

DINNER MENU



STARTERS

SMALL BITES

Bread, butter & pickles 4,50
Sourdough bread, dip & pickles

STARTERS

Hafenküche salad 10,50
Spiced granola & house dressing
add 3 fried prawns + 9,50

Wild herb salad 13,50
Raspberry vinaigrette, salty beetroot & iced Roquefort

Paolella Burrata 15,50
Marinated tomatoes, coffee-miso vinaigrette
& buckwheat

Beef Tatar 15,50
Kimchi Mayo, sweet and sour radish & sesame

Fish stew „Hafenküche“ 16,50
Seafood, roasted bread & Rouille

APERITIF RECOMMENDATION

Campari Amalfi 8,50
Verjus Sprizz *non-alcoholic 7,50



CLASSICS

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Veal Schnitzel	23,50
<i>Cucumber salad & cold-stirred cranberries</i>	
Rummelsburger	21,50
<i>Dry aged beef, cheese, pickle, romaine, parmesan aioli & fries</i>	
as Beyond Meat (Burger)	21,50
Roasted cauliflower	20,50
<i>Miso hollandaise, date crème & pickled kumquats</i>	
Chitarra pasta	18,50
<i>Wild garlic pesto, green asparagus & marinated wild herbs</i>	
add 3 fried prawns	+ 8,50



MAIN DISHES

FROM THE FIRE

Beef tenderloin <i>150 g or 200 g</i>	26,50 / 30,50
Iberico presa braised in brown butter <i>ca. 200 g</i>	28,50
Corn fed chicken breast <i>ca. 220 g</i>	20,50
Dry aged pork tomahawk <i>ca. 400 g</i>	25,50
Teriyaki salmon with sesame <i>ca. 160 g</i>	27,50
Monk fish mit saffron-citrus beurre blanc <i>ca. 160 g</i>	29,50

Side dishes

<i>Fries</i>	5,00
<i>Sweet potato fries</i>	6,00
<i>Mashed potato with butter crumbs</i>	5,00
<i>Cucumber salad with sour cream, dill & shallots</i>	5,00
<i>Tomato salad with sherry vinegar & kampfot pepper</i>	5,00
<i>Vichy carrots</i>	5,00
<i>Spinach with shallot garlic butter</i>	5,00
<i>Oven roasted vegetables</i>	5,00

Dips

<i>Parmesan aioli</i>	3,00
<i>Home-made BBQ Sauce</i>	3,00
<i>Miso foam</i>	3,00
<i>Veal jus</i>	4,50
<i>Green pepper jus</i>	4,50



SWEETS

Rhubarb Cheesecake 10,50

Strawberry sorbet

Hot Chocolate Cake 10,50

Vanilla ice cream & peanut brittle

„Florida“ ice cream per scoop 3,50

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

Cheese from Cantine d'Augusta 13,50/16,50

Three or five varieties with fruit bread and mustard

SWEETS



HOT DRINKS

COFFEE & CO

Espresso ¹	2,00
Double Espresso ¹	3,20
Espresso Macchiato ¹	2,20
Flat White ¹	2,80
Cappuccino ¹	2,80
Café crème ¹	2,50
Americano	2,50
Milky coffee ¹	3,00
Latte Macchiato ¹	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 ^{1,5}	0,2 l	2,90
fritz-kola <i>without sugar</i> ^{1,5}		
fritz-limo <i>orange</i> ⁵		
fritz-limo <i>lemon</i>		
fritz-limo <i>apple-cherry-elderberry</i>		
misch masch <i>fritz-kola with orange</i> ^{1,5}		
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 ^{1,3,5}	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> ² , <i>ginger ale</i> ⁵ , <i>cherry blossom</i> ²		
<i>bitter lemon</i> ² , <i>spicy ginger</i> ⁵		
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

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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

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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