



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

Roasted Celeriac Soup

Veal Cheek Praline | Truffle | Veal Jus

€ 14

Yellow Beetroot Tartare

Apple | Mustard Seeds | Buttermilk

€ 14

Potato Foam

Scallop | Cauliflower | Brown Butter

€ 19

Crispy Pork Belly

Jerusalem Artichoke | Pear | Mustard

€ 19

 vegetarian



TATAR

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

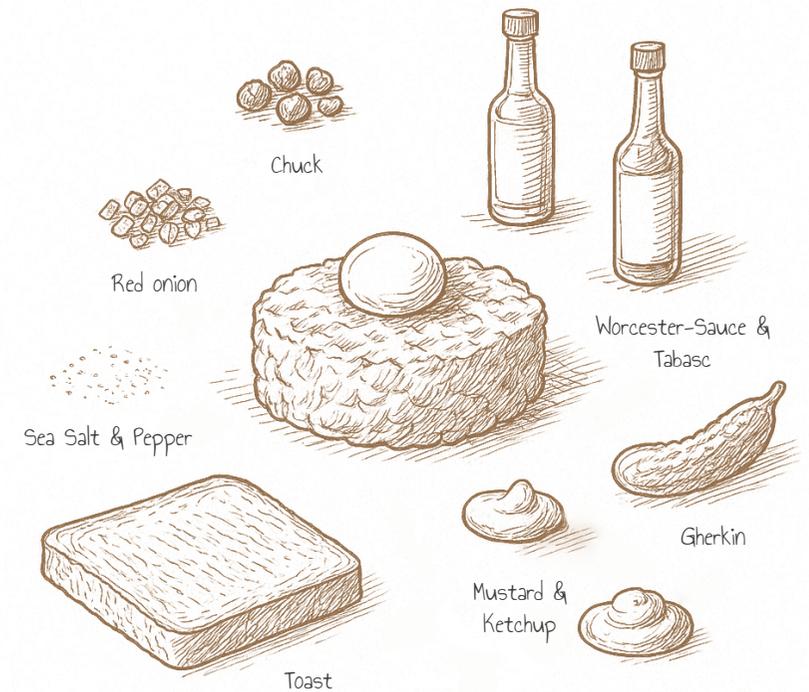
Starter or intermediate course each € 17

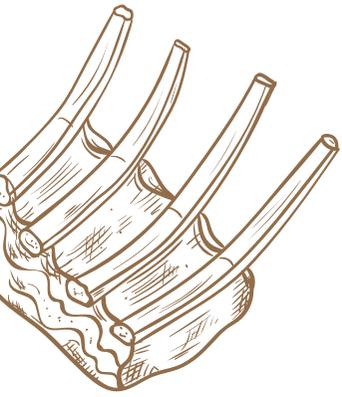
Main course each € 28

Version 2.0

Sourdough Slice | Truffle

€ 21





TODAY'S SPECIALS

BRIGHT LOUNGE



Looking for Something Special Today?
Our service team will be pleased to tell you
more 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

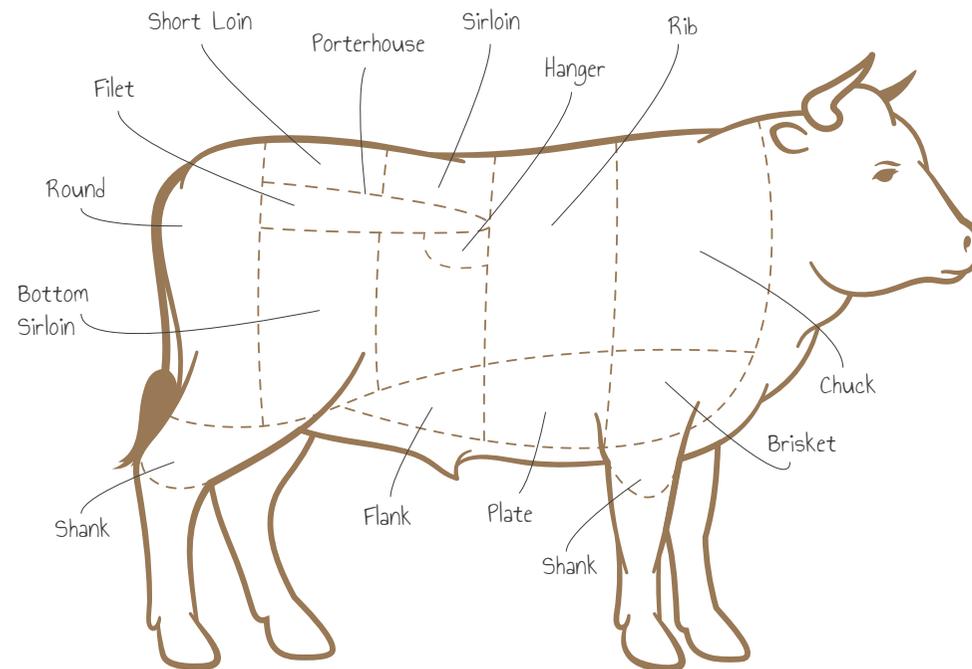
T-Bone Steak
Roast Beef

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

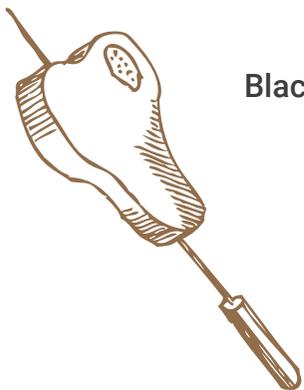
160 g

€ 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 Bénaise

Beef jus

Salsa Picante (very spicy)

each € 3,50

SIDES

Chips | Truffle mayo

€ 6

Creamed Savoy Cabbage | Coppa Crunch

€ 7

Truffle purée

€ 8

Grilled vegetables

€ 6

Vanilla Parsnip Purée | Almond

€ 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 | Spinach | Wild Winter Mushrooms

Truffle | Parmesan

€ 27

on top

Canadian lobster tail

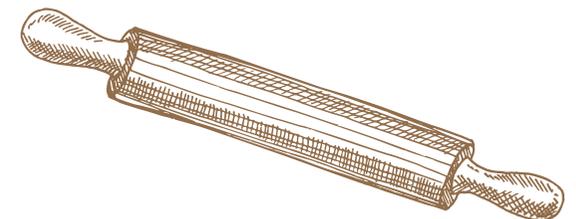
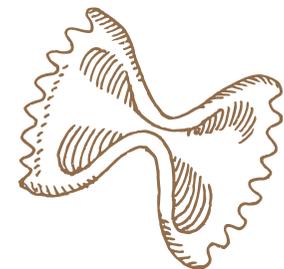
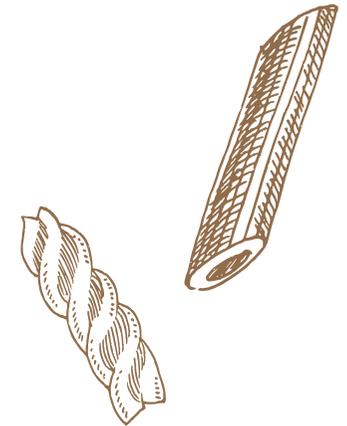
+ € 19

Vitello deluxe

Baked Veal Rack | Tonnato Sauce | Pea Purée

Baby Carrot | Veal Jus

€ 36



DESSERT

Tahitian Vanilla Crème Brûlée

Citrus Marmalade | Nougat Ice Cream

€ 12

Schwarzwälder Kirsch 2.0

Chocolate Brownie | Cherry Sorbet | Vanilla | Macadamia

€ 14

Mystic Mango

Mango | Rhubarb | Pistachio | Gin | Meringue

€ 14

Liquid Dessert?

Please feel free to ask our service team.



OPENING HOURS FOR THE BRIGHT LOUNGE

Closed Sunday, Monday & Tuesday

Wednesday – Saturday

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

