

Brasserie

• LES ENTREES •

Caramelized picandou
with truffle vinaigrette and marinated beet root slices 23

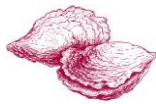
Carpaccio of Husum beef
with shredded Parmigiano Reggiano and marinated mushrooms 27

Flensburg smoked fillet of eel
with chives, scrambled eggs, roasted Flensburg bread
and freshly-ground horseradish 31

Thinly sliced Pata Negra ham
with Ligurian olives and mushroom crostini with aioli 28

Mediterranean salad
with tomato pesto and olive couscous 19

Salade César with croûtons
and shredded Parmigiano Reggiano 19
with breast of corn poulard 26
with fried prawns 28
with sauteed beef tips in veal jus 26



• LES HUÎTRES •

Oysters served on crushed-ice
with chester bread, lemon and shallot vinaigrette 7 per piece

• LES SPÉCIALITÉS •

Caprese crema
with chili pepper, lemon, crème fraîche and tomato compote 24

Marinated slices of sea trout
with ginger ale vinaigrette, smoked salmon cream and avocado 26

Essence of vine-ripened tomatoe
with basil and mozzarella crostini 21

Steak tatar »Alter Meierhof«
with crème fraîche, grated egg, mixed pickles
and toasted Frisian bread 120 g 29 180 g 36 with Imperial Caviar 15 g surcharge 28



• LA RECOMMANDATION •

We gladly recommend you the asparagus menu.

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• LES CLASSIQUES •

Galetti pasta
with spinach leaves, walnuts, cream cheese
and diced cooked ham 28 vegetarian 24

Spaghetti »Alter Meierhof«
with olives, capers, shredded Parmigiano Reggiano 22
with fried prawns 32

Braised Holstein beef cheek
with red wine jus, colorful carrot vegetables and potato foam 43

• LA VIANDE •

Two kinds of kikok corn chicken
with dukkah crust, spiced yogurt
and chickpeas with peppers 44

Whole braised Poltinger lamb knuckle
with gremolata jus, bean cassoulette
and confit potato 51

*Pink roasted saddle of venison
with red wine jus, pointed cabbage
à la crème and beetroot 48

*Pink roasted Husum fillet of beef
with beech mushrooms and
green vegetables 52

• LE POISSON •

Sautéed fillet of zander
with Riesling foam, cucumber vegetables,
bimi broccoli and dill potatoes 48



Soup of sea fish
with sauce rouille and roasted
baguette slice with Emmental
Soup 29 Main course 42

Codfish »Alter Meierhof«
First, we serve a small soup with Riesling
and dill. For the main course, the fillet with
mustard seed parsley foam and roasted romaine
lettuce with tomato and olive tapenade. 49

Fillet of sea bass
with caviar beurre blanc, leaf spinach
and wild broccoli 54

• LES DESSERTS ET LE FROMAGE •

Tiramisu
with white cappuccino ice cream 19

Crème brûlée
with rhubarb compote and raspberry sorbet 19

Iced champagne soup
with marinated nagami kumquats and curd sorbet 20

Marinated pineapple
with pineapple caramel jus, Tahitian vanilla ice cream and mascarpone espuma 20

Selection of raw milk cheeses
from Maître Affineur Waltmann with fig mustard and fruit bread 22