

APERITIF RECOMMENDATION

Rhubarb Vanilla Fizz	8,50
Verjus Spritz	7,50



STARTERS

Bread, Butter & Harbor Pickles	5,00	Harbour Caesar	14,50	Mediterranean Beef Tatar	16,50
<i>Sourdough bread, quark & pickles</i>		<i>Baby romaine, focaccia croutons, cherry tomatoes & capers</i>		<i>Lemon aioli, fennel, olives & pine nuts</i>	
Wild Herb Salad	13,50	+ 3 fried prawns	+ 10,50	Trout Ceviche	15,50
<i>Sourdough bread, curd cheese & pickles</i>		Flammkuchen „Tarte Flambée“	15,50	<i>Rhubarb, jalapeño, woodruff & pickled red onion</i>	
Buffalo Burrata „Büffel Bill“	16,50	<i>Goat cheese & pear or guanciale & leek</i>		„Hafenküche“ Fish Stew	16,50
<i>Heirloom tomatoes & arugula pesto</i>				<i>Seafood, toasted bread & rouille</i>	

CLASSICS

Rummelsburger Burger	24,50	Veal Schnitzel	28,50	Roasted Cauliflower	24,50
<i>Dry-aged beef, cheddar, BBQ sauce, parmesan aioli & fries</i>		<i>Cucumber salad & cold-stirred lingonberries</i>		<i>Pomegranate, harissa & chickpeas</i>	
available as a Beyond Burger	24,50	Small Schnitzel	23,50	Wild Garlic Pasta	24,50
				<i>Chitarra, Parmesan & wild garlic pesto</i>	

FROM THE FIRE

Fillet of Holstein Heifer		Boneless Chicken Thigh “Piri Piri” Styl		Shrimps with Chili & Garlic	
<i>150 g oder 200 g</i>	30,50 / 38,50	<i>approx. 350 g</i>	23,50	<i>8 or 12 pieces</i>	25,50 / 29,50
Dry-Aged Pork Tomahawk		Rump Steak „Gut Kerkow“		Sea Bass Fillet	
<i>approx. 400 g</i>	29,50	<i>approx. 250 g</i>	29,50	<i>180 g, citrus beurre blanc</i>	29,50
St. Louis Ribs Duroc Pork		Miso Salmon from Loch Duart		Special for 2 or more persons	
<i>approx. 400 g, BBQ glaze</i>	26,50	<i>approx. 200 g</i>	29,50	<i>Ask for premium cuts from our dry ager.</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
Green vegetables & chimichurri	5,00
Sautéed mushrooms with garlic & parsley	6,00
Small side salad	5,00

Dips

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

DESSERTS

Hafenküche „Spaghetti Ice Cream“	10,50
<i>Rhubarb & roasted chocolate</i>	
Crème Brûlée	8,50
<i>Tonka bean & vanilla</i>	
Tutti Frutti	10,50
<i>TCoconut milk sorbet, exotic fruits & ginger</i>	

Ice Cream from „Florida“ per scoop 3,80
Vanilla, chocolate, cookies & strawberry, mango

All prices include VAT in euros.