

DINNER MENU



## STARTERS

### APERITIVE

Bread, butter & homemade pickles 5,00

*Sourdough bread, quark, pickles*

Flammkuchen 15,50

*Goat cheese, honey & leek*

### STARTERS

Hafenküche Salad 12,50

*House dressing, homemade pickles & spicy granola*

+ 3 fried prawns + 10,50

Pumpkin carrots soup 9,50

*Roasted pumpkin seeds & vanilla oil*

Beef stock 14,50

*Semolina dumplings, eggs & old Madeira*

Burrata 16,50

*Red lentils, sweet and sour pumpkin & tarragon*

Marinated Scottish salmon 16,50

*Spreewald pickles, pumpernickel & buttermilk*

Beef tartare a la Caesar 16,50

*Parmesan cheese, Romana lettuce & capers*

Fish soup „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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<b>Rummelsburger</b>	24,50
<i>Dry aged beef, cheddar, mountain cheese, cranberry chutney, Parmesan cheese aioli &amp; fries</i>	
<b>As Beyond Burger</b>	24,50
<b>Veal Schnitzel</b>	25,50
<i>Cucumber salad &amp; cold stirred cranberries</i>	
<b>As a small portion</b>	21,50
<b>Roasted cod fish from Island</b>	39,50
<i>Mashed potato, fried Romana salad &amp; mustard sauce</i>	
<b>Roasted duck breast</b>	38,50
<i>Red cabbage, glazed chestnuts &amp; crumbled dumplings</i>	
<b>Grilled cabbage</b>	24,50
<i>Miso foam, parsley &amp; hazelnuts</i>	
<b>Brandweiners spinach dumplings</b>	24,50
<i>Brown butter &amp; king oyster mushrooms</i>	



## MAIN DISHES

### FROM THE FIRE

Beef tenderloin from Holstein <i>150 g / 200 g</i>	30,50 / 36,50
Iberico presa braised in brown butter <i>ca. 200 g</i>	29,50
Rack of lamb from Müritz <i>ca. 200 g</i>	30,50
Dry aged pork tomahawk <i>ca. 400 g</i>	27,50
Corn-fed poulard breast from Prignitz <i>ca. 300 g</i>	26,50

### SIDES

<i>Fries</i>	5,00
<i>Sweet potato fries</i>	6,00
<i>Mashed potatoes with nut butter crumbs</i>	5,00
<i>Potato gratin with Gruyère cheese</i>	6,00
<i>Cucumbersalad with vinaigrette, dill &amp; shallots</i>	5,00
<i>Brussels sprouts with bacon &amp; onions</i>	6,00
<i>Red cabbage Hafenküche style</i>	6,00
<i>Side salad</i>	5,00

### DIPS

<i>Parmesan aioli</i>	3,00
<i>Herb butter</i>	3,00
<i>Hafen BBQ Sauce</i>	3,00
<i>Chimmichurri</i>	3,00
<i>Miso foam</i>	3,00
<i>Rosmary jus</i>	5,00
<i>Pepper cream jus</i>	5,00
<i>Cafe de Paris Sauce</i>	5,00



## SWEETS

### DESSERTS

<b>Warm chocolate cake</b>	12,50
<i>Maracuja ice cream &amp; Pina Colada foam</i>	
<b>Baked apple</b>	9,50
<i>Marzipan filling with pecan nuts &amp; vanilla sauce</i>	
<b>Cheese selection</b>	16,50
<i>4 varieties with fruit bread &amp; fruit mustard</i>	
<b>Coupe Dänemark</b>	9,50
<i>2 scoops Florida vanilla ice cream with warm „Original Beans“, chocolate sauce</i>	
<b>„Florida“ ice cream</b>	per scoop 3,80
<i>Vanilla, chocolate, cookies, mango, tangerine &amp; passion fruit</i>	



## 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
Caffè Latte <sup>1</sup>	3,00
Latte Macchiato <sup>1</sup>	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

*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 <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  
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

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