



## 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

**Creamy vegetable soup** 🌿 € 6,90  
With roasted sunflower seeds

**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

**Beef carpaccio** € 15,90  
Wafer-thin slices of beef marinated with  
truffle oil, arugula, Grana Padano & mushrooms

**Spicy salmon tartare** € 15,90  
With avocado, wakame  
& lentil chips

**Crispy tempura giant shrimp** € 15,90  
With wasabi dip, ginger & yuzu sauce

# MAINS

## SALADS

**Garden salad** 🌿 € 14,90  
Colorful salad mix marinated  
with homemade yoghurt dressing  
& roasted nuts

**Salad „AP style“** 🌿 € 14,90  
Colorful salad mix marinated  
with homemade cream dressing,  
olives, onions & radishes

**Caesar salad** € 15,90  
Romaine lettuce hearts marinated  
with homemade parmesan dressing,  
bacon, pickled onions & lentil chips

**YOUR  
EXTRA**

**Grilled chicken breast strips** + € 4,90

**Grilled turkey breast strips** + € 6,90

**North Sea shrimp** + € 7,90

**Black Tiger prawn (per piece)** + € 2,50

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## BURGER

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We serve AP fries with every burger.

**Beyond meat burger** 🌱 € 17,90

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

**Chicken burger** € 17,90

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

**Classic cheeseburger (medium)** € 17,90

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

**Alte Post burger (medium)** € 18,90

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

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## PASTA

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**Rigatoni „Alte Post“** € 16,90

In a creamy tomato sauce with prosciutto & mushrooms

**Spinach quinoa tortellini** 🌱 € 17,90

Tossed in rocket pesto & cherry tomatoes

**Tagliatelle „salmone“** € 17,90

In white wine sauce with fried salmon cubes & young leek

**Gorgonzola Gnocchi** 🌱 € 17,90

In a light gorgonzola sauce with leaf spinach and mushrooms

**Spaghetti „aglio e olio“** € 19,90

With fresh basil & fried Black Tiger prawns (spicy)

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## OUT OF THE PAN

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**Schnitzel „Wiener art“** € 19,90

With fried potatoes & dill cucumber salad

**Grilled turkey steak** € 19,90

With herb butter, steak sauce,  
French fries & a small garden salad

**Fish & Chips** € 20,90

Baked pollock fillet on herb remoulade  
& fried potato salad

**Cordon Bleu** € 21,90

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

OUT  
TIP

**Braised Satruper  
veal cheeks** € 25,90

Served in its own sauce on mashed potatoes  
& string beans

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## FROM SEA TO PLATE

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**Matjes fillet “homemade style”** € 18,90

With fried potatoes  
& creamy cucumber salad

**Fried zander fillet** € 26,90

With Venetian sauce, parmesan spinach  
& buttered potatoes

**Norwegian salmon fillet** € 27,90

Skin fried salmon with seasonal vegetables,  
rosemary potatoes & white wine sauce

**Trilogy from the fishing boat** € 28,90

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

## FROM THE LAVA STONE GRILL

**200 G Husumer rumpsteak\*** € 28,90

Strong taste, little fat edge

**250 G Husumer rib eye steak\*** € 33,90

Distinctive fat core, juicy in taste

**200 G Husumer filetsteak\*** € 36,90

Delicate, fine taste

All lava stone dishes are served with herb butter and spicy steak sauce, with a choice of French fries or fried potatoes.

OUT  
TIP

**250 G Pomeranian beef** € 42,00  
**Entrecôte DRY AGED\***

Five-week aging on the bone served with café 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** € 5,90

**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** € 9,90

With Grana Padano & truffle mayonnaise

**Chipotle mayonnaise** € 0,90

**Avocado cream** € 2,90

**Pepper cream sauce** € 3,90

**Truffle mayonnaise** € 3,90