



MENU-RECOMMENDATIONS 2020

BY RESTAURANT ALVIS | HOTEL ALBRECHTSHOF



MENU RECOMMENDATIONS 2020

Hereinafter, we have put together some seasonal menus for your special event of at least 10 people. It is possible to select your favorite dishes to plan a suitable menu according to your individual taste.

However, we would like to kindly ask you to select a uniform menu for your event so we can meet your demands for quality altogether.

All prices include value-added tax (VAT).



You may select a 2, 3 or 4-course menu according to your taste from the following dishes. We are more than happy to help.

Starters

Tatar from smoked salmon on an artichoke heart with wild herbs | 13.80 €

Two kinds of veal – jellied, Vitello Tonato and a Salad bouquet | 13.50 €

Grilled vegetables with a tofu spit and herbed cream | 12.50 €

Soups

Potato salmon soup | 6.90 €

Brandenburger crayfish soup with dill cream | 7.90 € ¹²

Beetroot soup with a mozzarella praline | 6.50 € ¹²

Main Course

Chicken breast with yellow tagliatelle, broccoli and a light vermouth sauce | 19.10 €

Fillet of local Uckermärker beef with sweet potato puree, vegetables and Madeira sauce | 23.20 €

Stuffed tomato filled with risotto and garnished with a cream cheese praline | 17.30 €

Dessert

Apple and pear Ragout in filo pastry and with chocolate | 12.50 €

Mascarpone with orange on bisquit | 12.50 €

Caramelized milk-banana mousse | 12.50 €



WHITE WINE

Freistil
Vineyard Philipp Kuhn, Pfalz
Muscat Blanc à Petits Grains, dry
green apple, ripe gooseberry
30.00 €

Riesling 'Selection'
Vineyard Kallfelz, Moselhängen
Riesling, medium dry
fruity, frisky, intensive Bouquet
30.00 €

Weißburgunder
Vineyard Abril, Baden
Pinot Blanc, dry
Honey scent, lime blossom
32.00 €

RED WINE

Rosé „Sonett“
Vineyard Heger, Baden
Spätburgunder, dry
exotic fruits, creamy texture
32.00 €

Spätburgunder 'Aufwind'
Vineyard Hensel, Pfalz
Spätburgunder, dry
cherry, wild berry,
delicate wood note
36.00 €

Blauer Zweigelt
Vineyard Kloster Pforta, Saale-Unstrut
Zweigelt, dry
deep red colour, sour cherry
34.00 €



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Starters

Tomato -Mozzarella, antipasti | 12.10 €

Salad from Beelitzer Asparagus

with fried wild shrimp and wild herbs | 13.80 €

Marinated pike perch on pear carpaccio in lettuce | 12.80 €

Soups

Tomato cream with a mozzarella praline | 6.80 €

Asparagus soup with salmon canapé | 7.70 €

Wild garlic soup with a "Landjäger" skewer (semi-dried salami)

| 6.10 € ^{1,12,24}

Main Course

Salmon fillet „Finkenwerder Style" with broccoli and dill potat | 19.10 €

Veal fillet medallions with asparagus and baked cheese potato | 23.20 €

Baked vegetables on salmon fondue with potato carpaccio | 18.10 €

Dessert

Cheese cake in a glass with chocolate and berries | 12.50 €

Crème Brûlée and a fruit-filled crepe | 12.50 €

Walnut brownie in a glass with peanut butter | 12.50 €



WHITE WINE

Pinot Et Co. Rosé

Weingut Dreissigacker, Rheinhessen
Spätburgunder / St. Laurent, trocken
zartrosa, feine Säure, Kräuteraromen
30,00 €

Merler Adler

Vineyard Kallfelz, Moselhängen
Riesling Kabinett, dry
delicate aroma, fine berries
31.00 €

Sauvignon Blanc

Vineyard Fusser, Pfalz
Sauvignon Blanc, dry
gooseberry, citrus fruit and elder
34.00 €

RED WINE

Incognito

Vineyard Philipp Kuhn, Pfalz
Dornfelder / Merlot, dry
black cherries, fine roast aromas
34.00 €

Spätburgunder „Sonett

Vineyard Heger, Baden
Spätburgunder, dry
intensiv fine berrysaromas
36.00 €

Blauer Zweigelt

Vineyard Kloster Pforta, Saale-Unstrut
Zweigelt, dry
deep red colour, sour cherry
34.00 €



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Starters

Marinated salmon fillet with apple radish salad | 12.80 €

Vitello Tonnato of a regional veal with a green salad | 12.90 € ^{9,12,22}

Vegetable terrine in a herb sauce and marinated baby spinach | 11.60 €
^{1,8,12,22,24}

Soup

Cream of wild mushrooms with tomato bruschetta | 7.70 €

Cold or hot soup from Lebanese cucumber with marinated shrimp
| 7.20 € ^{7,12}

Main Course

Tranches of beef with potato pancakes
and a wild mushroom cassoulet | 22.80 € ^{1,8,12,21}

Pike perch fillet on grapes and leeks with caviar potatoes | 21.70 € ^{9,12}

Oven baked tomato with tofu, wholemeal pasta
and baby spinach | 15.20 €

Dessert

Stuffed baby pineapple on cassis sorbet with chocolate Cream | 12.80 €

Rhubarb strawberry soup with woodruff Cream | 12.50 €



WHITE WINE

Grauburgunder „Sonett“
Vineyard Hegerz, Baden
Grauburgunder, dry
Apricots, Mangos, creamy textur
32.00 €

Ibhöfer Mönchshütte
Vineyard of Hans Wirsching, Franken
Müller-Thurgau, dry
scent of fresh nutmeg, juicy citrus notes
28.00 €

Naumburger-Weißburgunder
Vineyard Klosta Pforta, Saale-Unstrut
Pinot Blanc, dry
apple, quince, honey melon, peach
30.00 €

RED WINE

Pinot & Co. Rosé
Vineyard Dreissigacker, Rheinessen
Spätburgunder / St. Laurent, dry
pink, fine acid, herb aroma
30.00 €

Incognito
Vineyard Philipp Kuhn, Pfalz
Dornfelder/ Merlot, dry
black cherries, fine roast aromas
34.00 €

Merlot Höhenflug
Vineyard Hensel, Pfalz
Merlot, dry
morello cherries, elderflower, with a note of oak
46.00 €



You may select a 2, 3 or 4-course menu according to your taste from the following dishes. We are more than happy to help.

Starters

Three types of cream cheese in crepes
with winter salads and cucumber cream | 12.90 €

Pink roast beef on salad golden cumshaw
and cucumber horseradish relish | 12.80 €

Quail breast with pear and apple ratatouille and
lambs lettuce salad | 14.10 €

Soup

Berlin potato stew with baked black pudding | 6.00 € ^{1,12,21}

Fine veal boullion, poached quail egg, veal fillet | 7.80 €

Main Course

Pink roast duck breast on glazed cabbage
and kale with dumpling | 22.50 €

Local Uckermärker beef fillet on Madeira jus
with potato tarts and grilled tomato | 22.80 €

Gratinated carrot leek cake on creamed black salsify | 17.10 € ^{1,8,12}

Dessert

Poire belle Hélène (pear compote) and wild berry sorbet
layered in a jar | 12.80 €

Warm hazelnut rum cake with cherries and vanilla ice cream | 12.80 €



WHITE WINE

Riesling
Vineyard of Robert Weil, Rheingau
Riesling, dry
scent of peaches, mildly sour, piquant
38.00 €

Riesling Ruppertsberg
Vineyard Fusser, Pfalz
Riesling, dry
white peach and aroma from exotic fruits
32.00 €

Weißburgunder & Chardonnay-Aufwind
Hensel Vineyard, Pfalz
Pinot Blanc/Chardonnay, dry
Bouquet of apricots and almonds
34.00 €

RED WINE

Spätburgunder „Sonett“
Vineyard Heger, Baden
Spätburgunder, dry
intensiv fine berry aroma, oriental spices
36.00 €

Mano Negra
Vineyard Philipp Kuhn, Pfalz
Blaufränk./Cabernet Sauvignon, dry
dark fruit, gingerbread, herbs
46.00 €

Saalhäuser Blauer Spätburgunder
Vineyard Kloster Pforta, Saale-Unstrut
Pinot Noir, dry
red berries, nutty aroma
42.00 €

ALLERGENS

Wheat.....	01
Rye.....	02
Barley.....	03
Oats.....	04
Spelt.....	05
Khorasan wheat.....	06
Crustaceans.....	07
Eggs.....	08
Fishes.....	09
Peanuts.....	10
Soybeans.....	11
Milk.....	12
Almonds.....	13
Hazelnuts.....	14
Walnuts.....	15
Cashew.....	16
pecans.....	17
Brazil nuts.....	18
Pistachios.....	19
Macadamia nuts Queensland.....	20
Celery.....	21
Mustard.....	22
Sesame seeds.....	23
Sulfur dioxide and sulphites.....	24
Lupins.....	25
Molluscs.....	26





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