



## *Alt Helgoländer Fischerstube*

FISCHKÜCHE FÜR GENIESSER

# Fingerfood

## ALTERNATIVE 1

*Tomato-Mozzarella sticks with basil pesto*

*Rolls with smoked salmon, avocado and cream cheese with lamb's lettuce*

*Baked balls of "Labskaus" with beetroot sprouts*

*Scampi with potato coat and wasabi-cucumber salad*

*Saté of chicken with asian chili sauce*

*Butter Cake*

*Mousse of white chocolate and poppy*

***A piece € 24,50***

*Since our fingerfood is freshly prepared for you, please understand that we offer this only for not less than 15 persons.*



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## ALTERNATIVE 2

*Antipasti sticks with red pesto*

*Tatar of salted white herring with fried arugula*

*Roast beef rolls filled with celery salad*

*Cantaloupe melone with parma ham*

*Salmon with coat of sesame with marinated Wok vegetables*

*Crespelle filled with cream cheese, tomatoes and arugula*

*Red fruit jelly with vanilla sauce*

*Coconut panna-cotta with passion fruit sauce*

***A piece € 33,50***

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## ALTERNATIVE 3

*Baked balls of risotto with mango-bell pepper-chutney*

*Small Salmon rissole on spicy glassnoodle salad*

*Small meatballs with feta cheese*

*Graved salmon in herb crêpe with honey mustard dill sauce*

*Saté of chicken with asian chili sauce*

*Crispy baked rolls of tuna and wasabi with tomato prunes ragout*

*Cream of Advocaat with marinated strawberries*

*Apple-Lasagne with roasted almonds*

***A piece € 38,50***

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