

Welcome at the Alsterkrug restaurant

Dear Guests,

we take care of sustainability and prefer regional products.
A range of our meals in this menu are provided with our regional-seal.
We guarantee:

99% of used ingredients are regional products

and have a delivery distance radius of maximum 150 km.



Besides our regional- seal you'll find the following shortcuts next to our meals: **(V) = vegetarian, (G) = gluten-free, (L) = lactose-free**

For information about possibly additives and allergens please ask our service staff.

If you have any further questions or wishes, don't hesitate to ask us.

All prices include 19% value added tax.

Spring menu

Beet root pickled herring tartar in a crispy bowl

with herbs sour cream and sakura cress

Green leek cream soup

with quail egg and two kinds of sesame

“Black Cobia” Kingfish filet

with spinach pesto sauce, young carrots
and roasted potato slices

or

Low temperature cooked shoulder of veal

with coffee jus, roasted romanesco
and young potatoes

Chocolate and advocaat mousse

with carrot cake and sorrel gel

3 Course 36.00 €

4 Course 42.00 €

Starters

- Beet root pickled herring tartar in a crispy bowl** 7.20 €
with herbs sour cream and sakura cress
- Roasted prawns and merguez** 9.20 €
with green asparagus, pine nuts and parmesan foam
- Goat cheese puff pastry cake (V)** 7.50 €
with dried plum and baby leaf chutney

- Alsterkrug Classics -

- Hanseatic starter plate**  15.70 €
Smoked halibut, eel and salmon, pickled herring,
scrambled eggs and pumpernickel

Soups

- Green leek cream soup (V,G)** 6.90 €
with quail egg and two kinds of sesame
- Thickened saffron fish stew** 7.20 €
with vegetables, sauce rouille and roasted bread
- Soup of the day** 6.50 €

Salads

Starter / Main course

Mixed leaf lettuce (V,L,G)

6.90 € / 9.90 €

with balsamic dressing, salted caramel cashew nuts and sprouts

optional with:

roasted chicken breast strips (G)

- / 12.90 €

or

roasted king prawns (G)

- / 15.90 €

Vegetarian

Homemade ricotta ramson ravioli (V,G)

13.40 €

with light tomato cream

Asparagus risotto (V)

12.90 €

with candied bell pepper and mozzarella balls


Fish

- „Alsterkrug fish trio“**  20.20 €
Roasted fish filets with mustard sauce,
glazed pointed cabbage and buttered potatoes
- “Black Cobia” Kingfish filet** 21.50 €
with spinach pesto sauce, young carrots
and roasted potato slices
- Roasted cod filet** 19.50 €
with Pernod foam, grilled pak choi and fennel fregola

Meat

- Crepinette of corn chicken leg** 18.90 €
with balsamic jus, asparagus vegetables and polenta cubes
- Saddle of lamb roasted to rose** 23.00 €
with jus, mini artichokes, melted tomatoes and potato chervil mousse
- Low temperature cooked shoulder of veal** 19.50 €
with coffee jus, roasted Romanesco and young potatoes

- Alsterkrug Steaks -

Filet of the heifer of the North German Beef (180g)		29.50 €
with pepper sauce, fried beans, port wine onion jam and Jumbo French fries		
Tomahawk of beef ca. 1.2 kg with bone		86.00 €
with two sauces, glazed "Vierländer" vegetables and potato gratin		

- Alsterkrug Classics -

Roast beef roasted to rose „cold“ (G)	19.80 €
gherkins, roast potatoes with bacon, onions and sauce remoulade	
„Alsterkrug Sandwich“	15.90 €
whole wheat toast, roasted chicken breast, crispy bacon tomato, cucumber, egg and salad, Jumbo French fries	
Wiener Schnitzel of veal (L)	22.70 €
roast potatoes with bacon and onions, cucumber salad	

Dessert

Rhubarb vanilla crumble with homemade yoghurt ice cream	6.90 €
Chocolate and advocaat mousse with carrot cake and sorrel gel	7.20 €
Crème brûlée (V) with Orthello parfait and passionfruit sauce	7.10 €
Cheese variation (V) with Camembert Normandy, Pont l'Évêque, hay flower cheese, Frisian Blue, grapes, fig mustard, black bread and baguette	12.90 €

- Our dessert wine recommendation -

2015 Zagara
Moscato d'Asti
Marchesi Di Barolo
5cl 5.80 €