Starters

Home-cured organic salmon
Saffron fennel jam / mustard seeds / dill espuma
€ 19,50

Tatar veal
port wine shallots / wasabi ice cream / miso chip
€ 22,50

Smoked eel filet
herbed scrambled eggs / toasted black bread / horse radish
€ 29,00

Pickled pumpkin
vegan feta cheese / seed oil / Lindtner honey / walnut
€ 17,50

Salads

Fresh leaf salads
boiled egg / balsamic vinaigrette /
roasted pine nuts / marinated olives / stuffed pepperoni
€ 15,00

Caesar's Salad
garlic croûtons / grated Grana Padano cheese
€ 17,00

To add:
sautéed breast of poultry and fine herbs
€ 12,00
grilled king prawns, marinated with lime oil
€ 4,50 per piece

Soups

Lobster bisque
cognac cream / shrimp
€ 22,00

Cream of butternut squash soup
bresaola
€ 14,50

Vegetarian

Pumpkin Gnocchi
Hokkaido / leek / seed oil
€ 32,00

Vegan

Sweet potato slices
spice brew / celery / escabeche
€ 29,50

Main courses

Wiener Schnitzel – Escalope Viennese
cowberries / potato cucumber salad
€ 38,00

Pink veal boiles tip
thyme olive oil / parsnip / crunchy Pont Neuf
€ 42,00

Duroc pork cheeks
jus / two kinds of carrot / pretzel brioche
€ 39,00

Zander
black pudding / sauerkraut / risole potatoes
€ 38,50

Fried fillet of salmon
horseradish / kale / beetroot risotto
€ 37,00

Desserts

Lindtner's variation of dessert
mousse / parfait / ice cream / crème brûlée / crumble
€ 18,50

Pear Helene
grand cru chocolate / vanilla ice cream
€ 16,50

Variation of French raw milk cheese
with fig mustard and fruity bread
€ 24,50

Jeden Sonntag von 12.00 Uhr bis 15.00 Uhr

GROSSER SONNTAGSBRUNCH

mit
LIVE-MUSIK

Riesling-Secco zur Begrüßung
kalt-warmes Buffet
Lindtner's feine Torten
Kaffee, Tee und Säfte

Preis pro Person € 68,50
(Kinder bis 6 frei, bis 12 Jahren ½ Preis)

- Tischreservierungen erbeten -

Geschenk-Gutscheine
stellen wir Ihnen gern
am Empfang im
Privathotel Lindtner Hamburg
aus.

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