

APERITIF RECOMMENDATION

Manzanilla – Lustau 5 cl	8,50
Botucal Apple-Fizz	8,50



STARTERS

Bread, Butter & Harbor Pickles 5,00 <i>Sourdough bread, quark & pickles</i>	Marinated 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>	Ricotta Agnolotti 14,50 <i>Guanciale, parmesan foam, Kampot pepper</i>	Sweet and Sour Fried Char 15,50 <i>Spreewald cucumber, pumpernickel & horseradish</i>
Pumpkin–Carrot Soup 9,50 <i>Roasted pumpkin seeds & pumpkin seed oil</i>	Burratini 16,50 <i>Marinated pumpkin, pumpkin seed pesto & pumpkin seed oil</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, scallions, edamame & cashew</i>	Spinach Dumplings 24,50 <i>Brown butter, chives & mushrooms</i>
Veal Schnitzel 28,50 <i>Cucumber salad & cold-stirred lingonberries</i>	Stuffed Trout 36,50 <i>Sprouting broccoli & pine nuts</i> <i>Herb beurre blanc with trout caviar</i>	Benser’s Blood Sausage 29,50 <i>Mashed potatoes, apple chutney, fried onions & mustard seed jus</i>
Small Schnitzel 23,50		

FROM THE FIRE

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

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

Powidltascherl 12,50 <i>Brown butter crumbs & vanilla ice cream</i>
Warm chocolate cake 12,50 <i>Mango sorbet</i>
Ice Cream from „Florida“ per scoop 3,80 <i>Vanilla, chocolate, cookies & mandarin</i>
Cheese from 16,50 <i>La Cantine d’Augusta</i> <i>4 varieties with fruit mustard & grapes</i>

All prices include VAT in euros.