

APERITIF RECOMMENDATION



Gin Mare Fizz	9,50
Verjus Spritz	7,50

STARTERS

Bread, Butter & Pickles	5,00
<i>Sourdough bread, curd cheese & pickles</i>	

Wild Herb Salad	13,50
<i>Blackberry Vinaigrette & Buckwheat & iced goat cheese</i>	

Chanterelle soup	10,50
<i>Chives oil</i>	

Summer Salad	12,50
<i>Lettuce & yoghurt dressing, radish, cucumber & cress</i>	

+ 3 fried prawns	+ 10,50
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Fjord Trout Tartare	16,50
<i>Tomato essence, gooseberry & dill</i>	

Burrata	16,50
<i>Tomato, flamed peach & pine nuts</i>	

Beeftatar a la caesar	16,50
<i>Lettuce, parmesan & crispy capers</i>	

„Hafenküche“ Fish Stew	16,50
<i>Seafood, toasted bread & rouille</i>	

Cherry Gazpacho	10,50
<i>Crunchy pistachio & fennel</i>	

CLASSICS

Rummelsburger Burger	25,50
<i>Dry-aged beef, cheddar, BBQ sauce, parmesan aioli & fries</i>	

available as a Beyond Burger	25,50
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Veal Schnitzel	28,50
<i>Cucumber salad & cold-stirred lingonberries</i>	

Small Schnitzel	23,50
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Roasted Eggplant	24,50
<i>Pomegranate, harissa & chickpeas</i>	

Chanterelle Gnocchi	24,50
<i>Parmesan foam, arugula & apricot chutney</i>	

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	29,50
<i>180 g, citrus beurre blanc</i>	

Dry-Aged Pork Tomahawk	29,50
<i>approx. 400 g</i>	

Balfego tuna au poivre	34,50
<i>approx. 180 g</i>	

Pulpo-merguez skewer	29,50
<i>Mojo verde & orange</i>	

Sticky thai pork belly	26,50
<i>Cilantro & peanut</i>	

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

Sides

French fries	5,00
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Sweet potato fries	6,00
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Mashed potatoes with brown butter	
breadcrumbs	5,00

Cucumber salad with vinaigrette,	
dill & shallots	5,00

Green vegetables & chimichurri	5,00
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Chanterelle with or without bacon	8,50
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Tomato salad	5,00
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Dips

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

Hafenküche “Joghurette”	10,50
<i>Milk chocolate, strawberry & yogurt sorbet</i>	

Crème Brûlée	8,50
<i>Tonka bean & vanilla</i>	

Mini Lemon Cakes	10,50
<i>With lemon ice cream</i>	

Ice Cream from „Florida“	per scoop 3,80
<i>Vanilla, chocolate, lemon, strawberry, mango</i>	

All prices include VAT in euros.