

## with beer or just because

<b>baked potato with sour cream</b> small salad	5,50
<b>baked potato with sour cream</b> smoked salmon   small salad	8,90
<b>baked potato with sour cream</b> fried chicken Stripes   small salad	8,90

## snacks

<b>colourful salad composition</b> all kind of green stuff   cherry tomatoes   peppers   garlic croutons	7,00
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and add your choice of dressing - homemade and simply delicious  
raspberry dressing | herb vinaigrette | balsamic vinaigrette | vinegar & basil oil

### something extra? here you go:

- duck breast 4,50
- mozzarella or feta cheese 2,50

<b>Flammkuchen</b>	9,40
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fine bacon | onions | sour cream

there are some things that should be left just the way as they were invented,  
for example: the Alsatian Flammkuchen, a tarte flambée with a very thin bread dough

leeks   rocket salad   cherry tomatoes   onions   grated parmesan   sour cream without meat – but packed with flavor, a temptation not only for vegetarians	10,00
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<b>Holstein potato leek soup</b>	5,60
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with bacon pieces or croutons

simply throw potatoes and fresh market vegetables in a pot, season and boil it, then puree all together,  
refined with crispy fried bacon, fried onions and fresh parsley, simply delicious

<b>grandma Hedwig fish pot</b>	8,10
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steamed fish fillets | plenty of vegetables | strong wine sauce with saffron

hot with a lot of fish and vegetables, a fish stew as it should be, family secrets from our chef Gunnar great  
grandmother, who not only showed him where the wooden spoon hangs, but also how to cook  
a really good fish soup - enjoy

Possible additives can be inquired from our staff. All prices in euro include local vat and service charge.  
Please don't hesitate to talk to our staff if you have any food allergies or special dietary needs, we will happily assist  
you.

## for hungry sailors

**“Hanzz sausage – spicy curry”** 9,90  
curry sausage | Hanzz’s fruity-spicy curry sauce | French fries | small fresh salad

**“Strammer Max”** 9,40  
Holsteiner smoked ham | crusty brown bread | fried egg  
delicious and without fuss, simply the northern way of smoking ham – the real Holsteiner Katenschinken

Holsteiner ham is produced exclusively in the traditional way in Schleswig-Holstein. During the ripening period it is rubbed by hand weekly with salt and spices. Then it is smoked for up to half a year over beech wood. After this smoking period the ham has developed its own distinctive flavour: mild, aromatic and with a fine nutty note.

**“dead grandma”** 11,90  
black pudding | sauerkraut | mashed potatoes  
Sounds strange, but it is a cult and for a good reason. Black pudding is a specialty of the north German cuisine. The base is a mixture of black pudding and oat groats. The sausage is cut and seasoned with salt, pepper and marjoram, heated and traditionally served with sauerkraut and mashed potatoes.

**2 double corned fillet** 11,90  
remoulade | crispy fried potatoes with bacon and onions

The German term Matjes comes from the Dutch Maatjesharing. This is a variation of Maagdenharing, what means so much like “girl herring” or “virgin herring” and refers to the sexual unripeness of the caught herrings.

## Officer’s treats

**penne noodles häamburgisch** 12,50  
fresh penne noodles | tomato-garlic sauce | lots of crunchy vegetables | freshly grated parmesan  
Hamburg national colours are well known; white and red – just like our penne noodles häamburgisch. We do not want to say that the national colours of Hamburg originate from this dish. Rather, the red in Hamburg’s national colours should have their origin in the many red bricks houses of this hanseatic city. But since bricks are usually not very tasty, we have come up with something different: Penne noodles Häamburgisch

**Hamburger schnitzel** 13,60  
pork escalope Viennese style | fried potatoes | with or without fried egg  
Everyone is familiar with a Wiener schnitzel. But what is the Hamburger schnitzel? At the end of the 19<sup>th</sup> century around the same time as the Wiener schnitzel was created, the schnitzel a la Holstein emerged too. With smoked salmon, sardines, capers and anchovy fillets the unique Schleswig-Holstein schnitzel was born. And since nothing gets in a Hamburger without an egg the Hamburger schnitzel comes with a fried egg. But now with all that fish and capers as well as all the meat and the egg, we would have had a dish with too many ingredients. So cut a long story short, we left the fish in the sea and the capers on the bush and came up with the perfect dish.

**Hamburger sailor labskaus** 13,70  
corned beef | beetroot | mashed potatoes | roll mops (pickled herring fillet) | fried egg  
The sailor classic, but land rats often find this combination daunting. We suggest simply try it out. Your taste buds will be rewarded with a new experience and you will find out if you have the guts to become a sailor.....

and if you still not sure, but would like to have a taster, here is our smaller portion 7,40

**“Hanzz sausage – smoked gourmet bratwurst”** 10,50  
smoky gourmet ham sausage | pickled cabbage | mashed potatoes

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## captain's treat

### **Holsteiner pike-perch**

21,00

fried pike-perch fillet | glazed sugar peas | cherry tomatoes | beetroot risotto

They say that the people from north Germany do not speak so much. And what is the ideal occupation for a man who does not talk much? Fishing of course! And what does the fisherman do in the Holstein Schweiz. Precisely that, especially on Grosser Plön lake one can enjoy the silence, the fresh air and of course the fishing.

### **pan fried fish**

17,00

fried fish fillets | mustard grain sauce | crispy fried potatoes with bacon and onions

Pan fried fish always appeared on the table when there was left-over fish from the previous day. But that's history. We use the best fresh fish available. With a delicious mustard seed sauce and crispy fried potatoes this former dish from such a modest background has become a real feast.

### **"origin" heifer entrecôte**

24,40

fried entrecote steak | homemade herb butter | French fries | small fresh salad

For you it becomes more and more important to know, where from our products come and in which kind and under which conditions they were produced. With trans-gourmet origin we fulfill these three requirements: excellent culinary quality, original producer stories and a secured sustainability performance. "The stress-free slaughtering, the keeping and the processing of heifers - guarantee good meat. Heifers are mature female cattle that have not yet calved. becomes from many fine little fat veins passed through and is thereby especially tender, aromatic and juicy

### **fried fish**

16,70

cod in batter | homemade tartar sauce with onions and cucumber | crispy fried potatoes with bacon and onions

"You're acting like a fried fish" – people used to say this about the fanatical behavior of an immature girl. Well now you can go fanatical about our cod in crispy batter.

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## sweet treats from the treasure chest

<b>red jelly</b> red fruit compote of raspberries, red and blackcurrants   vanilla ice cream	4,50
<b>homemade cake</b> freshly baked cake choose from our coffee or tea specialities	6,90
<b>almond panna cotta</b> with spice apple chutney	6,10
<b>homemade ice cream</b> vanilla   chocolate   raspberry   walnut and maybe add	per scoop 1,50
▪ marinated fresh fruits	2,00
▪ portion whipped cream	1,00
▪ chocolate sauce	1,00
<b>walnut sundae ice cream</b> three scoops of walnut ice cream walnuts   caramel sauce   whipped cream	6,90
<b>mixed ice cream</b> one scoops vanilla   one scoop chocolate   one scoop raspberry   whipped cream	4,90
<b>Bellevue sundae ice cream</b> one scoop of each: vanilla, chocolate, raspberry fresh marinated fruits   raspberry sauce   brittle   whipped cream	7,50

bon appétit and enjoy our treats

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## good to know

enjoy our culinary delights in the bar, on the terrace as well as in our restaurant "Alster Charme"

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www.relexa-hotel-hamburg.de | Tel. 040 28 444 0 | Januar 2017