



#### **MENUE I**

Labskaus – beef hash with fried egg

Pan fried fish with pommery mustard sauce and German fried potatoes

Red berry compote with vanilla sauce

Apiece € 23,90

### **MENUE II**

Lamb lettuce with dijon-mustard dressing, bacon and croutons

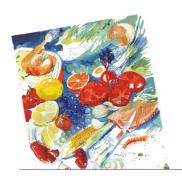
Fillet of pike perch with lentils and county potatoes

NY cheesecake with strawberry sauce

Apiece € 25,20

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 1 20354 Hamburg | 1 Telefon 040 / 35 30 50





### **MENUE III**

Celery salad with crossini of goose liver and hibiscus-chili-glace

Venison in a cream sauce with German homemade noodles, cranberry and lamb lettuce

Plum parfait with salad of pears

Apiece € 27,00



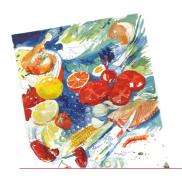


### **MENUE IV**

	Carpaccio of beef with frisée salad and parmesan
	Mushroom's consommé with herb-pancakes
Fillet o	f pike perch with creamed cabbage, bacon sauce with thyme potatoes

Bread pudding with vanilla sauce and berries

Apiece € 34,00





#### **MENUE V**

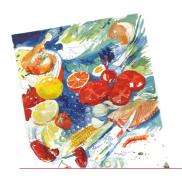
Asian salad with mango and grilled prawn

Risotto of chanterelles with spring onions and serrano ham

Blackened mahi mahi with snow peas, coconut-curry sauce and prawns cracker

Mousse au chocolate with campari-orange salad

Apiece € 34,50





#### **MENUE VI**

Caesars salad with parmesan and croutons

Fillet of pike perch of spinach and riesling sauce

Breast of chicken of snow pears, mushrooms vegetables a la cream with macaire potatoe

Hamburger bread pudding with vanilla sauce and berry compote

Apiece € 34,50

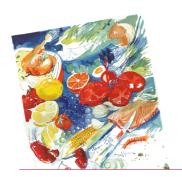




### **MENUE VII**

Salad of herbs with grilled pepper salmon and marinated pu	ımpkin
Cream of polenta with spring onions and pumpkin seed	oil
Prime ribs with jus, sauce béarnaise, broccoli and potato	gratin

Tiramisu with strawberry sauce
Apiece € 37,00





#### **MENUE VIII**

Carpaccio of beet root with herb cream and spring onions

Fillet of atlantic sole filled with spinach and crayfish sauce

Steak of veal with chanterelle sauce and sage gnocchis

Peach parfait with orange-yoghurt-sauce

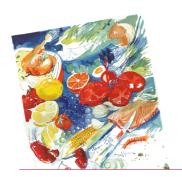
Apiece € 42,00





### **MENUE IX**

Salad of herbs with nut dressing, fillet of venison and cranberry compote
Watercress soup with northern shrimps and pumpkin seed sour cream
Rack of lamb with grilled vegetables, rosemary potatoes and pesto
Mango-maracuja-cream with raspberry sauce and salad of marinated kiwis
Apiece € 42,50





#### **MENUE X**

Smoked fish soup with horse radish cream

Porchini ravioli with sage butter

Steamed haddock with vegetables and mustard sauce

Marinated breast of duck with asparagus, potato risotto and kumquatcranberry-sauce

Mousse of white chocolate with marinated cherries

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Apiece € 46,00





### **MENUE XI**

Watercress salad with asparagus tips and vinaigrette of shallot	
Spaghetti with lobster	
Beef fillet with green beans, potato gratin and Bordeaux sauce	

Creme brulée with berry compote

Apiece € 48,50



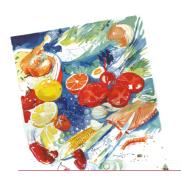


### MENUE XII (SAISONAL FROM OCT. TO FEB.)

Lamb lettuce with dijon-mustard dressing, bacon and croutons
arscher Curly cale with hog jowls, smoked pork chop and salami styl ausage, German pan fried potatoes and sweet pan fried potatoes
Aquavit

Red berry compote with vanilla sauce

Apiece € 19,90





### MENUE XIII (SAISONAL FROM OCT. TO FEB.)

Lobster Cream soup with North Sea shrimps and tarragon

Half canard with majoram, sweetheart cabbage and speck pancake

Warmly German chocolate lebkuchen pudding with cherries in rum and vanilla sauce

Apiece € 28,90





### MENUE XIV (SAISONAL FROM OCT. TO FEB.)

Garden salad with balsamico dressing, chanterelles, bacon and croutons

Roasted ½ duck with cream cabbage, macaire potatoes and orange-honey sauce

Creme brulée with chocolate and mango-ginger salad

Apiece € 29,50





# MENUE XV (SAISONAL FROM OCT. TO FEB.)

	Lamb's lettuce with goose mousse, crossini and cranberries
	Bouillon of goose with pancake-stripes and mushrooms
Roa	ast goose with red wine jusm, red cabagge with apples, potatoes,
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Red berry compote with vanilla sauce

Apiece € 46,00