

## 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**



## Menu Special

Caramelized goat cheese  
with marinated figs and roasted cashew nuts

\*\*\*

Crispy roasted breast of corn-fed poulard  
with rosemary garvey, pak choi and mashed potatoes

\*\*\*

Flamed vanilla cream  
with strawberry mint ragout and butter crumbles

3 course menu 35.00 €

## Starters and wine companion

noon-3 / 6-10 p.m.

French country baguette  
with extra virgin olive oil 2.50 €

Pickled green and black olives from Liguria 3.80 €

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

Caramelized goat cheese 12.30 €  
with marinated figs and roasted cashew nuts

Antipasti 9.90 €  
Grilled Mediterranean vegetables, olives and marinated mozzarella

Beef carpaccio 15.20 €  
with pine nuts, Grana Padano and rocket salad

## **BRABAND** - tarte flambée

all day long.

Alsace style 9.20 €  
with crème fraîche, onions and bacon

Antipasti style 9.80 €  
with tomato sauce, and pickled vegetables

Serrano style 10.40 €  
with tomatoes, mozzarella, rocket and Grana Padano

## 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 €

#### optionally with:

roasted chicken breast slices

9.50 € / 12.80 €

or

grilled prawns

10.90 € / 15.40 €

## Soups

noon-3 / 6-10 p.m.

### Snow pea pod cream soup

with fried prawn and snow pea pod julienne

7.80 €

### Potato-leek soup

with thyme croutons and crispy stripes of Serrano

7.20 €

## Pasta

Linguine in tomato pesto with young leek and Grana Padano	13.50 €
<u>optionally with:</u>	
roasted chicken breast slices	15.90 €
or	
grilled prawns	18.50 €
Scrigni filled with burrata from Apulia in herbal sauce and grilled eggplant	15.80 €

## Fish & Meat

noon-3 / 6-10 p.m.

<del>BRABAND</del> - prawns pan King prawns roasted in garlic oil with fresh herbs served with French country baguette	22.60 €
Fried cod fillet with white wine foam, mango-tomato-vegetables and fregolasotto	19.90 €
200g entrecote of veal with port-jus, oyster mushrooms, wild broccoli and small cajun potatoes	26.50 €
Crispy roasted breast of corn-fed poulard with rosemary garvey, pak choi and mashed potatoes	19.50 €

## Dessert

noon-3 / 6-10 p.m.

Flamed vanilla cream 7.10 €  
with strawberry mint ragout and butter crumbles

BRABAND half-baked chocolate cake 8.50 €  
with apricot-sour cream-ice cream

## 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 includes the legal value-added tax.