

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 Heerstraße 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 Böock 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.




Starter

Home pickled salmon variation seed bread fig honey mustard dill L sustainable salmon farming Faroe Islands	15 €
Beef carpaccio roasted pine nuts parmesan rocket salad G,L	16 €
Marinated beef tatar relish toasted bread L	15 €
Gratinated goat cheese thyme honey baby chard mango-tomato chutney  G	10 €
Quino salad carrot paprika avocado chilli dip  G,L	10 €



Soup

Sweet potato soup orange nut cream  G,L	9 €
ALSTERKRUG Bouillabaisse saffron sauce rouille toasted bread	12 €
Soup of the day	main course size 19 € 8 €

Salad

Wild herbs salad cherry tomatoes cucumber balsamico vinaigrette	 G,L	12 €
	starter size	9 €
Romaine lettuce garlic croûtons grana padano Caesar dressing		10 €
	starter size	7 €
Rice bowl edamame green asparagus radish cashew nuts	 G,L	16 €
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 €

Grill

250g Entrecôte / 400g Entrecôte G,L North German heifer, perfectly dry aged, hearty taste	36 € / 52 €
180g Beef fillet G,L Argentinean Angus loin of beef, tender meat and intense taste	39 €
180g Veal haunch medaillon G,L Mecklenburg veal, mild aroma and fine structure	26 €
200g Cornfed chicken breast G,L Juicy and tender Beelitzer freeland chicken breast, aromatic taste	25 €
200g Scottish salmon trout G,L Scottish „Glen Douglas“ salmon trout, firm red flesh, grilled as chop	25 €

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

fried potatoes  G

French fries  G,L

Fish

„ALSTERKRUG Pannfisch“ mustard sauce cucumber salad fried potatoes G	25 €
Crispy roasted pike-perch fillet white wine foam ratatouille small potatoes	24 €
Prawns pan garlic-chilli butter Mediterranean herbs baguette	27 €

Meat




Cold Roastbeef remoulade cornichons fried potatoes G	24 €
Original Wiener schnitzel cucumber salad fried potatoes	28 €
Chopped beef fillet wild mushroom cream potato fritter	29 €

Burger & Sandwich

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

All burgers and sandwiches are served with French fries.

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 €
Various ice cream sorts 1 scoop for any further scoop or whipped cream we charge 1 €	3 €

- Dessert wine recommendation -

Moncucco Moscato d'Asti

5cl 8,50 €