



RICKMER RICKMERS

Christmas Brunch 2022

25th and 26th December from 11:00 to 16:00 hrs

Eggs by choice

Omelette freshly cooked,
scrambled eggs, crispy bacon and grilled sausages

Bread and pastries

Selection of bread and rolls, croissants,
sweet cinnamon rolls as well as pastry and cookies

Cereal station

Corn flakes, honey smacks, cereals, fruit salad, fruit yoghurt, quark,
sweet hazelnut spread, honey and various marmelades

Out of the beech tree smoke

Salmon, mackerel, halibut, sprat and trout
with horseradish and mustard dill sauce

Salads and cold cuts

Garden salad, fresh tomatoes and cucumbers, raw vegetable salads,
various cold cuts, onion mett and a big cheese board

Fresh from the sea

Fried fillet of halibut, beetroot-horseradish-ragout

Meat station

Braised duck leg with cherry jus
Pork tenderloin with prune jus and sauce béarnaise

Our side dishes

Red cabbage with apple, potato dumplings, butter spaetzle,
carrots-oranges-vegetables, stoked salsify, potatoes parisienne

Desserts and cakes

Almond-semolina porridge with pear-cinnamon-compôte, chocolate crème brûlée,
red berry compôte with vanilla sauce, red and green jelly, pastries and cakes

**including coffee and tea
per person € 35,50**

Rickmer Rickmers Gastronomie

Bei den St. Pauli Landungsbrücken ● Fiete-Schmidt-Anleger / Ponton 1 a ● 20359 Hamburg

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