

PLAT DU JOUR – SUMMER SPECIAL

**REMEMBERING VACATION
ENJOY THE VERY BEST DISHES FROM LEGENDARY
BEACHRESTAURANTS AT THE GERMAN NORTH- AND BALTIC SEA**

*Monday to Sunday from 12:00 PM until 2:30 PM
is your time for lunch at Brasserie 1806*

*Menu for the week of
July 26th through August 01st – 2010*

MONDAY

GENTLY COOKED ENTRECOTE
WITH CREAMY POLENTA AND SAUTÉED CHANTERELLES

TUESDAY

PRAWNCURRY WITH PINEAPPLE AND CORIANDER
BASMATI RICE AND WILD-HERB-SALAD

WEDNESDAY

“SCHLEMMERTÖPFCHEN” OF BRANDENBURGER VENISON
WITH FRIED STUFFED DUCK LIVER AND MOREL-HERB-SAUCE
SERVED WITH A SMALL SUMMER SALAD

THURSDAY

SUSHI “LIVE COOKING” WITH NAO YAMAOKA
11 SUSHI WITH THE WHOLE WORKS

FRIDAY

BLUE AND WHITE FISH IN LOBSTERBOUILLON
WITH BRAISED AND MARINATED FENNEL

SATURDAY

„WIENER SCHNITZEL“
TWO SMALL BREADED ESCALOPE OF VEAL
WITH LUKEWARM POTATO-SALAD AND CRESS

SUNDAY

DUO OF “MUNSTERLANDER” VEAL
WITH GLACED SUMMER-VEGETABLES

€ 19,- PER PERSON

LUNCH MENU – SUMMER SPECIAL

REMEMBERING VACATION ENJOY BEST DISHES FROM LEGENDARY BEACHRESTAURANTS OF THE GERMAN NORTH- AND EASTSEA

*Monday to Sunday from 12:00 PM until 2:30 PM
is your time for lunch at Brasserie 1806
Our heartily and attentive Service
serve you our Lunch Menu within one hour*

CARPACCIO OF CALF`S-TONGUE
WHITE TOMATO-MOUSSE AND TOMATO-FOAM

OR

MELON-LOBSTERCREAMSOUP
WITH PRAWN-SKEWER

BORNHOLMER FILET OF SALMON WITH SAUTÉED OCTOPUS
WITH BLACK RISOTTO AND HERBED OIL

OR

RACK OF RABBIT “A LA SALTIMBOCCA”
WITH WESTPHALIAN HAM AND CREAMY LENTILS

DELICE OF KAFIR-LIME, MANGO AND COCONUT
WITH FENNEL ICE-CREAM AND CHOCOLATE-CRUNCH

OR

SELECTION OF CHEESE

€ 32,- PER PERSON