HOTEL Böttcherhof ★★★★ HAMBURG

“True happiness is to enjoy the present”

Lucius Annaeus Seneca

A warm welcome to our Johann’s Restaurant!

After a hectic, eventful or even exciting day, at last it’s time to relax.

Let the kitchen team indulge you with high-quality and regional products of German and international cuisine.

Our service team looks forward to hearing your wishes and to looking after you discreetly and charmingly.

Should you have questions about allergens in our food, please do not hesitate to speak to our service team at Johann’s Restaurant. Information can also be found on the last page of the menu.

So sit back, relax and enjoy!

If we do everything right, we hope you will want more of the same and will come again soon.

Wishing you an enjoyable meal,

Your Service Team at
Johann’s Restaurant

Starters

Home-cured Bömlo salmon (pre-rigor) 2.9
Cranberries / beetroot / wasabi mayonnaise / pumpernickel / dill € 22.50

'Böttcherhof' starter platter for 2 people 1,2,4,5,7,9,12,13
selected by the head chef
(including, amongst others, butternut squash essence, spaghettini tartufo, salmon tartare, Caesar salad, antipasti, Grana Padano) € 35.00

Soups

Artichoke cream soup 1,4,5,9
Pumpernickel and hazelnut crumble / pistachio sponge € 13.50

Butternut squash essence 9
Chestnut ravioli € 13.50

Salate

Caesar salad 1,4,5,9,12
romaine lettuce leaves
Caesar dressing / Parmesan / garlic croutons / fried bacon € 17.50

<u>with your choice of:</u>
- fried chicken breast € 14.00
- sautéed king prawns, 6 pieces € 17.00
- fried salmon fillet 200 g € 18.00

Winter salad platter 5,6,7,12
Blood orange dressing / leafy greens / cherry tomatoes / pumkin
Dates and walnuts / mushroom meatballs € 22.50

All prices include VAT and service charge.

Main course fish

Trout fillet 'Pink Pepper' 2,4,
Lemon and Riesling sauce / Schinusberry / hokkaido / tagliatelle € 26.50

Spicy Barramundi Fillet 2,4,11
Lemongrass and chilli topping / Jordan olive oil / cherry tomatoes / mashed potato € 29.50

Hamburg-style pan-fried fish 2, 3, 4, 5, 7, 9, 12
Pike-perch / salmon / tilapia / king prawns
Mustard sauce / fried potatoes / bacon / cucumber salad € 31.50

Main course meat

Pork belly '72 Hours' 6, 7, 9, 13
Sweet chilli sauce / wild broccoli / fried udon noodles € 27.50

Black Angus beef rump steak (220g) 4,5,7,12
Blackberry jus / beetroot gel / glazed yellow beetroot
Truffle and potato cream € 40.50

Water buffalo steak 'Café de Paris' (200g) 4,7,11,12
Café de Paris butter / chestnuts / carrots / fried potatoes € 43.50

Homemade pasta

Tagliatelle „Rosso di Verona" 9,11
homemade tagliatelle / Rosso di Verona / lemon oil
hazelnuts € 17.50

Spaghettini Tartufo 1,4,9
homemade spaghettini / confit egg yolk / truffle caviar
Grana Padano € 22.50

Tagliatelle di Fiume 3,4,9
homemade tagliatelle / lobster sauce / black tiger prawns / tomatoes
spring onions / crayfish € 27.50

<u>To choose with:</u>

- Fried chicken breast 160g € 14.00
- Prawns 6 pieces € 17.00
- Fried salmon fillet 200g € 18.00

Alle Preise verstehen sich inklusive Mehrwertsteuer und Bedienungsgeld.

Desserts

Johann's iced coffee 1,4,9
Whisky ice cream / double espresso / whipped cream € 9.50

Amarettini Trifle 1,4,9,11
Chestnut cream / cherries / cream € 13.50

Apple tarte tatin 1,4,9
Vanilla ice cream / cream € 14.50

Recommendation

Jordan Olivenöl 0,5 l € 19,50
0,75 l € 24,50

Origin:	Lesbos Island / Greece, Plomari region
Olive varieties:	Adramitiani & Kolovi
Cultivation:	terraced olive groves
Harvest:	October & November / hand-harvested using sticks and rakes
Processing:	processed using natural methods Any cloudiness and the occasional sediment are characteristics of a natural and high-quality production process.
Production:	cold extraction process (below 27 °C)
Storage:	in a cool, dark place at a maximum of 25 °C
Shelf life:	up to 18 months (unopened up to 24 months)

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Allergenic ingredients

Dear guest,

For information about ingredients in our dishes that may cause allergies or intolerances, please refer to the list below or ask our service team at Johann's Restaurant.

1. eggs
2. fish
3. crustaceans
4. milk
5. celery
6. sesame seeds
7. sulfur dioxide & sulphites
8. peanuts
9. cereals containing gluten
10. lupine
11. nuts
12. mustard
13. soybeans
14. molluscs