

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

Burrata 16,50

Radicchio, pickled red grapes & aged balsamico

Baked pork knuckle praline & prawn 16,50

Miso mayonnaise, edamame, pumpkin & chili-sesame vinaigrette

Beef tartare a la Caesar 16,50

Parmesan cheese, Romana lettuce & capers

Fish soup „Hafenküche“ 16,50

Seafood, roasted bread & rouille

APERITIF RECOMMENDATION

Noël Spritz 8,50

Verjus Sprizz *non-alcoholic 7,50



CLASSICS

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Rummelsburger	24,50
<i>Dry Aged beef, mountain cheese, cranberry chutney, parmesan cheese aioli & fries</i>	
As Beyond Burger	24,50
Veal Schnitzel	28,50
<i>Cucumber salad & cold stirred cranberries</i>	
Small veal Schnitzel	23,50
Cod fish filet	39,50
<i>Beluga lentils, mashed potatoes & horseradish beurre blanc</i>	
Tagliolini al tartufo	29,50
<i>Parmesan cheese sauce & black truffles</i>	
Cellery in salt crust	24,50
<i>Miso hay hollandaise, pickled mushrooms & roasted poppy seed oil</i>	
Brandweiners spinach dumplings	24,50
<i>Brown butter & 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
Prawns with peperoncini & garlic <i>8 or 12 pieces</i>	24,50 / 28,50

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 & shallots</i>	5,00
<i>Brussels sprouts with bacon & 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

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