

EATING IN HAMBURG II

This is the second part of this series about eating in Hamburg and, in this report, **TARGET** presents the best and the very worst.

Le Canard

Restaurant Le Canard is another, free-standing restaurant, facing The Elbe River where one may view commercial, sea-going vessels, being loaded and unloaded.

(**TARGET** could not understand the reason that the people of Hamburg enjoy viewing an industrial complex on a river bank. There, certainly, is nothing to write home to mom about this scenery.)

This restaurant approaches, being fine-dining, in spite of the fact that the décor resembles an up-market canteen or, if one prefers, similar to an outlet of a typical Hongkong, fast-food chain.

On the afternoon of **TARGET**'s visit, there was no duck on the menu even though the restaurant, in the English language, is called, '*The Duck*'.

There was only a set menu on the day on this medium's visit.

The food selected was a fish soup, a pan-fried pheasant dish, a venison stew, and sour-cream ice-cream.

Once again, this medium sampled a German red – which was excellent as a table wine.

The cost of the entire meal was €110.10.

TARGET rates this restaurant a little higher than some of the others although the cuisine was not German, at all, and, if anything, it resembled French food.

Christmas Eve at Hotel Vier Jahreszeiten's Haerlin



**This Was The Main Course On Christmas Eve:
Traditional Roasted Goose**



**The Entremets:
Medallion Of Sole And Pilgrim Scallop**

Restaurant Haerlin serves French Mediterranean food.

The presentation of all dishes is superb as is the expertise of the serving staff.

The food is good, but there is still much room for improvement.

This was **TARGET**'s dinner on the most-important evening of the year as far as the majority of the human population of Hamburg is concerned:

Christmas Menu

*Tart from duck liver and sweet wine foam
with apple-celery salad and breast of quail
in tree mushroom wrap*

*Medallion of sole and pilgrim scallop
on seafoodnage with saffron and tarragon*

*Traditional roasted goose with cranberry red cabbage
glazed chestnut, fused dumplings and almond paste-apple*

*Spiced coffee mousse in cacao wrap
with “Hiddenseer” sallow thorn ice cream and oranges-sallow thorn foam*

The price for the Christmas menu was €89 per person.

In addition, **TARGET** ordered 3 German oysters: Sylter Royal oysters with Chester bread and Champagne-shallot vinaigrette.

The cost of the 3 oysters was €13.50.

They were tasteless.

With the meal, the following wines were ordered:

Veuve Clicquot Ponsardin Champagne brut
Gratis

Chateau Cheval Blanc Premier Grand Cru Classe “A”,
Vintage 1969

Saint Emilion - France
€666

Riesling Sparkling Ice Wine
Pilaterri Estates Winery Niagara on the Lake
Vintage 2001
Ontario - Canada
€222

Hennessy Paradis
€36

The superior aspects of the meal were:

- a. The service;
- b. The wines; and,
- c. The attention to detail of all staff members and their attentiveness to the requirements of guests.

Jacobs Restaurant

Jacobs Restaurant is located some distance from downtown Hamburg and has a beautiful view of The Elbe River.

It is the fine-dining restaurant of Hotel Louis C. Jacob and this hotel is something of an historic landmark in northern Germany.

On the Christmas evening of **TARGET**'s visit to Jacobs Restaurant, there was only a set menu which comprised:

*Variation of goose liver
with quince pepper compote*

*Cream soup of spiny lobster
with pike dumpling and rosé champagne*

*Boeuf Bourguignon with mushroom sauce
seasonal vegetables and parsnip puree*

or

*Halibut with orange cinnamon sauce
served with Swiss chard and red Carmague rice*

Christmas dessert variation

The cost of the above was €96 per person.

No wine was ordered because, the night before, **TARGET**'s duo had imbibed far too much of the good stuff.

The first course could be described as a theme on a variation of the traditional pâté de foie gras.

It was simply delicious and the presentation was amazing.

The soup was a lie, with the spiny lobster, turning out to be an unknown marine decapod crustacean, but, definitely, not a lobster.

However, the soup was good, nevertheless.

The halibut dish was a washout, the poor fish, having been cooked to death, its meat, being dry and insipid.

As with all dishes at Jacobs Restaurant, the presentation was excellent.

The beef dish was perfect and was on a par with the first course.

As for the dessert variations, well, the presentation was inviting, but the tastes of the 5 little mouthfuls were all terribly sweet.

Service was excellent and, all in all, this restaurant scores among the highest, sampled by **TARGET** in Hamburg.

Süllberg Seven Seas

While the food at Jacobs Restaurant was among the best, sampled by **TARGET**, during this journey, for the worst restaurant in Hamburg, Süllberg Seven Seas, which is located not too far from Jacobs Restaurant, takes the cake.

The problem with this restaurant complex was that it appears to be a victim of its own success.

The chef was, originally, from Hotel Adlon of Berlin and he is, clearly, living off past glories.

But his comeuppances are sure to come in due course.

There is no reason for a 4-course, set luncheon to take more than 2 hours to prepare and serve and, after 90 minutes, this medium gave up the ghost and asked for the bill, having been seated from 1:30 p.m. to 3 p.m., with not an inkling as to when the third course was likely to arrive – if at all.

That was the situation on Boxing Day 2008.

The restaurant was serving just 26 people, some of whom were clearly of the same opinion as **TARGET**, but nobody was outwardly complaining, other than a shrug of shoulders.

The service staff was completely apathetic to the plight of the people who had thought that this was the in place to eat.

Well, of the 2 courses sampled, **TARGET** can say, definitively, this is not the place to eat in Hamburg under any conditions.

The food is mediocre; the service is on a par with the food; the price, for that which one is offered, is outrageous; but, the scenery is spectacular with the restaurant, overlooking The Elbe River.

The men's toilet was absolutely filthy and, when this reviewer informed the maître d'hôtel of this situation, he just said, 'OK.'

In **TARGET**'s opinion, if the toilet of a restaurant is dirty, one has to wonder as to what else in the restaurant is dirty.

To review the 2 dishes that were sampled would be another waste of time since one dish was good and one dish was lousy.

Enough said.

TARGET's Subscribers would be advised not to visit Süllberg Seven Seas, but, if they do, do not eat the food.

By the way, the food at this free-standing restaurant is not German, at all, and it could be described as somebody's mad notion of French food.

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