

STRICKER'S



HAFEN HAMBURG

ELPHI-MENU

September / October 2019

Salmon Tartar on beetroot Carpaccio with horseradish cream,
and autumnal salad

Elbling 2018 - vineyard Willems Willems

Winemaker Peter Thelen (7,60 € additional glass 0,2l)

Pumpkin ginger cream with seed oil and croûtons

2017th Semillion dry – vineyard Kruger, Nahe (7,60 € additional glass 0,2l)

Calf's medallion in Parma-ham coat
on artichoke-vegetables and Roman Gnocchi

2016th Castelli del Grevepesa - Chianti Classico DOCG Castelgreve (9,90 € additional glass 0,2l)

or

North Sea cod on lavender foam, pureed peas
and candied black roots

2018th Chardonnay Durbach, Margraf von Baden, Salem (9,90 € additional glass 0,2l)

Chocolate soufflé with Tonka beans icecream

**2018th Secco red, Bodensee, Markgraf v. Baden (4,90 € additional glass 0,1l)*

Wir bitten um eine Reservierung unter „Elphi Menü“

4 ways menu incl. selected wines (0,1l / *0,05l) 62 € per person

4 ways menu without wine 44 € per person

3 ways menu without wine (without starter , with soup) 38 € per person

We kindly ask for your reservation.

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