

Welcome at the Alsterkrug restaurant

Dear guests,

In 2020 the Alsterkrug celebrated its 300th anniversary: 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.



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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	15 €
Beef carpaccio roasted pine nuts parmesan rocket salad G	12 €
Marinated beef tatar relish toasted bread	12 €
Gratinated goat cheese thyme honey spinach leaves mango-tomato chutney G 	8 €
Creamy burrata cherry tomato salad basil aceto balsamico G 	10 €

Soup

Spinach cream soup ricotta roasted pine nuts 	8 €
ALSTERKRUG Bouillabaisse saffron toasted bread	9 €
	main course size 18 €
Soup of the day	7 €

Salad

Wild herbs salad cherry tomatoes cucumber balsamico vinaigrette	G,L 	10 €
	starter size	7 €
Romaine lettuce garlic croûtons grana padano caesar dressing		9 €
	starter size	6 €
Edamame jasmine rice green asparagus beetroot cashew nuts	G,L 	12 €
	with prawns G	+8 €
	with chicken strips G	+5 €

Pasta

Spaghettini tomato sugo garlic grana padano prawns		18 €
Tagliatelle basil pesto cherry tomato rocket parmesan	L 	16 €
Risotto wild mushrooms shallots parsley pine nuts	G 	15 €

Grill

250g Entrecôte G,L North German heifer, perfectly dry aged, hearty taste	31 €
180g Beef fillet G,L Argentinean Angus loin of beef, tender meat and intense taste	29 €
180g Veal haunch medaillon G,L Mecklenburg veal fillet, mild aroma and fine structure	26 €
200g Cornfed chicken breast G,L Juicy and tender Westphlian KiKok chicken breast, aromatic taste	25 €
200g Fiord trout G,L Norwegian Sea fiord 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 4 €.

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	21 €
Crispy roasted pike-perch fillet white wine foam ratatouille small potatoes	20 €
Prawns pan garlic-chili butter Mediterranean herbs baguette	23 €

Meat

Cold Roastbeef remoulade cornichons fried potatoes G	20 €
Original Wiener schnitzel cucumber salad fried potatoes	26 €
Chopped fillet wild mushroom cream potato fritter	25 €

Burger & Sandwich

200g Beef Hamburger L

Mecklenburg beef | brioche | tomato & salad | burger sauce 15 €

200g Beef Cheeseburger L

Mecklenburger beef | whole meal | cheddar | tomato & salad | BBQ sauce 16 €

ALSTERKRUG Club Sandwich L

Chickenbreast | egg | bacon | salad | club sauce 15 €

Roastbeef Sandwich

Roastbeef | romaine lettuce | glazed onions | cornichons | remoulade 16 €

All burgers and sandwiches are served with French fries.

Dessert

Crème brûlée caramel berries ragout 	7 €
Galliano-cheesecake homemade cassis sorbet crumble 	9 €
Apple tarte tatine puff pastry boskop apple vanilla ice cream 	8 €
Various ice cream sorts 1 scoop for any further scoop or whipped cream we charge 1 €	3 €