

Starters

Tataki and Tatar of tuna

Ponzu, sesame Teriyaki crisp

€ 24,50



Hamburg crab soup

with baked Wan Tan

€ 22,50

Salads

Fresh leaf salads

boiled egg, balsamic vinaigrette

roasted pine nuts, almond olives, stuffed pepperoni

€ 15,00



Caesar's Salad

with garlic croûtons

and grated Grana Padano cheese

€ 17,00

To choose:

sautéed breast of poultry and fine herbs

€ 12,00

grilled king prawns, marinated with lime oil

4,50€ per piece

Main courses

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



Rumpsteak „Strindberg“
with bacon and beans and fried potatoes
€ 39,00



Lamb variation
with bean cassoulet, potatoes and wild garlic jus
€ 44,00



Turbot
with pea risotto, pecorino and affila
€ 43,00



Cod with Chorizo foam
yellow zucchini and spinach risotto
€ 42,00

Desserts

Lindtner's seasonal variation of desserts

Vanilla Crème brûlée, cassis sorbet, raspberry parfait
and mousse of white chocolate

€ 17,50



Nougat

with white chocolate and Eggnog

€ 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.

PRIVATHOTEL LINDTNER HAMBURG

Heimfelder Straße 123 + 21075 Hamburg

Tel: 040 / 79 00 90 + Fax: 040/ 79 00 9 482

Internet: www.Lindtner.com + E-Mail: info@Lindtner.com