

APERITIF RECOMMENDATION

Sherry	8,50
Verjus Spritz	9,50



STARTERS

Bread, Butter & Harbor Pickles 5,00 <i>Sourdough bread, quark & pickles</i>	Pickled Celeriac 14,50 <i>Hazelnut, Comté & chive oil</i>	Beef Tartar à la Caesar 16,50 <i>Romaine, crispy capers & parmesan aioli</i>
Autumn Salad 12,50 <i>Balsamic vinaigrette, sprouts & pickled vegetables</i>	Hafenküche Egg in Mustard Sauce 14,50 <i>Crispy onsen egg, mustard beurre blanc & trout caviar</i>	Sweet and Sour Fried Trout 15,50 <i>Spreewald cucumber, pumpernickel & trout caviar</i>
Pumpkin–Carrot Soup 9,50 <i>Roasted pumpkin seeds & pumpkin seed oil</i>	Burratini 16,50 <i>Pickled chicory, pear & walnut pesto</i>	“Hafenküche” Fish Stew 17,50 <i>Seafood, toasted bread & rouille</i>

CLASSICS

Rummelsburger Burger 24,50 <i>Dry-aged beef, cheddar, BBQ sauce, parmesan aioli & fries</i> available as a Beyond Burger 24,50	Roasted Cauliflower 24,50 <i>Miso–sesame vinaigrette, spring onions, edamame & cashew</i>	Spinach Dumplings 24,50 <i>Brown butter, chives & mushrooms</i>
Veal Schnitzel 28,50 <i>Cucumber salad & cold-stirred lingonberries</i>	Pan-fried Pike Perch Fillet 39,50 <i>Pak choi, pearl barley arancini & beurre blanc</i>	Venison Saddle & 39,50 Homemade Venison Sausage <i>Celery purée, green pepper wild jus & buckwheat spaetzle</i>
Small Schnitzel 23,50		

FROM THE FIRE

Holstein Heifer Tenderloin 30,50 / 36,50 <i>150 g oder 200 g</i>	Dry-aged Pork Tomahawk 29,50 <i>approx. 400 g</i>	Miso Salmon from Loch Duart 29,50 <i>approx. 200 g</i>
Boneless Chicken Thigh “Piri Piri” Style 23,50 <i>approx. 350 g</i>	Shrimps with Chili & Garlic 25,50 / 29,50 <i>8 or 12 pieces</i>	St. Louis Ribs from Duroc pork 26,50 <i>approx. 450 g – BBQ Glaze</i>

Sides

French fries	5,00
Sweet potato fries	6,00
Mashed potatoes with brown butter breadcrumbs	5,00
Cucumber salad with vinaigrette, dill & shallots	5,00
Hafenküche red cabbage	5,00
Sautéed mushrooms with garlic & parsley	6,00
Roasted vegetables	5,00
Small side salad	5,00

Dips

Parmesan aioli	3,00
Herb butter	3,00
Harbor BBQ sauce	3,00
Beurre blanc	4,00
Rosemary jus	5,00
Pepper cream jus	5,00
Café de Paris sauce	5,00

DESSERTS

Pumpkin–Saffron Crème Brûlée 10,50 <i>Mandarin sorbet</i>
Chocolate Mousse 9,50 <i>70% Virunga by Original Beans</i>
Ice Cream from „Florida“ per scoop 3,80 <i>Vanilla, chocolate, cookies & mandarin</i>
Cheese from 16,50 La Cantine d’Augusta <i>4 varieties with fruit mustard & grapes</i>

All prices include VAT in euros.