



Our vegetarian and vegan dishes are clearly labeled.
If you have any questions or requests, please contact
our service.

WELL ASKED

Here's our new menu. What were your key considerations during its development?

„Capturing the essence of northern German heritage. As a historic port city, Flensburg wouldn't be complete without fish. And simultaneously we aim to provide our guests with the opportunity to discover something new on the menu through our seasonally changing offerings.

Lars Dase
headchef & crew

APPETIZERS

Shellfish Consommé € 16,50
with shrimp Dim Sum ^{1,2,3,4,5,9,12}

Sashimi of house-cured salmon € 17,00
with crème fraîche, lemon,
cucumber and caviar ^{1,2,5,7,9,11,12}

Beef Tartare € 17,50
with quail egg vinaigrette,
crispy shallots, pickled onions,
truffle mayonnaise and leek oil ^{1,5,7,8,9,11,12}

VEGAN

Green salad € 12,00
with pickled vegetables, mustard
and potato crisps ^{5,6,7,8,9,11,12}

Spicy carrot tartare € 14,50
with coriander, sesame,
chili and leek ^{5,6,7,8,9,11,12}

MAIN COURSES

Tagliatelle with salmon € 19,00
with tomatoes, wild broccoli
and basil ^{1,2,4,5,7,8,9}

Alte Post Burger € 22,00
with bacon, cheese, braised onions,
BBQ sauce and coleslaw ^{1,4,5,7,9,11,12}

Wiener Schnitzel € 26,00
with potato-cucumber salad ^{1,4,5,7,9,11}

Beef Roulade € 27,00
with celery cream, smoked vegetables
and jus ^{4,5,7,9,11}

Satrup veal cheeks € 28,00
parsley root cream, pickled beetroot
and Brussels sprout leaves ^{4,5,7,9,11}

Monkfish € 28,00
spinach risotto, mushrooms,
tomatoes and white wine foam ^{2,3,4,5,7,9,11}

Cod fillet € 30,50
with potato cubes, leek,
beetroot, parsley root cream
and pickled red onions ^{2,3,4,5,7,9,11}

GRILL

Husum beef fillet € 38,00

Pomeranian entrecôte € 39,00
(dry aged)

with Café de Paris butter,
rosemary jus, braised shallots,
carrot puree and potatoes ^{5,7,9,11}

VEGETARIAN & VEGAN

Spaghetti € 17,00

with mushrooms, rocket
and Parmesan ^{1,4,5,7,8,9,12}

Braised kohlrabi € 24,00

with mashed potatoes,
braised shallots and
sous-vide-cooked leek ^{5,7,9,11,12}

DESSERT

Crème brûlée € 9,50
with cassis sorbet ^{1,4,7,8,9}

Lars' „Milchschnitte“ € 11,50
chocolate sponge cake, milk cream,
raspberry gel, raspberry sorbet ^{1,4,7,8,9}

Chocolate & yogurt € 12,50
yogurt sponge, yogurt sorbet,
white chocolate ganache and
chocolate crumble ^{1,4,7,8,9}

GOURMET ICE CREAM

per scoop € 3,50
Kastberg's vanilla, chocolate,
strawberry and lemon ^{1,4,7,8,9}

ALLERGENS

1: Eggs | 2: Fish | 3: Crustaceans | 4: Milk & lactose | 5: Celery
6: Sesame seeds | 7: Sulphur dioxide & sulphites | 8: Nuts & tree nuts
9: Gluten-containing cereals | 10: Lupin | 11: Mustard | 12: Soybeans
13: Molluscs

Please don't hesitate to ask our team for additional information.