

Welcome at the BRABAND Bistro & Wein

Dear guests,

BRABAND Bistro & Wein has been running as an extension of the Alsterkrug Hotel since 2010. Enjoy our Mediterranean Bistro cuisine made with the freshest of ingredients. Be inspired by our seasonal creations.

In putting together our range of wines, the emphasis is on variety and quality. You will find a selection of the finest national and international grape varieties on our wine list at a price to suit every pocket. Many wines are available by glass as well as by bottle. Relax and soak up the sunshine on our large terrace beside the river.

If you have any further questions or wishes, don't hesitate to ask our service staff.

Christopher Hogh
Restaurant manager

Serdar Kocabey
Executive chef

Feel free to use our WiFi free of charge.
Password: **gaestewlan**



Summer menu

Caramelized ash goat cheese
with marinated figs
and roasted cashew nuts

and/or

Rucola soup
with lime sour cream and croutons

Roasted filet of spined loach
with mango tomato vegetables, Fregolasotto
and white wine foam

Lemon orange mousse
in a brick dough bowl
with blackberry coulis

3 course menu 35.00 €

4 course menu 42.00 €

Starters and wine companion

12-15 Uhr / 18-22 Uhr

BRAßAND- bread 2.00 €
with extra virgin olive oil

Pickled green and black olives from Liguria 3.80 €

BRAßAND- bruschetta 7.20 €
Roasted slices of bread with tomato-basil-ragout,
Grana Padano and extra virgin olive oil

Caramelized ash goat cheese 11.50 €
with marinated figs and roasted cashew nuts

Rare marinated tuna in lime vinaigrette 14.20 €
with pink pepper and avocado papaya salad

Antipasti 9.90 €
Grilled Mediterranean vegetables, olives and marinated mozzarella

Beef carpaccio 13.50 €
with pine nuts, Grana Padano and rocket

Starters / Main Course

BRAßAND - starters variation 13.90 €
...for two 24.30 €

BRABAND - tarte flambée

noon-3 / 6-10 p.m.

Alsace style with crème fraîche, onions and bacon	9.20 €
Mushroom style with balsamic cream and cherry tomatoes	9.80 €
Serrano style with tomatoes, mozzarella, rocket and Grana Padano	10.40 €

Salads

Starters / Main Course

BRABAND-salad Mixed leaf lettuce with passion fruit balsamic vinaigrette and fried gilthead filet	- /	13.80 €
Caesar salad Romaine lettuce with herbal croutons, anchovies, Grana Padano and Caesar dressing	7.50 € /	9.90 €
<u>optionally with:</u> roasted chicken breast slices	9.50 € /	12.80 €
or grilled prawns	10.90 € /	15.40 €

Soups

12-15 Uhr / 18-22 Uhr

Rucola soup
with lime sour cream and croutons

7.10 €

Cold cucumber melon soup
with crayfish tail

7.60 €

Pasta

Fusilli in green pesto
with roasted slices of chicken breast and Grana Padano

13.70 €

Spaghettoni
with roasted prawns, garlic, parsley and tomato sugo

17.20 €

Ricotta porcini Parzerotti
in thyme flavored cream and marinated wild herbs

13.50 €

Fish & Meat

noon-3 / 6-10 p.m.

Candied and herb flavored breast of Poulard with Merlot jus, Pak Choi and potato mousseline	18.90 €
BRABAND - prawns pan King prawns roasted in garlic oil and fresh herbs served with BRABAND - bread	20.60 €
Roasted filet of spined loach with mango tomato vegetables, Fregolasotto and white wine foam	20.20 €
200g "Baltic sea heifer"-Entrecôte with Madeira jus, wild broccoli and Parisienne potatoes	27.50 €

BRABAND - daily offer

Monday to Friday from noon - 3 p.m. we offer fresh seasonal daily specials additional to our menu. Please take a look at our information board or ask one of our employees.

Dessert

noon-3 / 6-10 p.m.

Crema Catalana 7.90 €
with strawberries and homemade Baileys pralines

BRABAND- half baked chocolate cake 8.20 €
with blackberry Skyre ice cream

Lemon orange mousse 7.10 €
in a brick dough bowl with blackberry coulis

Ice cream

per scoop

Vanilla flavour 1.70 €

Chocolate flavour 1.70 €

Walnut flavour 1.70 €

Strawberry flavour 1.70 €

Whipped cream 0.50 €

All prices are in EURO and include a VAT of 19%.