



RESTAURANT

# Alsterkrug

## Pfifferlinge | chanterelles

<b>Pfifferlingcremesuppe   Croûtons   Schnittlauch</b> Cream soup of chanterelles   croutons   chives	<b>9 €</b>
<b>Tagliatelle   Pfifferlinge   Kräuterrahmsauce   Pastrami</b> Tagliatelle   chanterelles   herb cream sauce   pastrami	<b>22 €</b>
<b>Pfifferlinge in Rahm   Kartoffelreibekuchen</b>  Chanterelles in cream   potato fritter	<b>22 €</b>
<b>Pfifferlinge in Rahm   geröstete Drillinge</b>  Chanterelles in cream   crispy roasted potatoes	
<b>wahlweise mit:</b> optionally with:	
<b>Kotelett von der Glen Douglas Fjordforelle</b> Chop of Glen Douglas fjord trout	<b>33 €</b>
<b>Wiener Schnitzel</b> Wiener schnitzel	<b>35 €</b>
<b>Rinderfiletsteak</b> Fillet of beef steak	<b>45 €</b>

## Saison Dessert Special | seasonal dessert special

<b>Erdbeer-Tiramisu   Zitronenbiscuit</b> Strawberry-tiramisu   lemon biscuit	<b>10 €</b>
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Dazu empfehlen wir:  
As a perfect accompaniment we recommend:

### Dessertwein | dessert wine

Moncucco Moscato d'Asti  
5cl 8,50 €



vegetarisch | vegetarian

L

laktosefrei | lactose-free

G

glutenfrei | gluten-free