

Starters

Carpaccio of beef

with Parmesan cheese espuma,
praliné of dried tomato

€ 24,50

Variation of wild garlic

Crème brûlée, mousse, ice-cream, crunch

€ 22,50

North Sea shrimps

roasted black bread, fried eggs, radish

€ 29,50

Tataki and Tatar of tuna

Ponzu, sesame Teriyaki crisp

€ 24,50

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

Soups

Hamburg crab soup
with baked Wan Tan
€ 19,50

Cream of snow pea soup
with roulade of carrots
€ 14,50

Vegan

Fillet of salmon `sous vide`
black garlic, green asparagus
and herbal Cous Cous
€ 32,50

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



Herbal Corn Poultry

with sauce of wild garlic, broccoli and puree of sweet potato

€ 38,00



Sautéed Salmon

in basil butter, braised peppers
and sweet corn mousseline

€ 36,00



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



Crème brûlée with lemongras
with rhubarb sorbet and crunch
€ 15,50



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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