

# STEIGENBERGER

HOTEL TREUDELBERG

HAMBURG

## Menu suggestions

Individually select your desired menu

### Starters

Home-cured wild salmon with spiced mandarin and saffron cream

Monkfish carpaccio with orange fennel and herb emulsion *(€5 supplement)*

Cold-smoked duck breast with cranberries, manchego and rocket Couscous salad with marinated avocado and wild herb salad Sashimi of home-cured salmon with avocado cream

Beef carpaccio with rocket, parmesan and pine nuts

Beetroot carpaccio with truffle cream and spiced orange chutney

Selection of antipasti (pepper, mushrooms, red onion, aubergine, courgette)

Original bruschetta with parmesan

Salade niçoise with fried tuna and saffron dip *(€5 supplement)*

Leaf salad and fried black tiger prawns *(€5 supplement)*

### Soups

Cream of celeriac soup with parsley oil

Consommé double with truffled gnocchi and diced vegetables *(€5 supplement)*

Essence of vine tomatoes with basil dumplings

Truffled cream of polenta soup with chorizo

Root parsley soup with smoked eel

Mushroom soup with home-smoked ham

Lobster soup with mushroom duxelles and basil julienne *(€5 supplement)*

### Main courses

Sliced saddle of veal with Riesling creamed cabbage and truffled potato mousseline *(€10 supplement)*

Fried fillet of sea bass with blueberry risotto, baby tomatoes and a basil foam

Medallions of grass-fed beef with vanilla carrots and pommes macaire *(€10 supplement)*

Grilled breast of corn-fed chicken with peperonata vegetables, potato gratin and thyme jus

Fried saddle of veal with forest-fruit jus, Brussels sprouts, mushrooms and dauphinoise potatoes *(€10 supplement)*

Duroc pork chop with creamed savoy cabbage and butter spaetzle

Fried fillet of cod with a ragout of green asparagus and orange, and a polenta slice

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Vegetarian

Fried beetroot in a cornflake crust with a radish and soy dip and herb salad (vegan)

Blueberry risotto with confited cherry tomatoes

Beetroot roesti with horseradish dip and spinach salad (vegan)

Beyond Burger with fries (vegan)

Desserts

Variety of Valrhona Grand Cru chocolate (€5 supplement)

'Topfenknödel' quark dumplings with cherry ragout and vanilla ice cream

Walnut tart with marinated raspberries and blueberry sorbet

Black Forest gateau in a glass

Iced apricot dumplings with mandarin ragout and vanilla sauce Rosemary crème brûlée with cassis sorbet

Rum-soaked plums with vanilla ice cream and cinnamon cream

Marinated strawberries with herb sorbet and shiso cress

Nougat mousse baked inside a cake with marinated Grand Marnier fruits (€5 supplement)

Forest-fruit tiramisu with apricot ragout

Please select your customised and uniform menu from the above dishes.

**3-course menu from €45 per person | 4-course menu from €55 per person  
excl. applicable supplements**

Optional extras

Small drinks reception with 3 different selections per person **€9.50 per person**

Amuse bouche as chosen by the head chef **€3.50 per person**

A home-made, seasonal sorbet before the main dish **€5.50 per person**