



RESTAURANT

Menue

MENUE I

Labskaus – beef hash with fried egg

Pan fried fish with pommery mustard sauce and German fried potatoes

Red berry compote with vanilla sauce

A piece € 23,90

MENUE II

Lamb lettuce with dijon-mustard dressing, bacon and croutons

Fillet of pike perch with lentils and county potatoes

NY cheesecake with strawberry sauce

A piece € 25,20

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



RESTAURANT

Menue

MENUE III

Celery salad with crossini of goose liver and hibiscus-chili-glaze

Venison in a cream sauce with German homemade noodles, cranberry and lamb lettuce

Plum parfait with salad of pears

Apiece € 27,00

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



RESTAURANT

Menue

MENUE IV

Carpaccio of beef with frisée salad and parmesan

Mushroom's consommé with herb-pancakes

Fillet of pike perch with creamed cabbage, bacon sauce with thyme potatoes

Bread pudding with vanilla sauce and berries

Apiece € 34,00

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



grill & green

RESTAURANT

Menue

MENUE V

Asian salad with mango and grilled prawn

Risotto of chanterelles with spring onions and serrano ham

Blackened mahi mahi with snow peas, coconut-curry sauce and prawns cracker

Mousse au chocolate with campari-orange salad

Apiece € 34,50

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



RESTAURANT

Menue

MENUE VI

Caesars salad with parmesan and croutons

Fillet of pike perch of spinach and riesling sauce

Breast of chicken of snow pears, mushrooms vegetables a la cream
with macaire potatoe

Hamburger bread pudding with vanilla sauce and berry compote

Apiece € 34,50

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



grill & green

RESTAURANT

Menue

MENUE VII

Salad of herbs with grilled pepper salmon and marinated pumpkin

Cream of polenta with spring onions and pumpkin seed oil

Prime ribs with jus, sauce béarnaise, broccoli and potato gratin

Tiramisu with strawberry sauce

Apiece € 37,00

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



RESTAURANT

Menue

MENUE VIII

Carpaccio of beet root with herb cream and spring onions

Fillet of atlantic sole filled with spinach and crayfish sauce

Steak of veal with chanterelle sauce and sage gnocchis

Peach parfait with orange-yoghurt-sauce

Apiece € 42,00

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



grill & green

RESTAURANT

Menue

MENUE IX

Salad of herbs with nut dressing, fillet of venison and cranberry compote

Watercress soup with northern shrimps and pumpkin seed sour cream

Rack of lamb with grilled vegetables, rosemary potatoes and pesto

Mango-maracuja-cream with raspberry sauce and salad of marinated kiwis

Apiece € 42,50

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



RESTAURANT

Menue

MENUE X

Smoked fish soup with horse radish cream

Porchini ravioli with sage butter

Steamed haddock with vegetables and mustard sauce

Marinated breast of duck with asparagus, potato risotto and kumquat-cranberry-sauce

Mousse of white chocolate with marinated cherries

Apiece € 46,00

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



RESTAURANT

Menue

MENUE XI

Watercress salad with asparagus tips and vinaigrette of shallots

Spaghetti with lobster

Beef fillet with green beans, potato gratin and Bordeaux sauce

Creme brulée with berry compote

Apiece € 48,50

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



RESTAURANT

Menue

MENUE XII (SAISONAL FROM OCT. TO FEB.)

Lamb lettuce with dijon-mustard dressing, bacon and croutons

Dithmarscher Curly cale with hog jowls, smoked pork chop and salami style sausage, German pan fried potatoes and sweet pan fried potatoes

Aquavit

Red berry compote with vanilla sauce

Apiece € 19,90

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



RESTAURANT

Menue

MENUE XIII (SAISONAL FROM OCT. TO FEB.)

Lobster Cream soup with North Sea shrimps and tarragon

Half canard with majoram, sweetheart cabbage and speck pancake

Warmly German chocolate lebkuchen pudding
with cherries in rum and vanilla sauce

Apiece € 28,90

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



RESTAURANT

Menue

MENUE XIV (SAISONAL FROM OCT. TO FEB.)

Garden salad with balsamico dressing, chanterelles, bacon and croutons

Roasted ½ duck with cream cabbage,
macaire potatoes and orange-honey sauce

Creme brulée with chocolate and mango-ginger salad

Apiece € 29,50

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50



grill & green

RESTAURANT

Menue

MENUE XV (SAISONAL FROM OCT. TO FEB.)

Lamb's lettuce with goose mousse, crossini and cranberries

Bouillon of goose with pancake-stripes and mushrooms

Roast goose with red wine jusm, red cabagge with apples, potatoes,

Red berry compote with vanilla sauce

Apiece € 46,00

We offer our menus for not less than 10 persons.
For organisational reasons please chose the same menue for the whole group.
Vegetarian components are not problem.

Restaurant grill & green
Bleichenbrücke 9 | 20354 Hamburg | Telefon 040 / 35 30 50