



BEST OF HAMBURG FOR GROUPS OF 13 PERSONS OR MORE

STARTERS

Asparagus cream soup - <i>vegetarian</i> - Asparagus from „Spargelgut Meyer“ and wild garlic pesto	€ 9.50
VLET Caesar salad Romaine lettuce hearts, crispy bacon, bread crisps and hard cheese dressing <i>with roasted breast of corn-fed chicken</i> <i>with white water prawns</i>	€ 11.50 € 17.90 € 27.90
Salmon trout tartare Sour cream from „Kruse“, marinated cucumber and horse radish	€ 14.50

MAIN COURSES

VLET beef tartare Gherkin, coarse-grain VLET mustard and country egg 120g with beer pretzel loaf 180g with roast potatoes	€ 17.90 € 27.90
Linda potato dumplings - <i>vegetarian</i> - „Friesisch Blue“ blue cheese sauce, roast walnuts and caramelised pear	€ 19.50
„Finkenwerder“ plaice Bacon sauce, mashed linseed oil potatoes and pickled cucumber salad	€ 24.50
Pasture-raised veal schnitzel In crispy breadcrumbs, with lemon, cranberries, roast potatoes and cucumber salad	€ 25.50
Fried char fillet Peas, carrot and lavender	€ 27.50

DESSERT

Hamburg red fruit compôte Frisian biscuit and whipped cream	€ 8.50
Vanilla cream flambé	€ 8.50

BELSAZAR ALSTER SPRITZ

Belsazar Vermouth Rosé, orange, Tonic
0,2l € 10.50

APEROL/ANDALÖ SPRITZ

Aperol or Andalö, orange, sparkling wine
0,2l € 9.50

MATTHIAS GAUL, PALATINATE

2016 VLET Grauburgunder, dry
0,2l € 9.00

MATTHIAS GAUL, PALATINATE

2016 VLET Cuvée red
0,2l € 9.00

Please see our food allergy statement for further information on potential allergens.