



HAMBURG GANZ(S) WEIHNACHTLICH 2017



Triologue from gourmet fish
on beluga lentils, truffles balsamico-glace

2015th Sauvignon Blanc - Oliver Zeter , Palatinat

Pumpkin cream with Styrian coal oil and roasted cores

*2016th Mesta Rosé
Tempranillo - Uclés, Spain*

Goose drumstick in orange-sauce with apple- purple cabbage
and bacon-sprouts
with homemade dumpling or roasted potatoes

*2011th Hamburger Rotspan – Coteaux de Peyriac, Languedoc
Speicherstadt-bottling*

Tiped apple- cinnamon soup with semolina dumpling

*2014th Riesling select „Alte Reben“
wineyardt Kruger, Nahe*



4 ways menu incl. selected wines (0,1l / 0,05l) 58 € per person

4 ways menu without wine 39 € per person

3 ways menu without wine 33 € per person. Vine-service plus 12 € per person.

The offer is valid daily from 17.30 o'clock - we kindly ask for your reservation under „Elphi-menu“.

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

