

Starters

**Variation of young herring
with creamy apple onion sauce**
smoked, tartar and Sherry marinated
€ 23,50

Vitello tonnato
with Tuna espuma, baked capers and olives
€24,50

Grilled avocado and grapefruit sorbet
with two kinds of peppers
€ 20,50

Sautéed octopus on fennel and tomato confit
with apple-lemon juice and basil-chilli oil
€ 23,50

Salads

Summer leaf salads
boiled egg, balsamic vinaigrette
roasted pine nuts, almond olives and marinated vegetables
€ 15,00

Caesar's Salad
with garlic croûtons
and rasped Grana Padano cheese
€ 17,00

To choose:
sautéed breast of poultry and fine herbs
€ 12,00

grilled king prawns, marinated with lime oil
Pieces à € 4,50

Soups

Cappuccino from porcini mushroom

€ 14,50



Bouillabaisse

with roasted garlic bread and Sauce Rouille

€ 18,50

Vegan

Porcini tart

with wild broccoli, popcorn and potato ragout

€ 35,50

Vegetarian

Tagliatelle noodles with creamy chanterelles

Parmesan cheese and leek

€ 33,50

Main courses

Wiener Schnitzel – Escalope Viennese
with cowberries and potato cucumber salad
€ 37,50



Braised veal shoulder
in Barolojus with pea puree, carrots and Parisian potatoes
€ 38,00



Medium fried entrecôte with "Cafe de Paris"
with porcini mushrooms and parmesan
€ 47,00



Sautéed organic Salmon
with coconut foam on mango-sweet pea ragout
and polenta thyme slices
€ 38,00



Crispy sea bass
with leek ash, escabeche vegetables and mascarpone risotto
€ 48,00

Desserts

Lindtner's seasonal variation of desserts

Crème brûlée, cherry sorbet, flamed lemon parfait
bitter chocolate mousse

€ 19,50



Grilled Peach

with buttermilk vanilla foam and lime sorbet

€ 17,50



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 1/2 Preis)

- Tischreservierungen erbeten -

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

PRIVATHOTEL LINDTNER HAMBURG

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