



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

Chanterelle Cream Soup

Pumpnickel Soil | Truffle Foam | Herb Dust

€ 14

Textures of Tomato

Burrata | Basil | Pine Nut Dust

€ 17

Grilled Octopus

Gazpacho | Brioche | Chorizo | Cucumber

€ 21

Veal Meets Cherry

Veal Fillet | Cauliflower | Cherry | Balsamic

€ 21

 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 | Fries

Version 1.1

“Beef Tartare” | Briefly seared | Fries

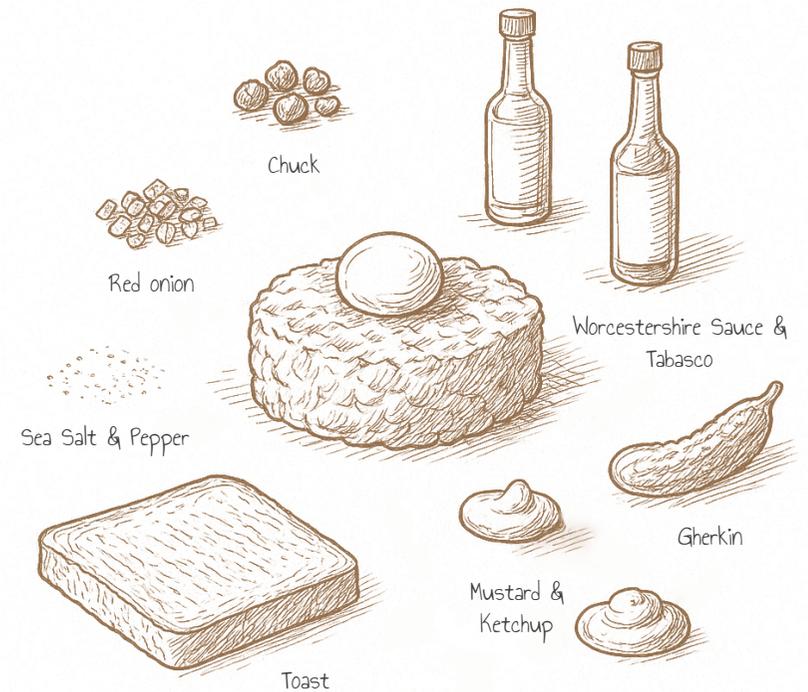
Starter or intermediate course each € 17

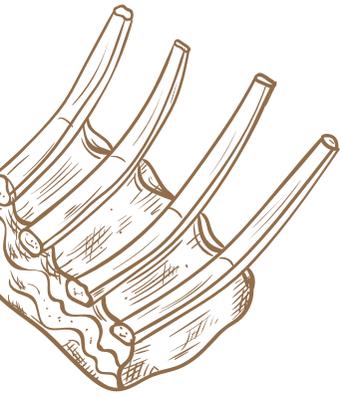
Main course each € 28

Version 2.0

Sourdough Slice | Truffle

€ 21





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



We're delighted to have you with us.



PREMIUM



QUALITY

IN THE SELECTION

Hip

Hip Steak

Rib

Entrecôte
Rib-Eye Steak
Tomahawk

Short Loin

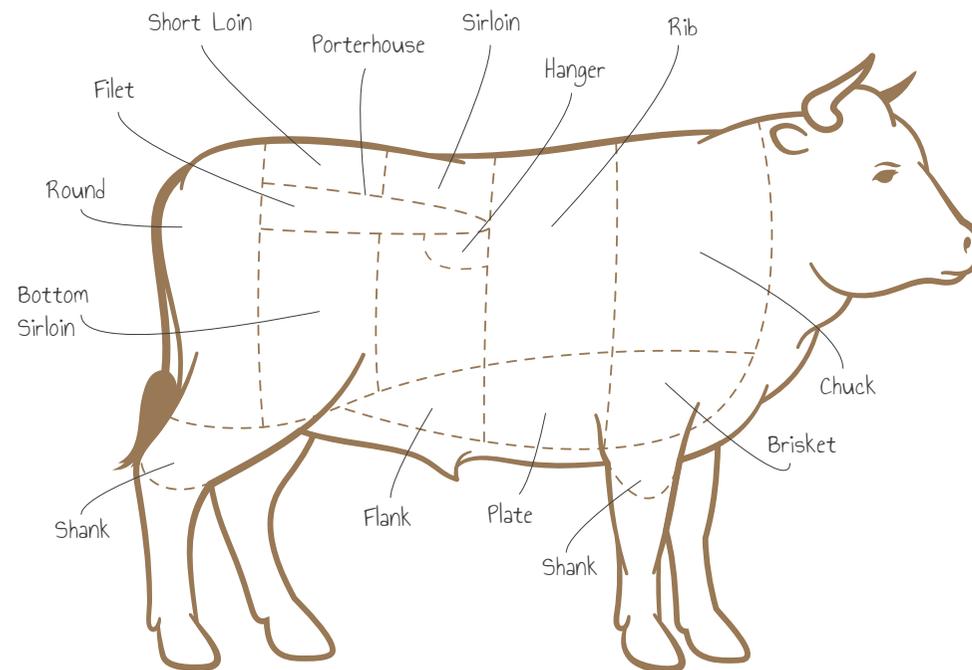
T-Bone Steak
Roast Beef

Flank

Flank Steak

Fillet

Fillet Steak



THE DIFFERENT COOKING LEVELS

Distinguish between six cooking levels:

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 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 is served warm, not 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.

Our Standard



FROM THE SOUTHBEND GRILL

We prepare our steaks medium by default, unless you prefer otherwise.

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

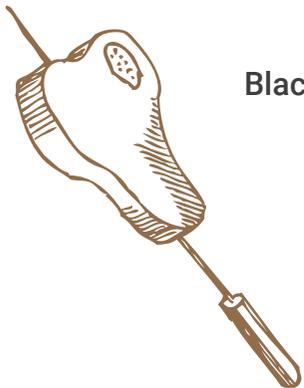
160 g

€ 28

Black Tiger Prawns

8 pieces

€ 24



OVER THE TOP

Braised onions

€ 4,50

Canadian lobster tail
on Mango Chutney

€ 21

Duck foie gras

€ 12

EXTRA SAUCES

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

Chanterelle Salad
Chorizo | Balsamic Reduction

€ 8

Truffle purée

€ 8

Grilled vegetables

€ 6

Breaded sweet potato
with chilli-lime dip

€ 7

Sprouting Broccoli | Tempura Batter
Tomato-Basil Cream

€ 7

Wild herb salad | Pickled vegetables
Roasted nuts | House dressing

small € 5,50 | large € 12



MAIN COURSES

Homemade Pasta

Spaghetti | Chanterelles
Fermented Garlic | Parmesan

€ 25

on top

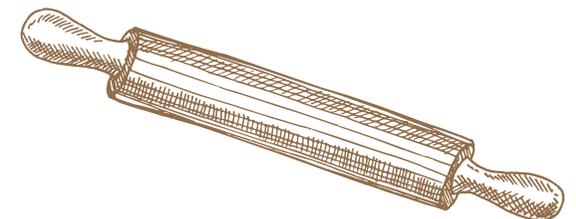
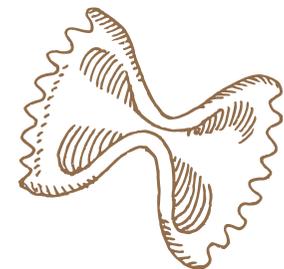
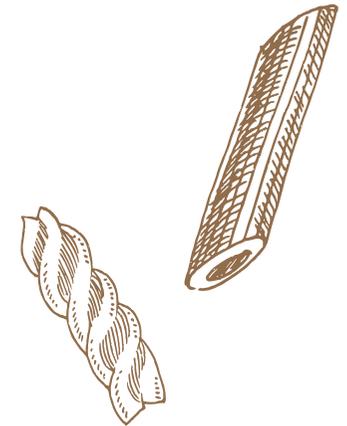
Canadian lobster tail

+ € 19

Braised Tail Cut

Truffle Jus | Sweet Potato | Market Vegetables

€ 32



DESSERT

Tahitian Vanilla Crème Brûlée
Macadamia Ice Cream | Blackberry
€ 12

Lemon Sarti Spritz
Sarti | Prosecco | Lemon | Shortcrust Pastry
€ 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
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