

# Welcome at the Alsterkrug restaurant

Dear guests,

did you already know...

...in 1720 the Alsterkrug was first mentioned in old documents and one of the first Pubs on the HeerstraÙe to Langenhorn. At that time, the owner was holding his first liquor license. Since then, the Alsterkrug has been playing an important part in the region and can tell a great story.

Today you will experience a modern and comfortable restaurant in which one likes to spend pleasant hours with friends, family or business partners.

In our menu, you will find traditional and international dishes. Our head chef Christian Bööck values regional products and a high quality of the ingredients - you will taste that too!

Lean back, relax, and let our team spoil you. If you have any questions or requests, we are happy to help.



L

G

vegetarian

lactose-free


gluten-free

All product prices are inclusive of the legal value added tax.  
For information about additives and allergenic substances please ask our staff.




## Starter

Home pickled salmon variation   seed bread   fig   honey mustard dill L sustainable salmon farming Faroe Islands	17 €
Beef carpaccio   roasted pine nuts   parmesan   rocket salad G,L	16 €
Marinated beef tatar   relish   toasted bread L	16 €
Gratinated goat cheese   thyme honey   baby chard mango-tomato chutney  G	12 €
Quino salad   carrot   paprika   avocado chilli dip  G,L	11 €



## Soup

Sweet potato soup   orange   nut cream  G,L	9 €
ALSTERKRUG Bouillabaisse   saffron   sauce rouille   toasted bread	13 €
Soup of the day	main course size 20 € 8 €

## Salad

Wild herbs salad   cherry tomatoes   cucumber   balsamico vinaigrette 	G,L	12 €
	starter size	9 €
Romaine lettuce   garlic croûtons   grana padano   Caesar dressing 		12 €
	starter size	9 €
Rice bowl   edamame   green asparagus   radish   cashew nuts 	G,L	17 €
Sesame soy mayonnaise		
	with prawns G	+9 €
	with chicken strips G	+7 €

## Pasta

Spaghettini   tomato sugo   garlic   grana padano   prawns		22 €
Tagliatelle   basil pesto   cherry tomatoes   rocket   parmesan 	L	19 €
Risotto   wild mushrooms   shallots   parsley   pine nuts 	G	18 €

## Lava Stone-Grill

250g Entrecôte / 400g Entrecôte G,L	39 € / 55 €
North German heifer, perfectly dry aged, hearty taste	
180g Beef fillet G,L	39 €
Argentinean Angus loin of beef, tender meat and intense taste	
180g Veal haunch medaillon G,L	29 €
Mecklenburg veal, mild aroma and fine structure	
200g Cornfed chicken breast G,L	26 €
Juicy and tender Beelitzer freeland chicken breast, aromatic taste	
200g Scottish salmon trout G,L	29 €
Scottish „Glen Douglas“ salmon trout, firm red flesh, grilled as chop	

All grill dishes are served with two supplements of your choice and our homemade „Café de Paris“-butter. Every additional supplement we charge with 5 €.


### Supplements

demiglace

bernaise sauce

remoulade sauce G

green asparagus G

princess beans  G

ratatouille vegetables  G,L

potato gratin  G

French fries  G,L

fried potatoes  
with onions and bacon G

## Fish

„ALSTERKRUG Pannfisch“   mustard sauce   cucumber salad   fried potatoes with onions and bacon G	25 €
Crispy roasted pike-perch fillet   white wine foam   ratatouille   small potatoes	27 €
Prawns pan   garlic-chilli butter   Mediterranean herbs   baguette	27 €

## Meat




Cold Roastbeef   remoulade   cornichons   fried potatoes G	26 €
Original Wiener schnitzel   cucumber salad   fried potatoes with onions and bacon	29 €
Chopped beef fillet   wild mushroom cream   potato fritter	29 €

## Burger & Sandwich

All burgers are available in vegetarian version

200g Beef Hamburger L Mecklenburg beef   brioche   tomato & salad   burger sauce   French fries	20 €
200g Beef Cheeseburger L Mecklenburg beef   whole meal   cheddar   tomato & salad   BBQ sauce   French fries	20 €
ALSTERKRUG Club Sandwich L Chickenbreast   egg   bacon   salad   club sauce   French fries	17 €
Roastbeef Sandwich Roastbeef   romaine lettuce   glazed onions   cornichons   remoulade   French fries	19 €

## Dessert

Crème brûlée   caramel   berries ragout  G	9 €
Galliano-cheesecake   homemade strawberry sorbet   crumble 	12 €
Peach   grandma's crumble cake   white chocolate ice cream 	10 €
Affogato al caffè   vanilla ice cream   Espresso   whipped cream	7 €
Various ice cream sorts   1 scoop for any further scoop or whipped cream we charge 1 €	3 €

## Coffee specialties

Cup of coffee	3,20 €
Cappuccino	3,80 €
Espresso	3,00 €
Double Espresso	4,50 €
Espresso Macchiato	3,20 €
Latte	4,00 €
Latte Macchiato	4,20 €
with flavour: vanilla-, caramel- or almond	4,50 €

### - Dessert wine recommendation -

Moncucco Moscatti d'Asti	5cl	8,50 €
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