



EXPERIENCE PLEASURE

Our quality standards go hand in hand with time, diligence and the regionality of our products – Let yourself be pampered by our modern kitchen in a scandinavian feel-good ambience.

André Alain Kumpf
head chef

OPENING HOURS

Monday to Sunday: 5 p.m.–9 p.m.

 Our vegetarian dishes were marked with this icon.
For questions or requests please contact our service.

STARTERS

SOUPS & APPETIZERS

Celeriac foam soup 🌿 € 7,90
With truffle oil

Flensburg shrimp soup € 8,90
With North Sea shrimp

Caprese 🌿 € 11,90
Mozzarella on tomato carpaccio
marinated with olive oil & taggiasca olives

Variation of appetizers € 13,90
Honeydew melon with Serrano ham,
dates wrapped in bacon & olives

Crispy tempura giant shrimp € 14,90
With wasabi dip, ginger & yuzu sauce

Beef carpaccio € 14,90
Wafer-thin slices of beef marinated with
truffle oil, arugula, Grana Padano & mushrooms

Spicy salmon tartare € 14,90
With avocado, wakame
& lentil chips

MAINS

SALADS

Garden salad 🌿 € 12,90
Colorful salad mix marinated
with homemade yoghurt dressing
& roasted nuts

Salad „AP style“ 🌿 € 12,90
Colorful salad mix marinated
with homemade cream dressing,
olives, onions & radishes

Caesar salad € 13,90
Romaine lettuce hearts marinated
with homemade parmesan dressing,
bacon, pickled onions & lentil chips

**YOUR
EXTRA**

Grilled chicken breast strips + € 4,90

North Sea shrimp + € 7,90

Black Tiger prawn + € 7,90

BURGER

We serve AP fries with every burger.

Classic cheeseburger (medium) € 15,90

200 G Husum ground beef gratinated
with medium-aged Gouda cheese & red onions

Chicken burger € 15,90

Corn-fed chicken baked in Panko,
mango chutney, coconut & chili mayonnaise

Beyond meat burger € 15,90

Fried burger made from 100% pea protein
topped with fresh tomatoes, crisp lettuce,
avocado cream & tomato salsa

Alte Post burger (medium) € 16,90

200 G Husum ground beef gratinated
with grilled bacon, red Cheddar cheese,
fried onions & Chipotle mayonnaise

PASTA

Rigatoni „Alte Post“ € 14,90

In a creamy tomato sauce with
prosciutto & mushrooms

Spinach quinoa tortellini € 15,90

Tossed in rocket pesto
& cherry tomatoes

Tagliatelle „salmone“ € 15,90

In white wine sauce with
fried salmon cubes

Truffle gnocchi € 18,90

In a fine truffle cream sauce
& Grana Padano

Spaghetti „aglio e olio“ € 19,90

With fresh basil & fried Black Tiger
prawns (spicy)

OUT OF THE PAN

Fried corn-fed chicken breast € 18,90

On creamy saffron pasta risotto

Schnitzel „Wiener art“ € 18,90

With fried potatoes & dill cucumber salad

Cordon Bleu € 19,90

Turkey schnitzel filled
with Edam cheese & ham,
with french fries & a small garden salad

Fish & Chips € 19,90

Baked pollock fillet on herb remoulade
& fried potato salad

TYPICALLY NORDIC

Homemade sour meat € 15,90

With tartar sauce, fried potatoes
& side salad

Matjes fillet “homemade style” € 18,90

With fried potatoes
& creamy cucumber salad

FROM SEA TO PLATE

Norwegian salmon fillet € 24,90

Skin fried with grilled green asparagus,
rosemary potatoes & white wine sauce

Fried zander fillet € 26,90

With Venetian sauce, parmesan spinach
& buttered potatoes

Trilogy from the fishing boat € 28,90

Flensburg panfish, herring fillet,
prawn skewers with fried potatoes
& a small garden salad

Freshly caught cod fillet € 29,90

Fried in rosemary oil with
Dijon mustard sauce, herb potatoes
& a small garden salad

Monkfish medallions € 30,90**in Serrano ham**

With sage sauce, herb mushrooms
& rosemary potatoes

FROM THE LAVA STONE GRILL

We serve AP french fries, herb butter & spicy steak sauce with all lava stone dishes.

220 G Husumer rumpsteak* € 27,90

Strong taste, little fat edge

250 G Husumer rib eye steak* € 31,90

Distinctive fat core, juicy in taste

230 G Husumer filetsteak* € 34,90

Delicate, fine taste

OUT
TIP

250 G Pomeranian beef € 42,00

Entrecôte DRY AGED*

Five-week aging on the bone served with cafe de Paris butter & rosemary potatoes

*We obtain our meat exclusively from a regional supplier. The meat for the Husumer steakware from young, selected cattle is matured for at least 2 months, which means that the meat remains particularly tender and particularly juicy thanks to the fine marbling.

SIDE DISHES & SALADS DIPS & SAUCES

In addition to your dish:

Fried potatoes with bacon € 6,90

Baked rosemary potatoes € 6,90

Spinach leaves € 5,90

Baked with Grana Padano

AP french fries € 5,90

Small garden salad € 5,90

Creamed cucumber salad € 5,90

Fried mushrooms and onions € 6,90

Seasonal pan vegetables € 6,90

Grilled green asparagus € 7,90

Truffle fries € 8,90

With Grana Padano & truffle mayonnaise

Chipotle mayonnaise € 0,90

Avocado cream € 2,90

Pepper cream sauce € 3,90

Truffle mayonnaise € 3,90