

# STEIGENBERGER

HOTEL TREUDELBERG

HAMBURG

## MENU SUGGESTIONS

Create your menu individually

### Starters

House pickled wild salmon with spice orange and saffron cream  
Carpaccio of monkfish with orange fennel and herb emulsion  
(extra charge € 5,00)  
Cold smoked duck breast with cranberries, mango and arugula  
Couscous salad with marinated avocado and wild herb salad  
Sashimi of home-cured salmon with avocado cream  
Beef carpaccio with arugula, parmesan and pine nuts  
Beef carpaccio with truffle cream and spicy orange chutney  
Antipasti selection (peppers, mushrooms, red onion, eggplant, zucchini)  
Original bruschetta with parmesan cheese  
Leaf salad with mango and fried black tiger shrimp (extra charge € 5,00)

### Soups

Cream soup of celeriac with parsley oil  
Consommé Double with truffle gnocchi and diced vegetables (extra charge € 5,00)  
Essence of vine tomato with basil dumplings Truffled polenta cream soup with chorizo Parsley root soup  
with smoked salmon  
Lobster soup with mushroom duxelles and basil julienne (extra charge € 5,00)

### Main courses

Tranche of saddle of veal with Riesling creamed cabbage and potato-truffle mousseline  
(Extra charge € 10,00)  
Roasted fillet of sea bass with blueberry risotto, tiny tomato, basil foam Medallion of pasture-raised beef  
with vanilla carrots and Macaire potatoes (Extra charge € 10,00)  
Grilled breast of corn poulard with peperonata vegetables, potato gratin and thyme jus  
Roasted saddle of venison with wild berry jus, Brussels sprouts, wild mushrooms, dauphine potatoes  
(extra charge € 10,00)  
Roasted cod fillet with green asparagus-orange ragout and polenta slice

### Vegetarian

Roasted beet in cornflakes coat with radish soy dip and herb salad (Vegan)  
Blueberry risotto with confit cherry tomatoes  
Beef rösti with horseradish dip and spinach salad (Vegan)  
Beyond burger with fries (Vegan)

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## Desserts

Variation of Valrhona Grand Cru chocolate (extra charge € 5,00)  
Curd cheese dumplings with cherry ragout and vanilla ice cream  
Walnut tartlet with marinated raspberries and blueberry sorbet  
Apricot dumplings with tangerine ragout and vanilla sauce  
Rosemary crème brûlée with cassis sorbet  
Rum plums with vanilla ice cream and cinnamon cream  
Marinated strawberries with herb sorbet shiso cress  
Nougat mousse in Baumkuchen coat with pickled Grandmanier fruits (surcharge € 5,00)  
Forest berry tiramisu with apricot ragout

Please select your individual and unique menu from the above dishes.

3-course menu from € 59,- per person

4-course menu from € 69,- per person

plus corresponding extra charges

## Additions

Small reception aperitif with 3 different pastries € 9,50 per person

Amuse-bouche of the chef's choice € 4,50 per person

Before the main course a seasonal homemade sorbet € 6,50 per person