

## Making an appointment

We suggest making an appointment one or two months ahead of the day of the event. Aside from arranging a set menu, further details can be discussed.

If wished a down payment can be made in order to make a reservation binding. A cancellation fee may be applied if the reservation is canceled on very notice.

Changes regarding the number of guests can only be considered, if the changes are communicated in written form at least three days before the event takes place.

Sagebiels can supply flower arrangements (starting € 23.00 each) and menu cards (tender white or opaque-crystal, € 3.00 / each).

## How to reach us:

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# SAGEBIELS FÄHRHAUS

## DINNER MENU SUGGESTIONS

- for 10 persons and more -

Welcome to Sagebiels Fährhaus.

Sagebiels is one of the oldest and well-established restaurants within Hamburg. Always serving hospitality Sagebiels has become one of the most favourable points of interest within the suburbs close to the river Elbe.

Sagebiels bears its famous name since 1968. It has been known for its spacious terrace as well as for its grand ball-room, measuring 1.410 m<sup>2</sup>. In 1961, however, it had to be removed due to dangerous hill movements.

Throughout the centuries travellers used the ferry house as a place to stay and to enjoy a small meal. The pier, which used to be a part of the ferry house, was used to ferry across the river to Finkenwerder or into the ‚Alte Land‘. Its name ‚Beim Bull‘n“ is still reminiscent for the flourishing cattle trade around 1480. In 1704 under Danish rule the ferry house was listed as royal ferry house.

Two decades ago Sagebiels reopened after extensive and sumptuous renovation works with a unique feature – the ferry house now houses two well experienced kitchen teams, which offer deliciously prepared Mediterranean-and International treats as well as culinary delicacies from the far regions of China.

Unwind and enjoy a couple of pleasurable hours at one of the most beautiful spots along the river Elbe, right in the heart of the picturesque staircaise of Blankenese.

Yours  
Sagebiels Fährhaus

## DINNER MENU SUGGESTIONS

Dear readers,

This small booklet contains a varied choice of delicious dishes.

With these you can easily compile a set menu.

Almost on the last page of this brochure you will find a suggestion for a cold and warm buffet. We serve this accordingly to a set menu. – first we will serve the cold plates, then the warm dishes. A choice of dessert will be served at the end.

We now hope you will enjoy reading this booklet

BÜFFET ..... € 52.50

– for 50 persons and more –

### Cold plates:

Plate of antipasti  
Choice of Asian starters  
Tomato Mozzarella  
Caipirinalachs on leaf salad  
With Feta cheese and crunchy cashew nuts  
Smoked fish plate  
Medium roasted prime boiled beef  
With tomato sugo  
Variation of salads

### Warm dishes:

Angus beef tenderloin  
With creamy wild mushrooms  
Young venison medaillion Baden Baden style  
With bean cuffs  
Veal loin on leaf spinach  
Grilled lamb chops  
On couscous  
Mixed plate of noble fish  
Plate of vegetables · filling side dishes  
Pak-Choi vegetable hearts  
With three kinds of mushrooms  
Crispily roasted duck slices on wok vegetables  
Spicy pan of prawns on colourful paprika  
  
Dessert buffet  
Plate of assorted French cheese  
Choice of bread and butter

– This buffet can be adjusted to our personal liking –  
– For quality considerations seasonal changes may occur –

## DESSERT

Red groats with vanilla sauce .....€ 6.50

Weißes und dunkles Schokoladenmousse.....€ 7.50  
auf Armagnacsauce

Warm applestrudel with vanilla ice-cream .....€ 7.50

Crème brûlée .....€ 8.50  
an exotischen Früchten

Dessert buffet ..... for 30 persons or more – each € 8.50

## MENU

Typical compilation of a set menu:

Starter



Soup



Entremets



Sorbet



Main course



Dessert

## STARTERS

Salad with goat's cheese and Greek Kalamata olives .....	€ 9.50
With cherry tomatoes, Steiric pumpkin seed oil And crunchy cashew nuts	
Plate of antipasti .....	€ 9.50
Spring chicken on leaf salad .....	€ 12.50
With quail egg	
Colourful salad with Caipirinha salmon .....	€ 12.50
Feta cheese and cashew nuts	
Roasted prawns .....	€ 14.50
With sauce aioli and sauce american, petite salad bouquet	

## MAIN COURSE MEAT

Pork fillet medaillon .....	€ 24.00
with gratinated figs in prune sauce Brussels cabbage and hash browns	
Beef and pork fillet medaillon .....	€ 28.50
with Béarnaise sauce garden vegetables and rounded almond croquettes	
Saddle of lamb in herbal crust .....	€ 28.50
On leaf spinach, with Macaire potatoes, Dijonnaise mustard cream	
Venison roast on mountain cranberry filled pear .....	€ 28.50
Sauteed wild mushrooms, bean cuffs and croquettes	
Angus ox Chateaubriand .....	€ 35.00
On colourful vegetalbes and rounded almond croquettes	

## MAIN COURSE FISH

Hamburg style Pannfish poached cod fish .....€ 20.00  
and salmon fillet with Dijonnaise musard cream, fried potatoes

Roasted Irish salmon fillet .....€ 22.00  
With glazed carrots and millet rice

Roasted wolffish fillet .....€ 23.50  
on ratatouille vegetables and thyme potatoes

Mixed Grill of noble fish .....€ 32.50  
On green asparagus and home made tomato noodles

## SOUPS

Fig-Peppers cream soup.....€ 6.50  
with pink berries

Gherkin in piccalilli cream soup.....€ 6.50  
With dill cream topping

Wedding soup .....€ 6.50

Crayfish creamsoup “Hamburg“ style .....€ 8.00  
With crabs from Busum

## ZWISCHENGERICHTE

Gratinierter Ziegenkäse .....€ 12.50  
auf Blattspinat

Seeteufelfilet auf Tomatensugo .....€ 15.00  
mit hausgemachten Basilikumnudeln

## SORBET

Sorbet der Saison .....€ 6.50

## MAIN VEGETARIAN COURSE

Cep filled ravioli .....€ 12.50  
With cherry tomatoes, Basil pesto and Parmesan cheese

Spelt noodles with leaf spinach .....€ 12.50  
Cherry tomatoes and goat's cheese in Argan oil

Conchiglioni filled with fennel and oranges.....€ 12.50  
On colourful Quinoa Inka rice