

STRICKER'S



HAFEN HAMBURG

SUMMER GOURMET MENU

Menu 1: from 16th of June to 22nd of Juli 2018

Espuma Ceviche on lemon rosemary sorbet
and coriander

*2016th Ecológico Blanco "Mundo de Yuntero",
Jesús del Perdón

Frappé cucumber-mint
soup with crayfish tails and garden cress

*2015th Rivaner, Ahn Pietert, Domaine Aly Duhr & Fils.
Moselle Luxembourgeoise, Luxembourg

Fillet of the apple pig in the sage-bacon coat
in artichoke vegetables, grilled polenta and thyme gravy

*2015th Cabernet & Merlot, Grande Réserve,
Château Haut-Blanville, Languedoc-Roussillon, France*

or

Roasted fillet of gilthead
on mangold-chickpea vegetables,
mauve mashed potatoes and saffron sauce

*2017th Chardonnay & pinot blanc dry
"Editio Classica", vineyard Peth-Wetz

Strawberry - Mascarpone Crumble

*2016th Secco white dry "What the Fogt",
vineyard Fogt, Rheinhessen, Germany*

Menu 2 : from 23rd of Juli to 2nd of Septembre 2018

Tatar of the fillet of beef in horseradish cream,
to baked capers and wild herb salad

*2016th pinot noir dry, Réserve,
Family of winemakers Flick, Rheinhessen, Germany

White tomato cream
with basil dumpling

*2016th White Burgundian dry "from Keuper",
Royal Castell'sches Domänenamt, Franken, Germany

Monkfish on carrot puree,
to grilled green asparagus and limes butter

*2016th Silvaner Erste Lage Kugelspiel,
VDP-vineyardt Royal Castell'sches Domänenamt*

or

Tournedos vom Kalb mit Steinpilzen, Pfifferlingen und
Morcheln an Kartoffelbaumkuchen
und Burgunder-Jus

*2014 Pinot Noir dry "Gipskeuper",
VDP-vineyard Schnaitmann

Cream Brûlée with stewed plums and orange ice

*2016th Secco white dry "What the Fogt",
vineyard Fogt, Rheinhessen, Germany*

4 ways menu incl. selected wines from „Rindchens Weinkontor 109 € for 2 person.

4 ways menu without wine 72 € for 2 person.

3 ways menu without soup 64 € for 2 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!