



Menu

KÖHLFLEET

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

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

Warm chocolate-bread-pudding with berry compote

A piece € 38,50

MOORFLEET

Potato soup with stripes of smoked salmon

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

Apple strudel with vanilla sauce and berry compote

A piece € 41,50

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.



Menu

ALSTERFLEET

Hot smoked duck breast ginger-mango-chutney

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

Tonka-bean-Brûlée with oranges-vanilla-ragout

Apiece € 46,50

BLEICHENFLEET

Surf & Turf

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

Thuringian Duroc steak with gratinated potatoes, carrots and ginger jus

Mascarpone-poppy-cream with amaretto-cherries

Apiece € 52,90

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Menu

DOVENFLEET

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

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

Lemongrass Creme Brûlée with mango-pomegranate-salad

A piece € 59,90

NIKOLAIFLEET

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

Clear tomato soup with cherry tomatoes and basil

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

New York cheesecake with blueberry compote

A piece € 61,90

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Menu

BROOKSFLEET

Carpaccio of beef with rocket and parmesan

Saltimbocca from monkfish, tomato and basil sugo

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

New York cheesecake with blueberry compote

A piece € 73,50

WANDRAHMSFLEET

Rickmer Rickmers appetizer variation

Fried scallops, celery puree, tomaten sugo

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

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

A piece € 74,50

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Menu

MÜHLENFLEET

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

Clear tomato soup with veal dumplings

Fried King Prawn on potato-avocado-puree

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

Port wine pear with poppy zabaglione

Apiece € 107,50

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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

Vension ragout with wild mushrooms, brussels sprouts and potatoe noodles

Gingerbread pudding and plum compote

A piece € 39,50

MENUE 2

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

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

Roast apple filled with marzipan and almonds, vanilla sauce

A piece € 47,50

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Menu

SAISONAL (FROM OCT. TO FEB.)

MENUE 3

Ginger-pumpkin-soup with roasted pumpkin seeds

Napkin dumplings carpaccio with fried King oyster mushroom

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

Involtini of "Boskop"-apple with walnut ice cream

A piece € 54,90

MENUE 4

Fried scallops turnips puree and wild-herb-foam

Bouillon of prime boiled beef with garden vegetables

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

Chocolate-crème-brulee with spice-orangen-salad

A piece € 66,90

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Menu

SAISONAL (FROM OCT. TO FEB.)

MENUE 5

Smoked salmon with potato rösti and horseradish cream

Pears, beans and bacon

Fruit jelly with vanilla sauce

Apiece € 33,50

MENUE 6

Lamb's lettuce with fried pear and pumpkin seeds

Bouillon of goose

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

Chocolate breadpudding with brandied cherries

Apiece with soup € 67,50
Apiece without soup € 63,50

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Menu

SAISONAL (FROM OCT. TO FEB.)

MENUE 7

Potato soup with smoked salmon and chives

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

Cherry compote with vanilla ice cream

Apiece € 31,50

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