



STARTERS

Assort your own starter from our Antipasti Buffet

Normal portion € 11,90

Small portion € 8,90

Carpaccio of Argentine angus tenderloin
with home-made pesto and freshly grated Parmesan cheese
€ 12,50

“Caesar`s Salad”
Romaine lettuce with savoury dressing
bread croutons and freshly grated Parmesan cheese
€ 8,90

“Gamba-Surprise”
Fried tiger king prawns in marinade flavoured with truffle oil
tops of rocket salad
€ 12,50

Fried breasts of quail with salad of lentils
Flavoured with balsamic vinegar, fritter of pumpkin seeds
€ 11,50

Grilled scallops on fennel-tomato-vegetable
with Riesling sauce and baked basil leaves
€ 13,50



SOUPS

Home-made cream of tomatoes
flavoured with fresh herbs
€ 6,00

Beef Consomme
with thin stripes of vegetable and marrow dumplings
€ 7,00

Home-made soup of lobster cream
with cognac
€ 8,00

VEGETARIAN DISHES

Jacket potato stuffed with leaf spinach and white mushrooms in cream
Fritter of green squash with curd flavoured with fresh herbs
€ 9,00

Spaghetti flavoured with rocket salad,
diced tomatoes in cream and grated Italian cheese
€ 9,50

Composition of steamed vegetable and mushrooms
rice and blue-cheese-sauce
€ 12,90



FISH DISHES

Original "Hamburgian Pannfish"

Filet of fish with herb-mustard-sauce and crispy fried potatoes
€ 16,90

Grilled filet of Norwegian salmon „Salmo Solar“
with leaf spinach, boiled potatoes and herbal butter

€ 19,00

Small portion € 14,50

Fried tiger king prawns flavoured with lemon grass
Mediterranean vegetable potpourri and garlic baguette

6 pieces € 19,50

4 pieces € 15,00

Executive Chef's Recommendation

"Skrei"

Winter-Codfish freshly caught at Lofoten Islands
poached with mustard butter on leaf spinach, parsley potatoes

or

fried on pointed cabbage narrowed with curry
braised tomatoes and flavoured rice

€ 16,90 / small portion € 13,90



MEAT DISHES

Green Cabbage
with smoked pork chop, boiled sausage
smoked pig's cheek, fried potatoes
€ 16,50

Tops of Argentine Angus tenderloin
cream flavoured with green pepper and mushrooms
green beans and potato fritters
€ 21,50 / small portion € 16,00

Escalope of veal
with side salad and crispy fried potatoes
€ 21,00 / ½ portion € 15,50

Noisettes of rack of lamb on thyme jus
with green beans, shallots flavoured with red wine, au gratin potatoes
€ 24,90 / small portion € 19,90

"Coq au Vin" of spring chicken
with stripes of bacon, pearl onions and white mushrooms,
red wine sauce, Parisian potatoes
€ 17,00

Stuffed rolls of veal in cream
flavoured with fresh herbs, Vichy-carrots and tagliatelle noodles
€ 16,00 / small portion € 12,00

GRILLED STEAKS

Argentine Angus tenderloin steak	180 g	€ 24,00
Argentine Angus tenderloin steak	250 g	€ 29,50
Breast of chicken	150 g	€ 16,50

Served with fried mushrooms, grilled tomato, crispy fried potatoes
sauce Béarnaise or herbal butter



SWEETS

Original Hamburgian
red fruit jelly with vanilla sauce
€ 5,50

Crème brûlée with sorbet of wild berries
€ 7,00

Exotic fruit plate with pineapple, kiwi, mango, papaya
cape gooseberry and chocolate mousse
€ 9,50

Warm apple pie with raisins
vanilla sauce and pistachio ice cream
7,50 €

“Pear Helene”
Poached pear with vanilla ice cream
hot chocolate sauce
€ 7,00

Soufflé of chocolate
with molten chocolate inside and hot rum cherries
€ 8,50

ICE-CREAM

Vanilla, Strawberry, Caramel, Hazelnut, Pistachio
Scoop
€ 2,10

CHEESE

Assorted cheeses
Tête de Moine, Goat Cheese, Brie Cheese, Gorgonzola
grapes and brown bread
€ 11,90