

DINNER MENU



## STARTERS

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**Bread & butter & pickles** 3,50  
*Sour-dough bread / herb quark / pickles*

### APPETIZERS

**Hafenküche salad** 10,50  
*Infarm herbs / tomato / spiced granola dressing*

*Served with 3 king prawns* + 8,50

**Burrata from Brandenburg** 15,50  
*Pumpkin / roasted pumpkin seeds / quince*

**Beef tartare** 15,50  
*Jalapeno-aioli / sesame / red onion / romana salad*

**Fish stew** starter 15,50 € / main course 22,50 €  
*Fish and seafood*  
*roasted bread with gruyère and rouille*

### APERITIF

**Von Buhl** 6,50  
*Sparkling wine with hibiscus and ginger*  
*also non alcoholic*



## CLASSICS

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**Schnitzel** 19,50

*Cucumber salad / lingonberries*

**Rummelsburger** 16,50

*200g minced beef / onion compote  
parmesan aioli / tomato / gherkin / fries*

**Vegi Rummelsburger** 16,50

*Beyond meat patty / onion compote  
parmesan aioli / tomato / gherkin / fries*

**Burnt Cabbage** 15,50

*Miso foam / parsley / hazelnut*

**Truffle pasta** 24,50

*Tagliolini / parmesan sauce / black truffle*

**Cod** 27,50

*Cucumber / char caviar / horseradish*

**Deer back** 33,50

*Celeray creme / brussle sprouts / dumplings*



## MAIN DISHES

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Beef tenderloin from Holstein 22,50 / 28,50  
*150g / 200g*

Corn fed chicken breast 16,50  
*ca. 200g*

Duroc pork chop 18,50  
*ca. 300g*

5 grilled king prawns 16,50  
*Garlic / chili / peperoni*

### Side dishes

*Fries* 3,50

*Sweet potato fries* 5,00

*Mashed potato with lime* 4,00

*Red cabbage* 5,00

*Wild broccoli* 5,00

*Roasted vegetable* 4,50

*Mushrooms with parsley and garlic* 4,50

### Dips

*Parmesanaioli* 2,50

*Chimichurri* 3,00

*Miso foam* 3,00

*Veal jus* 4,50

*Jus with green peppercorn* 4,50



## DESSERTS

**Baked apple** 8,50

*Cinnamon ice cream / brown butter crumble  
vanilla sauce*

**Chocolate** 8,50

*Milk chocolate cream / banana ice cream  
crunchy white chocolate*

**Cheese** 12,50

*German cheese from affineur Kober  
blueberry mustard / bread with dried fruits*

DESSERTS



## HOT DRINKS

### COFFEE & CO

Espresso <sup>1</sup>	2,00
Double Espresso <sup>1</sup>	3,20
Espresso Macchiato <sup>1</sup>	2,20
Flat White <sup>1</sup>	2,80
Cappuccino <sup>1</sup>	2,80
Café crème <sup>1</sup>	2,50
Americano	2,50
Milky coffee <sup>1</sup>	3,00
Latte Macchiato <sup>1</sup>	3,20
Hot milk	1,50
Children's milk	1,00
Hot chocolate or withe chocolate	3,00
Hot chocolate with cream	3,20
<i>We use lactose-free organic milk or oat milk</i>	0,20

### TEA

Fresh ginger tea	0,2 l	2,50
Fresh mint	0,4 l	4,20
Tee from Andraschko		3,20
<i>Earl Grey / Summer Bloom Sencha / Indian Assam mountain herb / Indian chai / fruity Rooibos camomile flower / red fruits</i>		



## COLD DRINKS

Leogant Vitalwasser	0,2 l	1,90
Still or slightly sparkling	0,4 l	3,80
	1,0 l	5,80
fritz-kola <sup>1,5</sup>	0,2 l	2,90
fritz-kola <i>without sugar</i> <sup>1,5</sup>		
fritz-limo <i>orange</i> <sup>5</sup>		
fritz-limo <i>lemon</i>		
fritz-limo <i>apple-cherry-elderberry</i>		
misch masch <i>fritz-kola with orange</i> <sup>1,5</sup>		
fritz-spritz <i>organic apple spritzer</i>	0,2 l	2,90
fritz-spritz <i>organic rhubarb spritzer</i>		
fritz-mate	0,33 l	3,90
Red Bull <sup>1,3,5</sup>	0,25 l	4,00
Homemade iced tea	0,2 l	2,20
	0,4 l	4,40
Thomas Henry	0,2 l	2,90
<i>tonic water</i> <sup>2</sup> , <i>ginger ale</i> <sup>5</sup> , <i>cherry blossom</i> <sup>2</sup>		
<i>bitter lemon</i> <sup>2</sup> , <i>spicy ginger</i> <sup>5</sup>		
Fruit juice	0,2 l	2,20
<i>apple, orange, rhubarb, cherry</i>	0,4 l	4,40
<i>banana, tomato, cranberry</i>		
Spritzer	0,2 l	2,00
	0,4 l	4,00

Contains: 1 caffeine / 2 quinine / 3 taurine / 4 preservatives / 5 colouring



## BEER

### BEER FROM THE BARREL

Pilsner Urquell	0,3 l	3,20
	0,5 l	4,20
Tegernseer Helles (lager)	0,3 l	3,20
	0,5 l	4,20

### BOTTLED BEER

Corona Extra	0,33 l	3,80
Störtebeker Atlantic Ale	0,33 l	3,70
Störtebeker alcohol-free Pils	0,33 l	3,70
Franziskaner Hefeweizen (wheat beer)	0,5 l	4,20
Franziskaner alcohol-free	0,5 l	4,20
Berliner Weisse Himbeer (raspberry-flavoured)	0,33 l	3,70
Berliner Weisse Waldmeister	0,33 l	3,70
Alster	0,3 l	3,20
	0,5 l	4,20





SPARKLING WINES

SEKT/ CRÉMANT

Riesling Sekt von Buhl	0,1 l	6,50
	0,75 l	45,00
Langlois-Chateau Crémant de Loire Blanc	0,1 l	5,50
	0,75 l	38,00
Alcohol-free Sekt from Jörg Geiger	0,1 l	4,50
	0,75 l	28,90

CHAMPAGNE

Castelnaut Brut	0,75 l	55,00
Ruinart Rosé	0,75 l	120,00

CIDER

Ostmost Outcider Mild (3,5 % vol.)	0,33 l	4,00
Ostmost Outcider Wild (5,5 % vol.)	0,33 l	4,00

SEKT-MIX

Aperol Sprizz	0,2 l	7,50
Campari Sprizz	0,2 l	7,50
Hugo	0,2 l	7,50



WHITE  
WINN

WHITE WINE

Sauvignon Blanc D.Q. 2019	0,1 l	3,50
<i>Heinrich Gies – D / Pfalz</i>	0,75 l	24,00
Riesling QbA	0,1 l	4,00
„Haus Klosterberg“ 2018		
<i>Markus Molitor – D / Mosel</i>	0,75 l	28,00
Grauburgunder	0,1 l	4,00
QbA „Bullshit“ 2018		
<i>Emil Bauer – D / Pfalz</i>	0,75 l	28,00
Weisser Burgunder QbA 2019	0,1 l	5,50
<i>Bassermann Jordan – D / Pfalz</i>	0,75 l	36,00
Riesling 1. Lage	0,75 l	38,00
„Hallgarten Hendelberg“ 2017		
<i>Balthasar Röss – D / Rheingau</i>		
Chablis AOC „Chanfleure“ 2018	0,75 l	42,00
<i>Maison Louis Latour – F / Burgund</i>		
Pouilly Fumé AOC	0,75 l	48,00
„Mademoiselle de Tracy“ 2019		
<i>Chateau de Tracy – F / Loire</i>		
Riesling GG	0,75 l	78,00
„Forster Ungeheuer“ 2018		
<i>Von Winning – D / Pfalz</i>		
Meursault 1er Cru	0,75 l	98,00
„Chateau de Blangy“ 2017		
<i>Maison Louis Latour – F / Burgund</i>		



## ROSÉ WINE

Rosé Gris de Gris „Dune“ 2019	0,1 l	4,00
<i>Domaine Chante Cigal</i>	0,75 l	28,00
<i>F / Languedoc</i>		
Cuvée M Rosé 2019	0,75 l	42,00
<i>Chateau Minuty – F / Provence</i>		

ROSÉ WINE



RED WINE

RED WINE

Cabernet Sauvignon D.Q. 2018	0,1 l	4,00
<i>Heinrich Gies – D / Pfalz</i>	0,75 l	26,00
<i>D / Rheinhessen</i>		
Spätburgunder 2012	0,1 l	5,50
<i>Weingut Wechsler</i>	0,75 l	35,00
Cotes du Rhone Villages AOC	0,75 l	35,00
<i>„Dom Huguest“ 2017</i>		
<i>Bonpas – F / Rhone</i>		
Château Grand Peyrou	0,75 l	42,00
<i>„Grand Cru“ 2017</i>		
<i>Saint-Èmilion – F / Bordeaux</i>		
Corvina di Verona IGP 2016	0,75 l	32,00
<i>Cantina Tinazzi – I / Venetien</i>		
Condado de Haza Crianza DO 2017	0,75 l	42,00
<i>Bodegas Alejandro Fernandez</i>		
<i>E / Ribera del Duero</i>		
Shiraz Allesverloren 2017	0,75 l	38,00
<i>Allsverloren Wine Estate</i>		
<i>SA – Coastal Region</i>		
Réserve de la Comtesse 2.	0,75 l	115,00
<i>Chateau 2013 F / Pauillac</i>		



LONG DRINKS

LONG DRINKS

Absolut Vodka	8,00
<i>lemon, tonic, orange or cranberry</i>	
Absolut Vodka	9,00
<i>Red Bull</i>	
Hendricks Gin	9,00
Tanqueray	8,00
Tanqueray No. 10	9,00
Brandstifter	8,50
Gin Mare	9,00
Roku	8,50
Cuba Libre	8,50
<i>Havana Club 3 years</i>	
Johnnie Walker Red Label	8,50
<i>fritz-kola</i>	
Campari Orange or Soda	7,50



## SPIRITS

### SPIRITS

Portwein Royal Oporto Tawny	5 cl	4,50
Noilly Prat	5 cl	4,50
Sherry Sandeman Fino	5 cl	4,00
Absolut Vodka	2 cl	3,00
Haku Japanese Vodka	2 cl	4,00
Tanqueray Gin	2 cl	3,00
Tanqueray No. 10	2 cl	4,00
Hendricks Gin	2 cl	4,00
Brandstifter Gin	2 cl	4,00
Roku Gin	2 cl	3,50
Gin Mare Gin	2 cl	4,00
Havana Club 3 years	2 cl	3,50
Havana Club 7 years	2 cl	4,00
Botucal Reserva 12 years	2 cl	4,00
Johnnie Walker Red Label	2 cl	3,50
John Jameson	2 cl	3,50
Bulleit Rye Whiskey	2 cl	4,00
Glenfiddich 12 years	2 cl	4,00
Nikka Blend Whiskey	2 cl	4,00
Carlos Primero	2 cl	3,50
Hennessy Fine de Cognac	2 cl	4,00
Mampe Halb und Halb	2 cl	3,00
Brandstifter Korn	2 cl	4,00
Don Julio Tequilla	2 cl	4,00
Ramazotti	2 cl	3,00
Linie Aquavit	2 cl	3,00
Gilka Kaiserkümmel aus Berlin	2 cl	3,00
Sambucca	2 cl	3,00
Mampe Pfefferminz	2 cl	3,00
Baileys	2 cl	3,00



Grappa di Chardonnay	2 cl	3,50
Fräulein Brösel Haselnuss	2 cl	4,50
Fräulein Brösel Marille	2 cl	4,50
Fräulein Brösel Johannisbeere	2 cl	4,50

## SPIRITS