



# *Alt Helgoländer Fischerstube*

FISCHKÜCHE FÜR GENIESSER

## Menue

1

### „HAMBURGER MENUE“

Eel soup

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Traditional out of Hamburg: Labskaus (beef hash) served with fried eggs

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Fried fillets of fish with mustard sauce and fried potatoes

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Red berry compote with vanilla sauce

**A piece € 32,20**

2

Potato-leek-soup with smoked salmon

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Fried red rose fish fillet, creamy-mushroom-spinach, parsley potatoes

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Red berry compote with vanilla sauce

**A piece € 26,90**

We offer our menus for not less than 15 persons.  
For organisation reasons please chose the same menu for the whole group.  
Vegetarian components are no problem



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## Menue

3

Crayfish soup with crayfish tails

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Poached fillet of cod fish, carrot vegetable, mustard sauce, mashed potatoes

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Mocha crème brûlée

**A piece € 31,50**

4

Clear Gourmet fish soup with garlic bread

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Fried fillet of salmon with sesame, wok vegetables, basmati rice

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Yogurt Panna-cotta on rosemary cherries

**A piece € 33,80**

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5

Leek-cream-soup with stripes from graved salmon

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Saltimbocca of pike perch, broccoli on tomato sauce, gratinated potatoes

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Crème caramel  
A piece € 32,50

6

Rocket salad with fillets of orange, goat cheese and smoked salmon

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Clear Gourmet fish soup with garlic bread

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Fried fillets of gilthead, tomato rice, pesto

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Curd-vanilla-cam, chutney from mango-pomegranate  
A piece € 39,50

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7

Duet from scallop and prawn, ratatouille salad

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Celery-apple-soup

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Fried fillet of wolffish, pointed cabbage, shitake mushrooms, gratinated potatoes

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Baked semolina dumplings on warm rum fruits  
**Apiece € 42,80**

8

Tomato soup with basil

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Rump steak with mushrooms á la crème, roasted onions and fried potatoes

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Red berry compote with vanilla sauce  
**Apiece € 34,50**

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## Menue

9

Amuse bouche

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Clear tomato soup with pike perch dumplings

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Poached lobster, spaghetti with basil, lobster foam

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Fried sole fillets, morel cream, duchess potatoes

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Dessert variations

**A piece € 58,50**

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Alt Helgoländer Fischerstube  
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