

DINNER MENU



STARTERS

SMALL BITES

Bread, butter & mixed pickles 5,00
Sourdough bread, quark, pickles

Tarte flambée 15,50
Blue cheese, pear & leek

STARTERS

Hafenküche Salad 11,50
House dressing & spiced granola
Add 3 fried prawns + 10,50

Sweet potato - carrot soup 9,50
Roasted almonds & chili oil

Wild herb salad 13,50
*Beetroot, elderflower vinaigrette
& iced goat cream cheese*

Burratini by Paoella from Brandenburg 15,50
Tomato, aged balsamic vinegar & basil

Thai beef tatar 16,50
Carrot, sesame, coriander & peanut

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

APERITIF RECOMMENDATION

Ode Ruby Tonic 8,50

Verjus Sprizz *non-alcoholic 7,50



CLASSICS

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Rummelsburger	24,50
<i>Dry aged beef, cheddar, port onions, pickles, parmesanaïoli & fries</i>	
As vegetarian Beyond Burger	24,50
Veal Schnitzel	25,50
<i>Cucumber salad & cold stirred cranberries</i>	
As a small portion	21,50
Oven roasted cabbage	24,50
<i>Miso foam, parsley & hazelnut</i>	
Roasted romanesco	24,50
<i>Romesco sauce, smoked almonds & salted lemon</i>	
Wild garlic pasta	22,50
<i>Tagliolini, wild garlic pesto & parmesan foam</i>	
<i>Add 3 fried prawns</i>	+ 10,50



MAIN DISHES

FROM THE FIRE

Beef tenderloin from Holstein 30,50 / 36,50
150 g / 200 g

Dry aged Entrecôte 39,50
300 g

Iberico presa braised in brown butter 29,50
ca. 200 g

Dry aged pork tomahawk 27,50
ca. 400 g

Prignitz chicken breast 26,50
ca. 300 g

Teriyaki salmon 27,50
ca. 180 g

Catch of the day Daily price

Ask us about: Cuts from our dry ager.

SIDES

Fries 5,00

Sweet potato fries 6,00

Mashed potatoes with nut butter crumbs 5,00

Cucumber salad with vinaigrette, dill & shallots 5,00

Oven roasted vegetables 5,00

Roasted green asparagus with macadamia 7,00

Pimientos de Padrón with pimentón 6,00

Small side salad 5,00

DIPS

Parmesan aioli 3,00

Herb butter 3,00

Hafen BBQ Sauce 3,00

Miso foam 3,00

Strong veal jus 5,00

Pepper cream jus 5,00



SWEETS

Lemon cup 12,50

Lemon sorbet, marinated amalfi lemon & meringue

Hafenküche spaghetti ice cream 12,50

Strawberry, toasted white chocolate & tonka bean

Affogato 8,50

2 scoops of „Florida“ ice cream with espresso

Heiße Hafenliebe 8,50

Warm raspberries over vanilla ice cream

„Florida“ ice cream per scoop 3,80

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

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
Caffè Latte ¹	3,00
Latte Macchiato ¹	3,20
Hot milk	1,50
Babyccino	1,00
Hot chocolate or withe chocolate	3,00
Hot chocolate with cream	3,20
Oat milk	0,20

TEA

Fresh ginger	0,2 l	2,50
Fresh mint	0,4 l	4,20

Andraschko tea selection	3,20
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*Earl Grey / Summer Bloom Sencha / Indian Assam
mountain herb / Indian chai / fruity Rooibos
camomile flower / red fruits*



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
WINW

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

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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

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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