



RICKMER RICKMERS

Christmas Brunch 2023

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 plaice, creamed brussels sprouts

Meat station

Piccata milanese of chicken on a ragout of thyme and tomato
Peppered "Holstein" pork loin with red grapes-demi glace

Our side dishes

Baked cauliflower, cream cabbage with herbs, butter beans,
potato-gnocchi, mashed-potatoes with sweet peas, butter spaetzle

Desserts and cakes

Tonka bean-rice pudding with tangerine ragout, panna cotta with baked apple compote,
cherry compote with vanilla sauce, red and green jelly, pastries and cakes

**including coffee and tea as well as one glass of prosecco upon reception
per person € 45,50**

Rickmer Rickmers Gastronomie

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

Telefon 040 / 319 63 73