



ALSTERINSEL

RESTAURANT  
EVENTLOCATION

# ALSTERINSEL MENU

## STARTERS

GOAT CHEESE SALAD <sup>G,H</sup> baked beetroot, walnut sauce, walnut, salad mix	13€
SALMON CEVICHE <sup>D</sup> blood orange dressing, asparagus, grapes, espelette pepper, lemon oil, dill oil	14€
BEEF TAR-TAR <sup>A,C,G</sup> tenderloin, mustard sauce, capers, pickled cucumbers, brioche, ketchup	15€
BURRATA SALAD <sup>G</sup> tomato mix, burrata, dill oil, salad mix	12€
GARLIC PRAWNS <sup>B,D</sup> pan-fried shrimps, garlic oil, parsley, lemon, tomato sauce	14€
BOUILLABAISE <sup>B,D,I,L,N</sup> fish broth, scalopps, shrimps, salmon, fennel, celery, bell pepper, onion, carrot, white wine, saffron	14€
MUSHROOM CREME SOUP <sup>G,I</sup> mushroom broth, cream, pan-fried oyster mushroom, chervil, chives oil	12€
CALAMATO OLIVES	8€

## SUSHI SPECIAL

TRUFFLE-BEEF <sup>A,G,F</sup> sushi rice, cream cheese, unagi sauce, flambé beef, asparagus, cucumbers, chives, truffle sauce	18€
SALMON HOLLANDAISE <sup>C,D,F,G</sup> sushi rice, cream cheese, unagi sauce, avocado, salmon hollandaise, red caviar	16€
AVOCADO ROLL sushi rice, avocado, crispy asparagus, cucumbers	15€
SCALLOP ROLL <sup>D,G,A,N</sup> sushi rice, cream cheese, asparagus, scallop flambeed, spicy sauce, panko, espelette pepper, chives	18€
SPICY TUNA <sup>D,G,F,L</sup> sushi rice, cream cheese, mango, asparagus, shiso, tuna tar-tar, red caviar, blood orange sauce	16€

## PASTA

FRUTTI-DI-MARE TAGLIOLINI <sup>A,B,D,G,L</sup> scallops, shrimps, tomato sauce, vongole, parmesan, butter	18€
TAGLIATELLE AL TARTUFO <sup>A,G,C</sup> truffle sauce, cream, parmesan, chervil, tenderloin, fresh truffle	24€
BEETROOT GNOCCHI <sup>A,H</sup> ruccola, walnut	19€

## MAINS

TENDERLOIN STEAK 220g <sup>C,G,L</sup> béarnaise, tarragon, chervil, egg	29€
RIB-EYE STEAK 250g <sup>G,L</sup> black pepper sauce, butter, white wine, shallots, parmesan	29€
SALMON STEAK <sup>D,G</sup> salmon fillet, tomato beurre-blanc sauce	20€
AUBERGINE MELANZANE <sup>A,G</sup> aubergine, mozzarella, bechamel sauce, basil	18€
SHORT-RIBS <sup>G,L</sup> short-ribs in wine sauce	23€
ROASTED MEDITERRANEAN VEGETABLES zucchini, aubergine, tomatoes, bell peppers	18€
all mains are served with either: SWEET-POTATO FRIES / PARSNIP PUREE / ROSEMARY ROASTED POTATO	
+ extra sauce	3.5€
+ extra parsnip puree	8€
+ extra potatoes	8€
+ extra sweet potatoes	7€

## ALLERGENIFORMATION

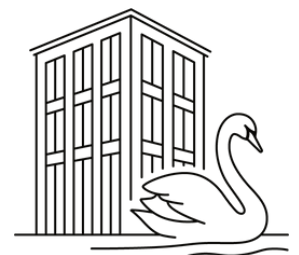
glutenhaltiges Getreide	A
Krebstiere- und -erzeugnisse	B
Eier und daraus gewonnene Erzeugnisse	C
Fisch- und Fischerzeugnisse (außer Fischgelatine)	D
Erdnüsse und -erzeugnisse	E
Soja (-bohnen) und -erzeugnisse	F
Milch und Milcherzeugnisse (inklusive Laktose)	G
Schalenfrüchte und daraus gewonnene Erzeugnisse	H
Sellerie und -erzeugnisse	I
Senf- und Senferzeugnisse	J
Sesamsamen und -erzeugnisse	K

## KID'S MENU

100g TENDERLOIN (well done) <sup>G</sup> with fries	10€
PASTA POMODORO <sup>A</sup>	8€
SWEET-POTATO FRIES	7€

## DESSERTS

TIRAMISU <sup>A,C,G</sup> mascarpone, savoiardi, kakao	10€
VEGAN BROWNIE <sup>H</sup> almond flour, fresh berries	11€
CRÈME-BRÛLÉE <sup>C,G</sup> cream, vanille, flambéed brown sugar	10€
LEMON CHEESECAKE <sup>A,G</sup> lemon curd, butter crumble	11€



[www.alster-insel.de](http://www.alster-insel.de)  
@alsterinsel

# DRINKS

## HOMEMADE

FIZZY GINGER	8€
homemade ginger syrup, lime juice, soda	
PURPLE DRANK	9€
green tea, mango juice, lime juice, passionfruit juice	
STRAWBERRY SPRITZ	8€
strawberry, lime juice, sugar syrup, soda	
RASPBERRY & BASIL	9€
raspberry, lime juice, basil, sugar syrup, soda libre	
STARLET MARTINI	10€
passionfruit juice, vanilla, lime juice, tonic	
MATCHA & TONIC	9€
matcha tea, mint, tonic	
HIBISCUS ICED TEA	8€
hibiscus tea, lime juice, sugar syrup	

## APERITIVO

INSEL SPRITZ <sup>L</sup>	12€
vermouth, cremant, ginger syrup, lime juice, orange juice	
MARTINI BIANCO SPRITZ <sup>L</sup>	11€
martini bianco, soda, cremant	
LILLET BERRY <sup>L</sup>	11€
lillet blanc, berry mix, wild berry tonic	
HUGO <sup>L</sup>	11€
st. germain, lime juice, soda, cremant	
RASPBERRY FIZZ	12€
raspberry, vermouth, lime juice, basil, soda libre	
GRAPEFRUIT VIBRANTE (alcoholfree)	10.5€
martini vibrante, grapefruit, lime juice, sugar syrup, soda	
FLOREALE & TONIC (alcoholfree)	10.5€
martini floreale, tonic	

## SIGNATURE DRINKS

PINK LADY <sup>C</sup>	12€	WHITE BLOSSOM <sup>L</sup>	13€
42 below vodka, hibiscus syrup, lisette, egg white		bombay sapphire, ginger syrup, lime juice, st. germain, cremant	
MATCHA SOUR <sup>C</sup>	13€	TOMMY SOUR <sup>L</sup>	13€
bombay sapphire, matcha, lime juice, sugar syrup, egg white		patron silver, cointreau, ginger syrup, lime juice	
SUSANOO <sup>C</sup>	12€	KINGSTON NEGRONI <sup>L</sup>	12€
42 below vodka, hibiscus syrup, lisette, egg white		bacardi ocho, campari, vermouth	
CRYSTAL COCO <sup>G</sup>	12€		
malibu, mango juice, coconut syrup, lime juice			



## CLASSICS

GREY GOOSE ESPRESSO MARTINI grey goose vodka, coffee liqueur, caramel, espresso	14€
PORNSTAR MARTINI 42 below vodka, passionfruit, lime juice, vanilla, cremant	14€
GIN BASIL SMASH bombay sapphire, basil, lime juice, sugar syrup	13€
WHISKEY SOUR <sup>C,L</sup> teeling small batch, lime, sugar syrup, egg white, bitters	13€
NEGRONI <sup>L</sup> bombay sapphire, campari, vermouth	12€
OLD FASHIONED <sup>L</sup> teeling small batch, sugar syrup, bitters	12€
PATRON PALOMA <sup>L</sup> patron silver, grapefruit, lime, soda	12€
OLD CUBAN <sup>L</sup> bacardi ocho, lime juice, sugar syrup, mint, crémant, bitters	13€

## WATER

VILSA GOURMET still	0.25 0.75	3.5€ 7€
VILSA GOURMET sparkling	0.25 0.75	3.5€ 7€

## BEER

KROMBACHER PILS (FASS) <sup>A,L</sup>	0.2 0.4	3.5€ 5€
KROMBACHER PILS (FASS) <sup>A,L</sup> alcoholfree	0.33	3.5€
KROMBACHER WEIZEN <sup>A,L</sup>	0.5	5.5€
KROMBACHER WEIZEN <sup>A,L</sup> alcoholfree	0.5	5.5€

## SOFTS

COLA	4€
COLA ZERO	4€
FANTA	4€
SPRITE	4€
THOMAS HENRY GINGER	4€
THOMAS HENRY TONIC	4€
THOMAS HENRY BITTER LEMON	4€
RED BULL	5€
RED BULL SUGARFREE	5€
RED BULL COCONUT BERRY	5€

## HOT

ESPRESSO	3.5€
DOUBLE ESPRESSO	4.5€
CAFE CREMA	4€
CAPPUCCINO <sup>G</sup>	4.5€
FLAT WHITE <sup>G</sup>	5€
MATCHA LATTE <sup>G</sup>	6.5€
GINGER TEA	4.5€
PEPPERMINT TEA	4.5€
JASMINE TEA	4€
GREEN TEA	4€

## JUICES

APPLE / PASSIONFRUIT / ORANGE / MANGO / RHUBARB / CRANBERRY	4€
--	----

## SPARKLING

CRÉMANT BRUT <sup>L</sup>	0.1	7€
	0.7	45€
CRÉMANT ROSÉ <sup>L</sup>	0.1	8€
	0.7	52€
MOËT & CHANDON IMPÉRIAL BRUT <sup>L</sup>	0.1	14€
	0.7	95€

## WINE BOTTLES

## CHAMPAGNE

DOM PÉRIGNON VINTAGE <sup>L</sup>	330€
DOM PÉRIGNON ROSÉ VINTAGE <sup>L</sup>	495€
RUINART BRUT <sup>L</sup>	145€
RUINART ROSÉ <sup>L</sup>	155€
DOM RUINART <sup>L</sup>	595€
MOËT & CHANDON ICE <sup>L</sup>	105€
ARMAND DE BRIGNAC GOLD <sup>L</sup>	625€
ARMAND DE BRIGNAC ROSÉ <sup>L</sup>	795€

## OPEN WINE

# DIGESTIF

AVERNA <sup>L</sup>	2 c l 4€
JÄGERMEISTER <sup>L</sup>	4€
DISARONNO AMARETTO <sup>H</sup>	4€
FRANGELICO <sup>H,G</sup>	4€
LIMONCELLO <sup>L</sup>	4€
SAMBUCA <sup>L</sup>	4€



# SPECIALS

GREY GOOSE	4 c l 9€	BACARDI OCHO 8 YEARS <sup>L</sup>	9€
GREY GOOSE ALTIUS	25€	BACARDI FACUNDO PARAISO <sup>L</sup>	40€
BOMBAY SAPPHIRE	8€	CHIVAS 18 YEARS <sup>L</sup>	15€
BOMBAY SAPPHIRE PREMIER CRU MURCIAN LEMON	10€	CHIVAS ROYAL SALUTE <sup>L</sup>	21€
PATRON SILVER <sup>L</sup>	10€	JOHNNIE WALKER BLUE LABEL <sup>L</sup>	30€
PATRON REPOSADO <sup>L</sup>	11€	GLENFIDDICH 18 YEARS <sup>L</sup>	15€
PATRON EL ALTO REPOSADO <sup>L</sup>	30€	GLENFIDDICH 21 YEARS <sup>L</sup>	30€
CLASE AZUL REPOSADO <sup>L</sup>	30€	HIBIKI JAPANESE HARMONY <sup>L</sup>	14€
HENNESSY VSOP <sup>L</sup>	12€	NIKKA DAYS <sup>L</sup>	12€
HENNESSY XO <sup>L</sup>	25€	NIKKA <sup>L</sup>	18€
		YAMAZAKI 12 YEARS <sup>L</sup>	21€