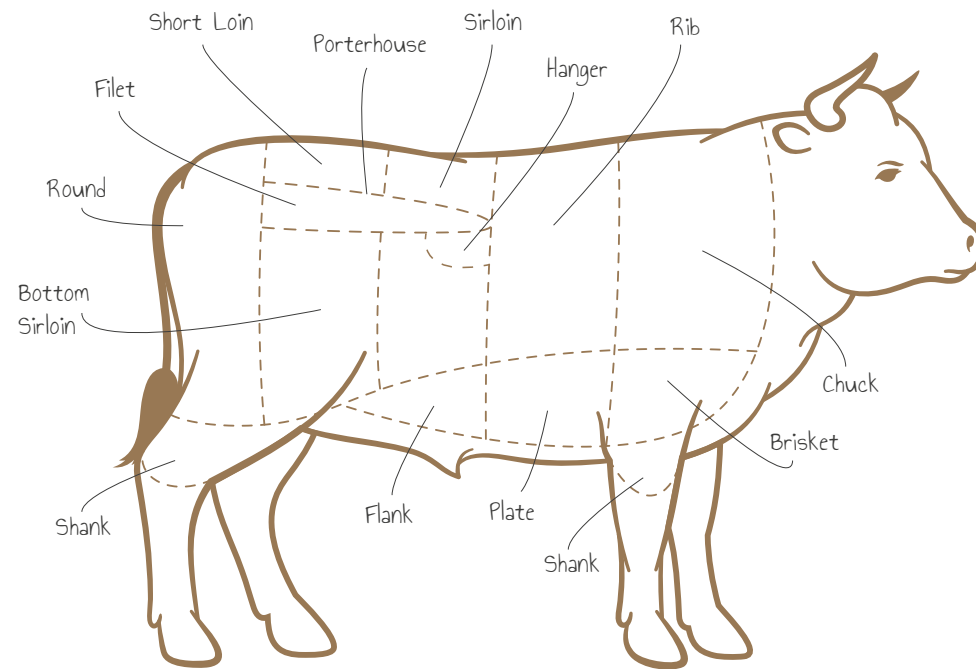
T-Bone Steak
Roast Beef

Flank

Flank Steak

Fillet

Fillet Steak



THE DIFFERENT COOKING LEVELS

Distinguish between six cooking levels:

Our
Standard

Blue

(french: bleu)

This cooking level is seldom used but is part of a comprehensive list.
The meat is seared briefly to be slightly grey outside and raw within, with a core temp of 38°C.

Raw, Bloody, English

(french: bleu | cru)

Vigorously seared, the meat remains nearly raw inside. A thin, brown crust.
Press it, and it gives way whilst the released meat juice is red.
Core temperature tops at 45 °C.

Medium rare

(french: saignant)

Inside, it's slightly bloody while it's pink on the outside. Crispy, brown crust – lukewarm meat.
Core temperature maximum is 45–55°C.

Medium

(french: à point | anglaise)

At this cooking stage, the meat is fully pink. It yields under pressure. The crust is crispy and brown, similar to the previous cooking stage.
Core temperature is 55 °C to 58 °C.
It isn't served hot!

Pink, Medium-well

(french: demi-anglais)

Only the core and meat juice are slightly pink.
Core temperature is 59 °C to 64 °C.
Served so it's bite-sized!

Well done

(french: bien cuit)

This level means the meat is fully cooked and doesn't yield at all.
Core temperature is above 65°C.



FROM THE SOUTHBEND GRILL

We always cook our steaks medium, unless you have a different preference.

MEATY | SEAFOOD

Filet

The finest and most tender cut

200 g € 33 | 300 g € 40

Rib Eye – Entrecôte

The classic sirloin steak

300 g € 29 | 400 g € 36

Roast beef

Pure meat delight without fat

300 g € 27 | 400 g € 34

Scallops

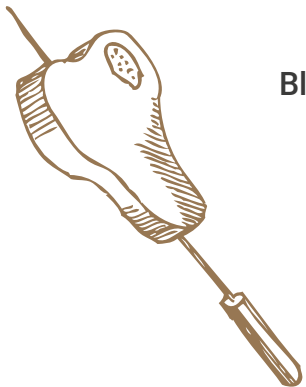
160 g

€ 28

Black Tiger Prawns

8 pieces

€ 24



OVER THE TOP

Braised onions

€ 4,50

Canadian lobster tail
raw-marinated | Green asparagus

€ 21

Duck foie gras

€ 12

EXTRA SAUCEN

Aioli

Chimichurri

Wild Herb Butter

Homestyle BBQ Sauce

each € 2,50

Sauce Béarnaise

Beef jus

Salsa Picante (very spicy)

each € 3,50

SIDES

Chips | Truffle mayo

€ 6

Fried green asparagus
with tomato salad

€ 7

Truffle purée

€ 8

Grilled vegetables

€ 6

Breaded sweet potato
with chilli-lime dip

€ 7

Asparagus in cream

€ 7

Wild herb salad | Pickled vegetables

Roasted nuts | House dressing

small € 5,50 | large € 12



MAIN COURSES

Homemade Pasta 🌿

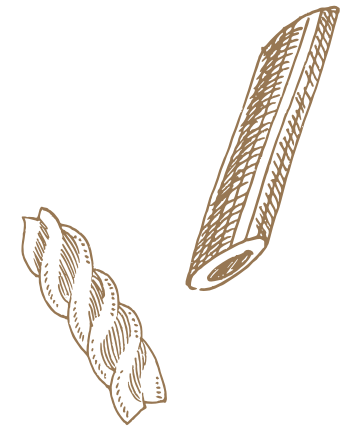
Tagliolini | Burrata | Colourful tomatoes | Pine nuts

€ 24

on top

Canadian lobster tail

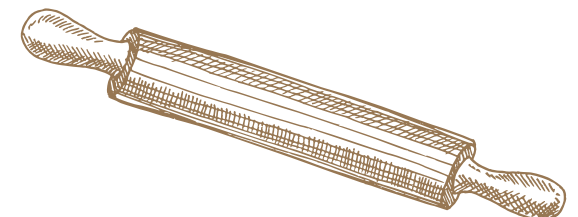
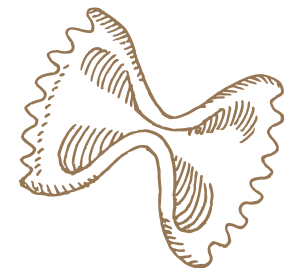
+ € 19



Corn-fed chicken breast Supreme

Onion mash | Bacon-wrapped beans | Wild garlic cream | Jus

€ 32



DESSERT

Caramel Crème Brûlée

Three kinds of rhubarb

€ 12

“Tipsy Strawberry Dream”

Strawberry tiramisu | Strawberry sorbet | Warm nougat eggnog

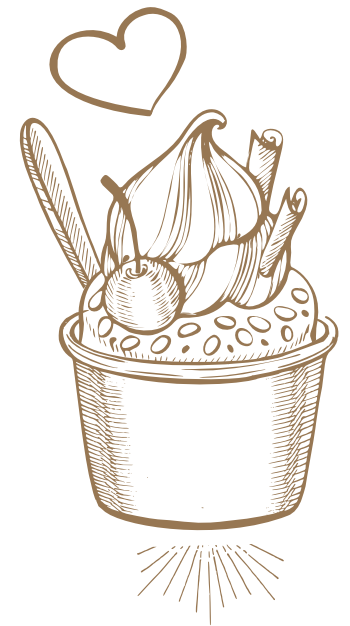
€ 14

Mousse for two

Red fruits | Meringue

€ 14

Fancy a liquid dessert?
Feel free to ask our friendly staff!



OPENING HOURS FOR THE BRIGHT LOUNGE

Closed Monday & Tuesday

Wednesday – Sunday

5 pm – 1 am (last orders at 10 pm)



RESERVATIONS

Contact us via email using the form on our website.

HANNIBAL NIDDERAU

Gehrener Ring 5 | 61130 Nidderau

www.hannibal-nidderau.de

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

All prices are inclusive of VAT.

We can happily provide you with an allergen menu.



Rate your stay with us
on Google

