



## *Menu*

### KÖHLFLEET

Traditional out of Hamburg Labskaus (beef hash)  
served with fried egg and pickles

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„Hamburger Pannfisch“  
Fried fillets of fish with mustard-sauce and fried potatoes

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Warm chocolate-bread-pudding with berry compote

**A piece € 36,50**

### MOORFLEET

Potato soup with stripes of smoked salmon

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Fried fillet of pike-perch with a herb-mustard-crust, lentils  
with roast potatoes and crispy bacon

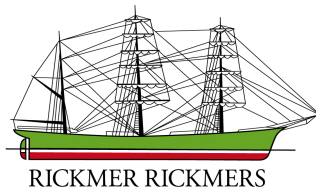
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Apple strudel with vanilla sauce and berry compote

**A piece € 39,50**

We offer our menus for not less than 25 persons. For organisational reasons please chose the same menue for the whole group. Vegetarian components are not problem.

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## *Menu*

### ALSTERFLEET

Hot smoked duck breast ginger-mango-chutney

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Fillet of salmon and halibut with spinach, crustacean-sauce, young potatoes

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Tonka-bean-Brûlée with oranges-vanilla-ragout

**Apiece € 43,90**

### BLEICHENFLEET

Surf & Turf

Sliced veal with a tatar of sauteed shrimps, tomato-basil-coulis

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Thuringian Duroc steak with gratinated potatoes, carrots and ginger jus

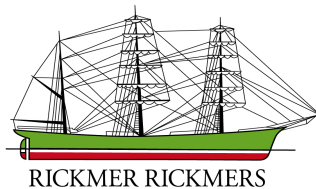
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Mascarpone-poppy-cream with amaretto-cherries

**Apiece € 49,90**

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## *Menu*

### DOVENFLEET

Rocket salad with goat cheese au gratin, crispy bacon and fig-dressing

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Rump steak, pink roasted, with sauteed cabbage, potato-chives-puree  
and "Rotspon"-shallotjus

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Lemongrass Creme Brûlée with mango-pomegranate-salad

**A piece € 49,90**

### NIKOLAIFLEET

Aniseed graved salmon, potato rosti with sour cream and Keta caviar

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Clear tomato soup with cherry tomatoes and basil

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Braised ox cheeks with root vegetables, parsley potatoes and port wine sauce

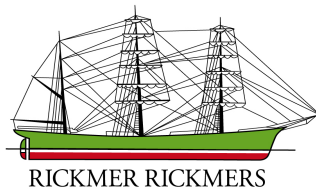
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New York cheesecake with blueberry compote

**A piece € 54,90**

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for the whole group. Vegetarian components are not problem.

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## *Menu*

### **BROOKSFLEET**

Carpaccio of beef with rocket and parmesan

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Saltimbocca from monkfish, tomato and basil sugo

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Breast of corn poulard on a puree of potatoes and beetroot,  
sautéed cabbage and mushroom cream

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New York cheesecake with blueberry compote

**A piece € 62,10**

### **WANDRAHMSFLEET**

Rickmer Rickmers appetizer variation

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Fried scallops, celery puree, tomaten sugo

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Fried fillet of codfish with truffle risotto and sautéed snow peas,  
pumpkin-pepper-sauce

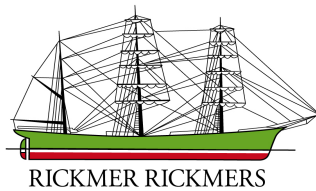
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White and dark mousse au chocolate with bourbon-vanilla-sauce  
and caramelized pineapple

**A piece € 62,30**

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## *Menu*

# MÜHLENFLEET

Sushi of tuna „New York Style“ with Wakame, ginger and Teriyaki sauce

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Clear tomato soup with veal dumplings

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Fried King Prawn on potato-avocado-puree

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Grilled Argentinian beef fillet with green asparagus  
and sauteed thyme-potatoes with port wine jus

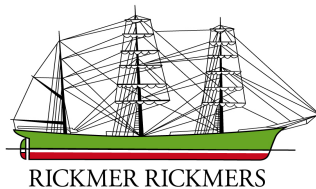
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Port wine pear with poppy zabaglione

**Apiece € 103,50**

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## *Menu*

### VEGETARIAN DISHES

Tomato soup with basil and sour cream

Foamed herb soup with roasted mushrooms

Roasted asparagus and king oyster mushrooms with parmesan

Salad of wild herbs with blossoms and pine nuts, balsamico dressing

Spinach pancakes with tomato bruschetta and gorgonzola cheese

Grilled Mediterranean vegetables-tartlet with sun-dried tomatoes, parmesan and pesto

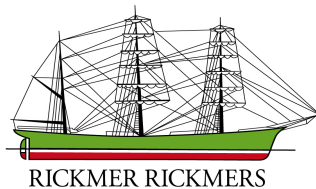
Baked risotto with tomato sugo and fried arugula

Crispy baked goat cheese with bruschetta and fig mustard on rocket salad

Porcini ravioli with sage and glazed tomatoes

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## *Menu*

### SAISONAL (FROM OCT. TO FEB.)

#### MENUE 1

Consommé of duck with ladle

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Vension ragout with wild mushrooms, brussels sprouts and potatoe noodles

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Gingerbread pudding and plum compote

**A piece € 34,50**

#### MENUE 2

Lamb's lettuce with sauteed mushrooms, crispy county bread and walnut dressing

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Half „Vierländer“ duck with red cabbage with apple,  
potato dumpling and red wine jus

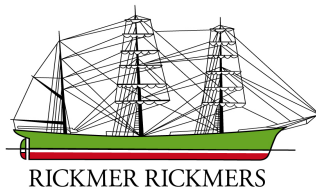
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Roast apple filled with marzipan and almonds, vanilla sauce

**A piece € 44,90**

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## *Menu*

### SAISONAL (FROM OCT. TO FEB.)

#### MENUE 3

Ginger-pumpkin-soup with roasted pumpkin seeds

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Napkin dumplings carpaccio with fried King oyster mushroom

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Pink Breast of duck with orange jus, red cabbage with apple and butter spaetzle

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Involtini of "Boskop"-apple with walnut ice cream

**A piece € 51,90**

#### MENUE 4

Fried scallops turnips puree and wild-herb-foam

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Bouillon of prime boiled beef with garden vegetables

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Veal steak on sautéed savoy-cabbage, gratinated potatoes and juniper berry

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Chocolate-crème-brulee with spice-orangen-salad

**A piece € 61,90**

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## *Menu*

### SAISONAL (FROM OCT. TO FEB.)

#### MENUE 5

Smoked salmon with potato rösti and horseradish cream

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Pears, beans and bacon

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Fruit jelly with vanilla sauce

**Apiece € 31,50**

#### MENUE 6

Lamb's lettuce with fried pear and pumpkin seeds

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Bouillon of goose

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Roast goose with mugwort, red cabbage with apples, potato dumpling  
and red wine sauce

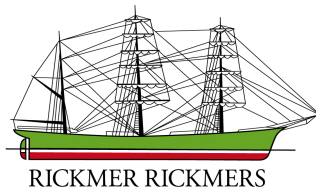
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Chocolate breadpudding with brandied cherries

**Apiece with soup € 63,50**  
**Apiece without soup € 59,50**

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## *Menu*

### SAISONAL (FROM OCT. TO FEB.)

#### MENUE 7

Potato soup with smoked salmon and chives

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“Holstein” curly kale with hog jowls, smoked pork chop and salami-style sausage,  
and sweet roast potatoes

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Cherry compote with vanilla ice cream

**A piece € 29,80**

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