




# Alsterkrug

## Saisonales Menü | Seasonal Menu

Steinpilzcremesuppe | Bündnerfleisch | Schnittlauch  
Cream soup of boletus | Bündnerfleisch (air dried beef) | chives  
10 €

oder | or

Geflämmter Fetakäse | Kürbis-Antipasti  
Babyleaf | Himbeervinaigrette   
Flamed feta cheese | pumpkin antipasti | baby leaf | raspberry vinaigrette  
12 €



Geschmorte Lammhaxe | Jus | Bohnen  
Karotten | Thymianpolenta  
Braised lambshank | gravy | beans | carrots | thyme polenta  
25 €

oder | or

Gebratenes Wolfsbarschfilet | Noilly Prat-Sauce  
Paprika-Birne-Chili | Röstdrillinge  
Crispy roasted sea bass | Noilly Prat sauce | bell pepper-pear- chilli | roasted potatoes  
24 €



Topfen-Vanilleknödel | Kekserde | Zwetschgenröster   
Curd vanilla dumpling | biscuit crumble | stewed plums  
10 €

Menüpreis 3-Gang | 3 course 42,00 €  
Menüpreis 4-Gang | 4 course 52,00 €



vegetarisch | vegetarian

L

laktosefrei | lactose-free

G

glutenfrei | gluten-free