

DINNER MENU



## STARTERS

### SMALL BITES

Bread & butter & pickles 4,00  
*Sour-dough bread, quark & pickles*

### STARTERS

Salad Hafenküche 10,50  
*Infarm herbs, spiced granola & house dressing*

*With corn fed chicken* + 7,50

*With 3 fried prawns* + 8,50

Burrata from Paoella 15,50  
*colorfull tomatoes, coffee-balsamico vinaigrette  
& roasted poppy seed*

Beef tartar 16,50  
*sesame, soy, kimchi mayo & radish*

Beet root tartar 12,50

Fish stew Hafenküche starter 15,50  
*seafood* main 25,50  
*& roasted bread with saffron aioli*

### APERITIF

Hafen Kir 7,50  
*non alcoholic* 7,50



CLASSICS

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<b>Veal Schnitzel</b>	20,50
<i>Cucumber salad &amp; lingonberries</i>	
<b>Rummelsburger</b>	17,50
<i>200 g minced beef, onion jam, parmesan aioli, tomato, gherkin &amp; french fries</i>	
<b>Vegi Rummelsburger</b>	17,50
<i>Beyond meat patty, onion jam, parmesan aioli, tomato, gherkin &amp; french fries</i>	
<b>Burnt cabbage</b>	16,50
<i>miso foam, lovage oil &amp; roasted hazelnut</i>	
<b>Linguine</b>	16,50
<i>Ramson pesto &amp; roasted pine nuts</i>	
<i>Add 3 fried prawns</i>	+ 8,50



## MAIN DISHES

### FROM THE FIRE

Beef tenderloin <i>150 g or 200 g</i>	25,50 / 30,50
Corn fed chicken breast <i>ca. 240 g</i>	17,50
Dry aged pork chop <i>ca. 350 g</i>	21,50
Monkfish with lime beurre blanc <i>ca. 160 g</i>	26,50

### Side dishes

<i>French fries</i>	4,00
<i>Sweet potato fries</i>	5,00
<i>Mashed potato with butter crumbs</i>	5,00
<i>Couscous with sunflower seeds &amp; cranberries</i>	4,00
<i>Cucumber salad with dill &amp; shallots</i>	4,00
<i>Fried king oyster mushroom with persillade</i>	5,00
<i>Roasted vegetable</i>	5,00

### Dips

<i>Parmesanaioli</i>	2,50
<i>Hafenküche bbq sauce</i>	3,00
<i>Miso foam</i>	3,00
<i>Veal jus</i>	4,50
<i>Jus with green peppercorn</i>	4,50



## SWEETS

Strawberries-rhubarb sundae 9,50

*Rhubarb compote, vanilla ice cream & meringue*

White Chocolate 9,50

*Pear kefir & mint*

Ice Cream from Florida each 3,50

*Vanilla, chocolate, cookies, mango, raspberry,  
cassis or strawberry*

SWEETS