



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

3 hour egg € 15,50

with green asparagus, quinoa,
parmesan and truffle ^{1,4,5,7,8,9,12}

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 fresh peas, radish, Granny Smith,
mustard and crispbread ^{5,6,7,8,9,11,12}

Baked eggplant € 14,50

with hummus, lime mayonnaise,
peanut salsa and sesame chip ^{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, coleslaw and „amazing fries“ ^{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
with parsley root cream, pickled
beetroot and wild herbs ^{4,5,7,9,11}
- Monkfish** € 28,00
with risotto, spinach, mushrooms,
tomatoes and white wine foam ^{2,3,4,5,7,9,11}
- Cod fillet** € 29,00
with sugar snap peas, carrots,
pearl onions, radish, green asparagus
and buttermilk ^{2,4,5,7,9,11,12}

GRILL

Husum beef fillet € 38,00

**Pomeranian entrecôte
(dry aged)** € 39,00

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}

Confited cauliflower € 25,00

with cauliflower cream, olives,
Amalfi lemon and hazelnut ^{5,7,8,9,12}

DESSERT

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

Cheesecake € 11,00
with sorbet, espuma and jelly
made from fresh strawberries ^{1,4,8,9}

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

GOURMET ICE CREAM

per scoop € 3,50
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.