

alto

RESTAURANT

WELCOME TO THE ALTO RESTAURANT

A MEAL FOR TWO, WITH FAMILY, FRIENDS, BUSINESS PARTNERS OR COLLEAGUES.
MOMENTS LIKE THIS STAY IN A POSITIVE MEMORY.

ENJOY THE SOPHISTICATED INTERPRETATION OF JANES GERDES' BRASSERIE CUISINE
AND HIS TEAM.

WE WISH YOU A PLEASANT STAY AT THE ALTO.



Clemens Hieber
-General Manager-

STARTER

BOUILLABAISSE

CRAYFISH, FISHFILET, SAFFRON MAYONNAISE,
TOASTED BREAD

28 / 18

LOBSTER CREAM SOUP

CRAYFISH, TARRAGON

21 / 13

LEMONGRASS CURRY SOUP

COCONUT FOAM, GLASS NOODLES

13 / 8

ARANCINI WITH BELL PEPPER CONFIT (intermediate course)

BASIL JELLY, BACKED ROCKET SALAD, PARMESAN,
MEDETERRANEAN VEGETABLE SAUCE

21

GREEK SALAD "ALTO"

LETTUCE IN YOGURT DRESSING, TOMATO, CUCUMBER,
FETA CREAM, CARAMELISED OLIVES

18,5

STARTER

FLAMED SLICES OF HAMACHI

PICKLES, CITRUS MAYONNAISE, APPLE-WASABI BEURRE BLANC 25

TUNA TATAKI

MANGO-PEPPER COMPOTE, CORIANDER, COCONUT-THAICURRY CREAM 24

BEEF CARPACCIO

TRUFFLE MAYONNAISE, ROCKET SALAD, PARMESAN, PINE NUTS 19

MAIN COURSE

ENTRECÔTE STEAK (300g)

MÊLANGE NOIR, SPINACH, TRUFFLE PARMESAN FRIES, JUS,
CAFÉ DE PARIS BUTTER

49

SUPREME OF 'KLANGENS WEIDEGOCKEL'

MOLE, SPICED CRUNCH, CELERY,
FRIED MUSHROOMS, PURPLE CURRY JUS

39

SADDLE AND BELLY OF BENTHEIMER PORK

PEA CREAM, GREEN ASPARAGUS,
PICKLED YELLOW BEETROOT, JUS

34

MAIN COURSE

FRIED MONKFISH MEDALLION

CARROT-PASSION FRUIT CREAM,
PINEAPPLE CABBAGE, SAUCE AMORICAINE 39

COD

POTATO CHIVE PUREE, WILD BROCCOLI,
CRAYFISH, DIJON MUSTARD SAUCE 36

SEABASS FILET (intermediate course)

FLAMED ASPARAGUS, SHRIMP, WATER CRESS,
RIESLING CREAM SAUCE 29

LINGUINE IN TRUFFLE CREAM

TRUFFLE, BABY SPINACH, FRIED MUSHROOMS 28,5

SIDE DISHES

FRIED POTATOES, SWEET POTATO FRIES, FRENCH FRIES,
MIXED SALAD, POTATO CHIVE PUREE 7

CLASSICS

VEAL SCHNITZEL

FRIED POTATOES, BACON, LEMON,
CUCUMBER YOGURT SALAD, CRANBERRIES

35 / 21

BBQ CHEESEBURGER

REGIONAL ANGUS BEEF PATTY, CHEDDAR, TOMATO,
CUCUMBER, ROMAINE LETTUCE, PICKLED ONIONS

18,5

PENNE PASTA ARRABIATA

GRANA PADANO, ROCKET SALAD

18

+ GRILLED BEEF STRIPS

8

+ GRILLED CHICKEN BREAST

5

+ FRIED PRAWN (per piece)

2,5

ATLANTIC GRAND SANDWICHES

CLUB SANDWICH

ORGANIC FRIED EGG, CHICKEN BREAST,
BACON, HONEY MUSTARD MAYONNAISE, FRENCH FRIES

23

VEGETARIAN CLUB SANDWICH

ORGANIC FRIED EGG, GRILLED VEGETABLES,
HONEY MUSTARD MAYONNAISE, FRENCH FRIES

20

CLASSICS

HOUSEMADE TARTE FLAMBÉE

SMOKED SALMON, CHIVE, SPINACH 19

BACON, SPRING ONION, ROCKET SALAD 16

BELL PEPPER, SPRING AND RED ONION, FETA 16

ANTI PASTI

CHAMPIGNONS, BELL PEPPER, COURGETTES,
OLIVE TAPENADE, GRISSINI, SMOKED HAM 16

CAESAR SALAD

BACON, CROÛTONS, TOMATO, SALAD 14

+ GRILLED BEEF STRIPS 8

+ GRILLED CHICKEN BREAST 5

+ FRIED PRAWN (per piece) 2,5

TOMATO SOUP

CRÈME FRAÎCHE, HERBS, CROÛTONS 9

DESSERT

CHEESE SELECTION FRUIT MUSTARD, GRAPES	16
ELDERFLOWER CRÈME BRÛLÉE LEMON SORBET, LEMON CHIP	13
MANGO SALAD LIME, COCOA SORBET, CARAMELISED PUMPKIN NUTS	13
WARM CHOCOLATE CAKE VANILLA ICE CREAM	13
SELECTION OF PETIT FOURS (5 pcs)	11

All prices in Euro including VAT.

For allergy advice or specific individual dietary requirements, please contact our Staff.

RECOMMENDATION

ROYAL OPORTO TAWNY / WHITE DRY, PORTO	5CL	7,5
2019 FURMINT AUSLESE, WEINGUT SCHRÖCK, RUST	5CL	9,5
2020 BEERENAUSLESE, HEIDI SCHRÖCK & SÖHNE, RUST	5CL	12,5
2007 RUSTER AUSBRUCH, SCHRÖCK UND KRACHER, RUST	0,375L	160