

# Welcome at the Alsterkrug restaurant

Dear Guests,

we take care of sustainability and prefer regional products.  
A range of our meals in this menu are provided with our regional-stamp.  
We guarantee:

**99% of used ingredients are regional products**  
and have a delivery distance radius of maximum 150 km.



Besides our regional- seal you'll find the following shortcuts next to our meals: **(V) = vegetarian, (G) = gluten-free, (L) = lactose-free**

For information about possible additives and allergens please ask our service staff.

If you have any further questions or wishes, do not hesitate to ask us.

All prices include 19% value added tax.

# Autumn menu

## **“Cherry” tomato salad**

with buffalo mozzarella and garlic baguette

\*\*\*

## **Porcino cream soup**

with chives and bresada julienne

\*\*\*

## **Filet of rockfish fried on the skin**

with lime butter sauce, vegetable julienne,  
Mu Err mushrooms and fragrance rice

**or**

## **Tenderly stewed knuckle of veal**

with gravy, ratatouille, broccolino and small oven potatoes

\*\*\*

## **Hip ricotta mousse**

with crunchy lemon sponge and white chocolate mousse


3 course 34,50 €

4 course 42,50 €

## Starters

- Rare marinated slices of tuna** (G,L) 10.80 €  
in bergamot vinaigrette and avocado puree
- Wild boar sausage** (L) 8.90 €  
with pear pee puree and fried onions with forest aroma
- “Cherry” tomato salad** (V) 9.20 €  
with buffalo mozzarella and garlic baguette

### - Alsterkrug Classics -

- Hanseatic starter plate**  15.70 €  
Smoked halibut, eel and salmon, North Sea shrimps,  
scrambled eggs and pumpernickel

## Soups

- Porcino cream soup** (V,G) 7.90 €  
with chives and bresaola julienne
- Parsnip leek soup** 7.20 €  
with Goji berry cashew nut crumbs
- Soup of the day** 6.50 €

## Salads

Starter / Main course

**Mixed leaf lettuce** (V,L,G)

with balsamic vinaigrette, bell pepper and sprouts

6.90 € / 9.90 €

optional with:

**roasted chicken breast strips** (G)

- / 13.90 €

or

**roasted king prawns** (G)

- / 17.90 €

## Vegetarian

**Homemade tagliatelle** (V)

with pumpkin pesto, smoked mozzarella and herbs

14.50 €

**Risotto with mushrooms** (V)

with candied tomatoes and Grana Padano

14.50 €

## Fish

- „Alsterkrug fish trio“**  20.20 €  
Roasted fish filets with mustard sauce,  
glazed pointed cabbage and buttered potatoes
- Filet of rockfish fried on the skin** 19.50 €  
with lime butter sauce, vegetable julienne,  
Mu Err mushrooms and fragrance rice
- Roasted filet of sea bass** 22.50 €  
with white wine foam, sautéed Thai asparagus  
and tarragon potato cubes

## Meat

- Barbarie duck breast roasted to rosé** 21.50 €  
with cranberry jus, glazed sugar snaps and ricotta gnocchi
- Tenderly stewed knuckle of veal** 20.50 €  
with jus, ratatouille, broccolini and small oven potatoes
- Saddle of venison roasted to rosé** 27.00 €  
with port wine shallots, grilled pumpkin and chestnut puree

## - Alsterkrug Steaks -

**Filet of the heifer of the North German Beef (180g)**

with pepper sauce, fried beans, port wine onion jam  
and Jumbo French fries



29.50 €

**500g "Cuck flap tail" steak caved at the table**

with two sauces, glazed autumn vegetables  
and potato gratin

for 2 person

50,00 €

## - Alsterkrug Classics -

**Roast beef roasted to rose „cold“ (G)**

gherkins, roast potatoes with bacon and onions  
and sauce remoulade

19.80 €

**„Alsterkrug Sandwich“**

whole wheat toast, roasted chicken breast, crispy bacon  
tomato, cucumber, egg and salad, Jumbo French fries

15.90 €

**Wiener Schnitzel of veal (L)**

roast potatoes with bacon and onions, cucumber salad

22.70 €

## Dessert

<b>Hip ricotta mousse</b>	7.80 €
with crispy lemon sponge and white chocolate mousse	
<b>Vanilla ganache berry tarte (V)</b>	7.60 €
with Piña colada sorbet	
<b>Crème brûlée (V)</b>	7.10 €
with chestnut parfait and cherry ragout	
<b>Cheese variation (V)</b>	12.90 €
with Camembert Normandy, Pont l'Évêque, hay flower cheese, Frisian Blue, grapes, fig mustard, and homemade fruit bread	

- Our dessert wine recommendation -

**2015 Zagara**  
Moscato d'Asti  
Marchesi Di Barolo  
5cl 5.80 €