

# 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

ALSTERKRUG smoked fish variation   pumpernickel   scrambled eggs G	18 €
Beef carpaccio   roasted pine nuts   parmesan   rocket salad G	16 €
Marinated beef tatar   relish   toasted bread	15 €
Gratinated goat cheese   thyme honey   spinach leaves   mango-tomato chutney G 	10 €
Creamy burrata   cherry tomato salad   basil   aceto balsamico G 	12 €

## Soup

Spinach cream soup   ricotta   roasted pine nuts 	9 €
ALSTERKRUG Bouillabaisse   saffron   toasted bread	12€
	main course size 19 €
Soup of the day	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 €
Edamame   jasmine rice   green asparagus   beetroot   cashew nuts	G,L 	14 €
	with prawns G	+9 €
	with chicken strips G	+7 €

## Pasta

Spaghettini   tomato sugo   garlic   grana padano   prawns		21 €
Tagliatelle   basil pesto   cherry tomato   rocket   parmesan	L 	18 €
Risotto   wild mushrooms   shallots   parsley   pine nuts	G 	16 €

# Grill

„Dry Aged“ Tomahawk of beef – caved at the table - G,L For two persons, approx. 1000g-1200g raw weight Preparation time approx.30-40 minutes	11,00 € per 100g raw weight
250g Entrecôte G,L North German heifer, perfectly dry aged, hearty taste	34 €
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 Westphlian KiKok 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	22 €
Crispy roasted pike-perch fillet   white wine foam   ratatouille   small potatoes	21 €
Prawns pan   garlic-chili butter   Mediterranean herbs   baguette	25 €

## Meat

Cold Roastbeef   remoulade   cornichons   fried potatoes G	24 €
Original Wiener schnitzel   cucumber salad   fried potatoes	27 €
Chopped fillet   wild mushroom cream   potato fritter	28 €

## Burger & Sandwich

200g Beef Hamburger L Mecklenburg beef   brioche   tomato & salad   burger sauce	18 €
200g Beef Cheeseburger L Mecklenburg beef   whole meal   cheddar   tomato & salad   BBQ sauce	19 €
ALSTERKRUG Club Sandwich L Chickenbreast   egg   bacon   salad   club sauce	16 €
Roastbeef Sandwich Roastbeef   romaine lettuce   glazed onions   cornichons   remoulade	19 €

All burgers and sandwiches are served with French fries.

## Dessert

Crème brûlée   caramel   berries ragout 	8 €
Galliano-cheesecake   homemade cassis sorbet   crumble 	10 €
Apple tarte tatine   puff pastry   boskop apple   vanilla ice cream 	9 €
Various ice cream sorts   1 scoop for any further scoop or whipped cream we charge 1 €	3 €