

STRICKER'S



HAFEN HAMBURG

ELPHI-GOURMET MENU

3rd of September till 8th of November 2018

King prawn on ringlet beet carpaccio with roasted cauliflower

*2017th Chardonnay Almerly
Maitre Vignerons, Provence*

Pumpkin ginger cream with core oil and croutons

*2017th white Burgundian Edenbusch
Winehome Hauck, Rhine Hessians*

Softly braised leg of deer with carrots, sweet chestnuts,
quinces and dumplings

*2011th Hamburger Rotspon – Coteaux de Peyriac
In the Hamburg memory town stored and bottled*

or

Wels cathfish in the herbal crust
on champagne herb and turnip puree

*2017th Semillion dry
Kreuznach, vineyard Kruger, Nahe*

Iced chocolate tartlet with almond cracknel,
elder jelly and pear ragout

Kruger's Rubin sparkling wine
Vineyard Karl-Franz Kruger, Nahe*

4 ways menu incl. 4 selected wines 59 € per person (0,1l / *0,05l)
4 ways menu without wine 42 € per person 3 ways menu 36 € per person
Wine service by wish plus 12 € per person

The offer is valid daily from 17.30 o'clock - we kindly ask for your reservation.

You receive information about ingredients in our dishes which can release allergies or quarrelsomeness on inquiry with our service employees!