

# Moin! Moin!

Welcome to the **Störtebeker restaurant „Beer & Dine“** at the Elbphilharmonie. We would like to take you on a journey to explore the world of **Störtebeker craft beer specialties**.

Enjoy classic **modern regional cuisine** consisting of best regional and seasonal ingredients in combination with a variety of different beer specialties.

To round off the tasting experience our barkeepers created a fine selection of **beer cocktails**. Additionally you will find some classic cocktails and a fine selection of wine on the menu.

Your waiter will be glad to assist you with your choice of drinks and food.

Have a pleasant stay at the „Beer & Dine“ restaurant!

Your Störtebeker „Beer & Dine“ team



You can shop our menu maps made of genuine leather for 50,-€.

WiFi: Stoertebeker\_FreeWifi



# Aperitif recommendation

## Champagne

Moët & Chandon, Brut Impérial 0,1l | 12,50 €

Moët & Chandon, Brut Impérial Rosé 0,1l | 14,00 €

## Classic Cocktail

The „modern“ classic 0,1l | 7,50 €

Bellini Cipriani | Viticoltori Ponte

Kir

0,1l | 8,50 €

Crème de Cassis | Geldermann sparkling wine Carte Blanche

## Seasonal cocktails

Royal Angel

14,50 €

Licor 43 | De Kuyper Sour Rhubarb | Champagne | fresh lime juice | rhubarb nectar

Jasmin Green Ale (non-alcoholic)

8,50 €

Rhubarb mousse, lime syrup, Yasmine green tee, lemon grass, Störtebeker Atlantik-Ale non-alcoholic

## Beer cocktails

Blackbeerie

14,50 €

Helbing Aquavit, St. Germain, black berries, lime juice, rosemary, sugar syrup, Wit beer

Ginger Ginger (non-alcoholic)

8,50 €

Ginger, mint, kumquats, Agave syrup, Schweppes

Ginger-Ale, Störtebeker Frei-Bier non-alcoholic

## After Dinner

Tipsy Cheesecake

11,50 €

Cheesecake liquor | De Kuyper Triple Sec | Licor 43 | Galliano vanilla cream | crumble | salt | Störtebeker Eis-Lager

Black Espresso Martini

10,50 €

Russian Standard | Espresso | Borghetti | sugar syrup

# Elbphilharmonie menu

## Starter

Burrata Mozzarella cheese  
with marinated tomatoes and avocado

## Main course

Fried breast of corn-fed chicken  
with mediterranean vegetables, basil nage and potato gnocchi

## Dessert

Vanilla Crème brûlée  
with marinated strawberries

39,00 € three courses

## From farm to fork – About the origin of our food

True to the „From farm to fork“ philosophy we want to create transparency for our guests about the quality and origin of the food served in our restaurant and also provide interesting facts about our suppliers.

When it comes to the composition of our menu from the modern regional cuisine we count on products with a local or regional identity and source our ingredients from producers and farmers from Germany and Northern Europe.

The close link to our suppliers is just as important as the sustainable preparation of every single product.

According to the idea behind „From farm to fork“ the transparency of our supply chain extends from the field to the dish on the plate. Needless to say that every single supplier is an important part of this chain. Beside excellent quality meat and fish our chefs work with vegetables passionately grown from certified farmers. Find our suppliers and the producers of our ingredients on the following pages.

### Fresh delicacies

come from the Frische Paradies Hamburg which is famous for its high quality products and a sustainable handling of food.

### Vegetables & fruits

selections are composed at the Hamburg whole sale market by C.D. Albers.

### Fish & seafood

the traditional company „Hummer Pedersen“ supplies selected high quality products. Quality and purity are the top priority.

### Cheese specialties

from the „Backensholzer Hof“ located in the Northern German countryside.

# Starter

- Snack board for two 30,00 €  
with cured *Vulcano* ham, aged 15 months, *Vulcano* salami,  
Burrata Mozzarella and *Kalamata* olives  
Our beer recommendation: **Störtebeker**
- Pink roasted beef 16,00 €  
with tomato salsa, Parmesan cream, cilantro and tempura  
Our beer recommendation: **Störtebeker**
- Fjord trout 17,00 €  
with soy, cucumber, *Dashi* mayonnaise, cress salad and cashew  
Our beer recommendation: **Störtebeker**
- Perfect egg 14,00 €  
soft-boiled egg with peas, potato and truffle  
Our beer recommendation: **Störtebeker**

# Soups

- Chanterelle cream 10,00 €  
with chanterelles and spinach
- Hamburg style fish stew 14,00 €  
This and that from the North Sea, roasted baguette and caper aioli

# Vegetarian

- Mushroom spaetzle 16,00 €  
with chanterelles, spinach, Frisian cheese and truffle  
Our beer recommendation: **Störtebeker**
- Saffron risotto 16,00 €  
with broccoli, sun-dried tomatoes and tomato foam  
Our beer recommendation: **Störtebeker**

# Steaks & Meat

Entrecôte, 300g	34,00 €
Pork cutlet from the regional apple-fed pig, 350g	28,00 €
Tomahawk for two, app. 1kg	79,00 €

We serve our steak cuts with mushroom cream, broccoli, potatoes and jus.

**Our beer recommendation: Störtebeker**

Cheek of pork & pulpo with pak choi, potatoes and aioli	28,00 €
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**Our beer recommendation: Störtebeker**

Rack of lamb with garlic puree, tomato chutney, broad beans and jus	32,00 €
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**Our beer recommendation: Störtebeker**

# Fish

Meagre with celery, apple, mustard, tarragon and glasswort	28,00 €
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**Our beer recommendation: Störtebeker**

Ocean perch with saffron risotto, broccoli, sun-dried tomatoes and tomato foam	28,00 €
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**Our beer recommendation: Störtebeker**


Prawns, one pound with crostini, olive tapenade, tomatoes, caper aioli, herbs and garlic	42,00 €
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**Our beer recommendation: Störtebeker**

# Dessert

Vanilla Crème brûlée 10,00 €  
with berries, chocolate sorbet, passionfruit and atsina cress  
Our beer recommendation: Störtebeker

Black Forest 10,00 €  
with cherry biscuit, chocolate, cherry sorbet and cream  
Our beer recommendation: Störtebeker

 ice cream & sorbets  
Bourbon vanilla | chocolate | strawberry | yogurt wild berry  
lemon sorbet | apple sorbet | cassis sorbet per scoop 3,50 €

# Störtebeker craft beer on tap

With more than 800 years of brewing tradition in the Hanseatic city of Stralsund the “Störtebeker Braumanufaktur” is dedicated to craft brewing. These special beers are made of best resources, such as special malts, individual yeast and unique recipes which create distinctive flavours that make a difference you will see, smell and taste.

## **Keller-Bier 1402 4,8% vol.**

0,3 l | 3,80 €

An elegant hopping in the varieties „Select“, „emerald“, „Pearl“ and „Mandarina Bavaria“ comes with a slight scent of herbs and flowers, embedded in a spicy, fine but balanced acerbity.

0,5 l | 5,80 €

Light brewing malts create a gold colour and a soft feeling in the mouth during the brewing process.

## **Atlantik-Ale 5,1% vol.**

0,3 l | 3,80 €

Atlantik-Ale is a natural pale ale brewed by top fermentation with the hop types „Amarillo“ and „Citra“ create an incredible scent of lemon, grapefruit and melon and provide strong bitterness.

0,5 l | 5,80 €

Munich-, Distilling-, Pilsner- and wheat malt create a golden colour and a slim body.

## **Pilsener-Bier 4,9% vol.**

0,3 l | 3,80 €

Strong hop in the varieties “Select”, “Pearl”, “Tradition” and “Opal”, create a tender scent of apricot on a strong and spicy long-lasting hop acerbity.

0,5 l | 5,80 €

Gently kilned Pilsner brewing malts create a light and golden colour and a slim and dry drink.

## **Frei-Bier (non-alcoholic | <0,5 % vol.)**

0,3 l | 3,80 €

Strong hop in the varieties „Emerald“, „Select“ and „Pearl“ a fresh scent of grass and herbs as well as a strong acerbity.

Light and Pilsner brewing malts create a straw-yellow colour and a full taste during the brewing process.

## **Bernstein-Bio-Weizen (organic) 5,3% vol.**

0,3 l | 3,80 €

Wheat-, Pilsner- und dark brewing malts create a strong amber colour and provide a base for fruity flavours.

0,5 l | 5,80 €

The top-fermented yeast creates a full scent of ripe banana, red berries and a sparkling feeling on the tongue.

# Störtebeker craft beer on tap

## **Roggen-Weizen 5,4% vol.**

Top-fermented yeast creates a strong sparkling taste and scents of banana, vanilla and red berries, chocolate and clove.

Rye-, wheat-, roast- and caramel malts give a maroon colour and an incredibly creamy body.

0,3 l | 3,80 €

0,5 l | 5,80 €

## **Baltik-Lager 5,5% vol.**

Hops in the varieties „Pearl“, „Tradition“ and „Cascade“ give a slight acidity and a tender scent of sweet fruits.

Caramel malts and dark brewing malts create a light copper colour and a slight scent of biscuit and marzipan. Pilsner and Vienna malt build the base for a balanced malt body.

0,3 l | 3,80 €

0,5 l | 5,80 €

## **Schwarz-Bier 5,0% vol.**

Dark malt, cara- and roast malts give the matt black beer its roast flavour and a scent of coffee and dark chocolate.

A long and cold fermentation with bottom-fermented yeast creates a mild and sparkling taste, malt flavours and a velvet mouth feeling.

0,3 l | 3,80 €

0,5 l | 5,80 €

## **Stark-Bier 7,5% vol.**

Brewed caramel-, roast- and dark brewing malts create a deep black colour and a creamy mouth feeling as well as a strong scent of dark chocolate and coffee.

A long and cold fermentation with bottom-fermented yeast creates body-warming 7,5% of alcohol.

0,3 l | 3,80 €

0,5 l | 5,80 €

## **Scotch-Ale 9,0% vol.**

British Whisky malt kilned above Scotch peat create peaty and smoky aromas. Caramel malts, barley malt and malt sugar build rich amber colour and a strong body.

Top-fermented ale yeast creates a complex range of aromas and 9% vol. alcohol.

0,3 l | 4,30 €



# Störtebeker **ice bock beer on tap**

## **Arktik-Ale 8,5% vol.**

0,2 l | 4,00 €

The Arktik-Ale is based on the Atlantik-Ale and convinces with a very strong hop aroma and acidity.

The additional cold hop in the varieties „Lemondrop“ and „Simcoe“ create a fruity scent of pineapple, citrus fruits and dark berries, combined with a light resinous note.

## **Polar-Weizen 9,5% vol.**

0,2 l | 4,00 €

The Polar-Weizen is based on the Bernstein-Weizen and is characterized by a soft and harmonic malt body and a strong scent of banana.

Cold hops in the varieties „Lemondrop“ brings a light citrus note to the beer.

## **Eis-Lager 9,8% vol.**

0,2 l | 4,00 €

The Eis-Lager is based on the Baltic-Lager and convinces with its sweet malt aromas such as caramel, honey and biscuit and a harmonic, heavy body.

The moderate calypso hop creates a copper-coloured beer, spicy-fruity notes of peach and lime peel.

## **Nordik-Porter 9,1% vol.**

0,2 l | 4,00 €

The Nordik-Porter is based on the Stark-Bier and is characterized by a heavy body and an intensive aroma spectrum.

Intensely roasted malts create coffee and dark chocolate notes. Aromas of prunes and rum round off the complex taste of the deep black beer.

# Störtebeker **Growler**

## Enjoy true growler tradition.

Take home our popular draught beer fresh from the barrel. With the new filling technology we relaunched the growler concept.

### **Störtebeker craft beer specialties**

0,85 l | 12,80 €

Keller-Bier, Atlantik-Ale, Pilsener-Bier, Frei-Bier (non-alcoholic (<0,5 % vol.)), Bernstein-Weizen, Roggen-Weizen, Baltik-Lager, Schwarz-Bier, Stark-Bier, Scotch-Ale

### **Störtebeker ice bock beer**

0,85 l | 18,00 €

Arktik-Ale, Polar-Weizen, Eis-Lager, Nordik-Porter



## Bottled beer

Störtebeker Hanse-Porter	0,33l   4,00 €
Störtebeker Bernstein-Weizen Bio free of alcohol ( <sup>&lt; 0,5% vol</sup> )	0,33l   4,00 €

## Soft drinks

Coca-Cola <sup>1,3,9</sup> , Coca-Cola light <sup>1,3,9,12</sup> , Coca-Cola Zero Sugar <sup>1,3,9,12</sup> Fanta Orange <sup>1,3</sup> , Sprite <sup>3</sup> , Mezzo-Mix <sup>1,3,9</sup>	0,2l   3,50 €
Schweppes Bitter Lemon <sup>10</sup> , Schweppes American Ginger Ale Schweppes Soda, Schweppes Dry Tonic <sup>10</sup> , Schweppes Russian Wild Berry	0,2l   3,50 €
Herbal Moscow Ginger	0,2l   4,00 €
Fever Tree Tonic	0,2l   4,00 €
Paloma Lemonade Pink Grapefruit	0,2l   4,00 €
Red Bull, Red Bull Sugarfree	0,2l   4,00 €

## Water

Vilsa Gourmet mineral water medium sparkling	0,25l   3,00 €
Vilsa Gourmet mineral water medium sparkling	0,75l   7,00 €
Vilsa Gourmet mineral water still	0,25l   3,00 €
Vilsa Gourmet mineral water still	0,75l   7,00 €
Stralsunder Mineralbrunnen classic sparkling	0,25l   3,00 €
Stralsunder Mineralbrunnen classic sparkling	0,75l   7,00 €
Stralsunder Mineralbrunnen still	0,25l   3,00 €
Stralsunder Mineralbrunnen still	0,75l   7,00 €

## Juices & nectars<sup>3)</sup>

Klindworth apple, orange, rhubarb, cranberry	0,2l   3,50 €
Banana, peach, pink grapefruit, passion fruit, pineapple	
Niehoffs cherry, tomato	0,2l   3,50 €
All juices and nectars are also available as spritzer.	0,4l   4,50 €
VIO rhubarb spritzer	0,3l   4,00 €
VIO red currant spritzer	0,3l   4,00 €
Vilsa Gourmet apple spritzer	0,25l   3,90 €

# Coffee specialties<sup>9)</sup>

Espresso	3,00 €
Espresso Macchiato	3,00 €
Double Espresso	4,50 €
Cappuccino	3,90 €
Café latte	4,50 €
Filter coffee	3,50 €
Café Crème	3,90 €
Latte Macchiato	4,50 €
Hot Chocolate	4,50 €
Cream topping	0,50 €

# Meßmer tea

Darjeeling "Himalaya First Flush"	4,00 €
Earl Grey "Blue"	4,00 €
Green tea "Jasmin"	4,00 €
Rooibos tea "Vanilla-cream"	4,00 €
Fruit tea "Hibiskus-cranberry"	4,00 €
Peppermint tea "Nana mint"	4,00 €

## **Additives**

1) colouring, 2) additives, 3) antioxidants, 4) flavour enhancers, 5) sulphur dioxide, 6) blackening, 7) phosphate, 8) milk protein, 9) caffeinated, 10) quinine, 11) sweeteners, 12) contains a source of phenylalanine, 13) waxed (fruit treatment), 14) nitrite

# Sparkling Wine & Champagne

## Sparkling wine

Geldermann Carte Blanche	0,75l   49,00 €
Geldermann Rosé	0,75l   55,00 €

## Classic champagne

Moët & Chandon, Brut Impérial	0,75l   89,00 €
Moët & Chandon, Brut Impérial	1,5l   189,00 €
Ruinart Blanc de Blanc	0,75l   125,00 €

## Rosé Champagne

Moët & Chandon, Brut Impérial Rosé	0,75l   98,00 €
Moët & Chandon, Brut Impérial Rosé	1,5l   210,00 €
Ruinart Rosé	0,75l   125,00 €

# Wine by the glass

## White wine by the glass 0,2 l

Riesling Winery Benzinger, Pfalz, Germany	7,50 €
Riesling semi-dry Winery Wegeler Erben, Rheingau, Germany	8,00 €
Grauburgunder Winery Sabrina Becker, Rheinhessen, Germany	8,00 €
Sauvignon Blanc "Pfandturm" Winery Dr. Köhler, Rheinhessen, Germany	8,00 €
Chardonnay "de Gras" Winery MontGras , Central Valley, Chile	8,00 €

## Rosé wine by the glass 0,2 l

Pinot noir Weißherbst Winery Zimmerlin, Baden, Germany	7,50 €
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## Red wine by the glass 0,2 l

Dornfelder semi-dry Winery Beck, Rheinhessen, Germany	7,50 €
Merlot Viticoltori Ponte, Venetia, Italy	7,50 €
Shiraz "Excelsior" Excelsior Estate, Robertson, South Afrika	9,00 €
Pinot Noir St. Antony, Rhinehessen, Germany	9,00 €

# White wine

## Germany

2017 Riesling „Blauschiefer“ dry Winery Markus Molitor, Moselle, Germany	0,75 l   36,00 €
2018 Riesling Kabinett „Hochheimer Königin Victoriaberg“ Winery Joachim Flick, Rheingau, Germany	0,75 l   42,00€
2016 Riesling dry Winery Robert Weil, Rheingau, Germany	0,75 l   42,00 €
2012 Riesling „Rüdesheimer Berg Schlossberg“ GG Wineries Wegeler, Rheingau estate, Germany	0,75 l   69,00 €
2017 Pinot gris Kabinett Winery Konrad Salwey, Baden, Germany	0,75 l   39,00 €
2017 Pinot blanc dry Winery Dr. von Bassermann-Jordan, Pfalz, Germany	0,75 l   36,00 €
2017 Pinot blanc dry Winery Knewitz, Rheinhessen, Germany	0,75 l   36,00 €
2016 Sauvignon Blanc dry Winery Pfannebecker, Rheinhessen, Germany	0,75 l   39,00 €
2017 Sauvignon Blanc dry Winery Knewitz, Rheinhessen, Deutschland	0,75 l   39,00 €
2017 Silvaner dry Winery Bürgerspital, Franken, Germany	0,75 l   35,00 €
2017 Auxerrois Winery Klumpp, Baden, Germany	0,75l   35,00 €

## France

2016/17 Sancerre Domaine Carrou, Dominique Roger, Loire, France	0,75 l   44,00 €
2013 Chassagne Montrachet Louis Jadot, Burgundy, France	0,75 l   95,00 €
2014 Chablis Grand Cru Les Clos Michel, Burgundy, France	0,75 l   109,00 €

# White wine & rosé

## Italy

2016 Gavi di Gavi „Etichetta Nera“ 0,75 l | 59,00 €  
La Scolca, Piemont, Italy

2017 Chardonnay “Corte Giara” 0,75 l | 32,00 €  
Allegrini, Veneto, Italy

2017 Lugana “Collo Lungo” 0,75 l | 32,00 €  
Antica Casa Visconti, Lombardy, Italy

## Austria

2016 Grüner Veltliner „Kamptaler Terrassen“ 0,75 l | 42,00 €  
Bründlmayer, Kamptal, Austria

## Overseas

2016/17 Sauvignon Blanc 0,75 l | 65,00 €  
Cloudy Bay, Marlborough, New Zealand

2013 Chardonnay 0,75 l | 59,00 €  
Robert Mondavi, Napa Valley, California, USA

# Rosé

## France

2017 Chateau Minuty Cuvée, Rosé M AOC 0,75 l | 39,00 €  
Côtes de Provence, France



# Red wine

## Germany

2014 „Das kleine Kreuz“ Winery Rings, Pfalz, Germany	0,75 l   49,00 €
2015 Pinot noir Winery Konrad Salwey, Baden, Germany	0,75 l   41,00 €
2009 Pinot noir „Assmannshäuser Höllenberg“ Winery Krone Assmannshausen, Rheingau, Germany	0,75 l   75,00 €

## France

2015 St. Emilion Grand Cru Chevaliers de l'Ordre, St. Emilion, France	0,75 l   45,00 €
2013 Châteauneuf-du-Pape AC Château de Beaucastel, Rhône, France	0,75 l   125,00 €
2011 Château L'Evangile Château L'Evangile, Pomerol, France	0,75 l   265,00 €

## Italy

2014 Chianti Classico Lamole di Lamole, Tuscany, Italy	0,75 l   45,00 €
2015 Rosso di Montalcino San Polo, Tuscany, Italy	0,75 l   46,00 €
2017 Barbera Cossetti, Piemonte, Italy	0,75 l   35,00 €
2012 Amarone, Costasera DOC Masi, Venetien, Italy	0,75 l   89,00 €
2014 Tignanello Antinori, Tuscany, Italy	0,75 l   129,00 €
2011 "Biserno" Tuscany IGT Tenuta di Biserno, Tuscany, Italy	0,75 l   185,00 €

# Red wine

## Spain

2013 Rioja Reserva 0,75 l | 39,00 €  
Baron de Ley, Rioja, Spain

2012/ 2013 Bodegas Aliòn 0,75 l | 105,00 €  
Bodegas Alion, Ribera del Duero, Spain

## Overseas

2016 Malbec "Terroir Series Malbec" 0,75l | 32,00 €  
Kaiken, Mendoza, Argentina

2013 Malbec "Bramare Marichiori Vineyard" 0,75 l | 119,00 €  
Vina Cobos, Mendoza, Argentina

2014 Cabernet Sauvignon 0,75 l | 75,00 €  
Robert Mondavi, Napa Valley, California, USA

Thank you for your kind understanding that declared vintages may vary.