



Alt Helgoländer Fischerstube

FISCHKÜCHE FÜR GENIESSER

Menue

1

„HAMBURGER MENUE“

Eel soup

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

Fried fillets of fish with mustard sauce and fried potatoes

Red berry compote with vanilla sauce

A piece € 46,80

2

Potato-leek-soup with smoked salmon

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

Red berry compote with vanilla sauce

A piece € 41,80

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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3

Crayfish soup with crayfish tails

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

Mocha crème brûlée

A piece € 42,80

4

Clear Gourmet fish soup with garlic bread

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

Yogurt Panna-cotta on rosemary cherries

A piece € 47,50

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5

Leek-cream-soup with stripes from graved salmon

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

Crème caramel

A piece € 46,50

6

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

Clear Gourmet fish soup with garlic bread

Fried fillets of gilthead, tomato rice, pesto

Curd-vanilla-cam, chutney from mango-pomegranate

A piece € 59,50

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7

Duet from scallop and prawn, ratatouille salad

Celery-apple-soup

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

Baked semolina dumplings on warm rum fruits

A piece € 64,90

8

Tomato soup with basil

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

Red berry compote with vanilla sauce

A piece € 47,50

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9

Amuse bouche

Clear tomato soup with pike perch dumplings

Crayfish ragout,
linguine with cherry tomatoes, green asparagus,
basil and shaved parmesan

Fried sole filets, morel cream, duchess potatoes

Dessert variations

A piece € 89,50

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