

APERITIF RECOMMENDATION

Gin Mare Fizz	9,50
Gin Mare Mule	9,50
Verjus Spritz	7,50



STARTERS

Bread, Butter & Pickles 5,00
Sourdough bread, curd cheese & pickles

Wild Herb Salad 13,50
*Raspberry vinaigrette, radishes
& iced goat cheese*

Matjes Fillet 15,50
Green apple, cornichons & horseradish

Harbor Caesar 14,50
*Baby romaine, focaccia croutons,
cherry tomatoes & capers*
+ 3 fried prawns + 10,50

Fjord Trout Tartare 16,50
*Kefir, elderflower, cucumber
& trout caviar*

Mediterranean Beef Tatar 16,50
*Lemon aioli, fennel, olives
& pine nuts*

„Hafenküche“ Fish Stew 16,50
Seafood, toasted bread & rouille

Chilled Cucumber Soup 10,50
Buttermilk, dill & pumpernickel crunch

CLASSICS

Rummelsburger Burger 25,50
*Dry-aged beef, cheddar, BBQ sauce,
parmesan aioli & fries*
available as a Beyond Burger 25,50

Veal Schnitzel 28,50
Cucumber salad & cold-stirred lingonberries

Small Schnitzel 23,50

Roasted Asparagus 24,50
Miso foam, hazelnuts & parsley

Roasted Cauliflower 24,50
Pomegranate, harissa & chickpeas

Wild Garlic Pasta 24,50
Chitarra, Parmesan & wild garlic pesto

FROM THE FIRE

Fillet of Holstein Heifer
150 g oder 200 g 30,50 / 38,50

Boneless Chicken Thigh “Piri Piri” Styl
approx. 350 g 23,50

Sea Bass Fillet
180 g, citrus beurre blanc 29,50

Dry-Aged Pork Tomahawk
approx. 400 g 29,50

Miso Salmon from Loch Duart
approx. 200 g 29,50

Special for 2 or more persons
Ask for premium cuts from our dry ager.

St. Louis Ribs Duroc Pork
approx. 400 g, BBQ glaze 26,50

Shrimps with Chili & Garlic
8 or 12 pieces 25,50 / 29,50

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

Green vegetables & chimichurri 5,00

Sautéed mushrooms with garlic
& parsley 6,00

Tomato 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 “Joghurette” 10,50
*Milk chocolate, strawberry
& yogurt sorbet*

Crème Brûlée 8,50
Tonka bean & vanilla

Rhubarb Cake 10,50
Rhubarb sorbet

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

All prices include VAT in euros.