

APERITIF RECOMMENDATION



Kir Royale	8,50
Verjus Spritz	7,50

STARTERS

Bread, Butter & Pickles	5,00
<i>Sourdough bread, curd cheese & pickles</i>	
Autumn Salad	14,50
<i>Mushrooms, salsify & apple balsamic</i>	
Hokkaido Pumpkin Soup	10,50
<i>Pumpkin seed oil & roasted seeds</i>	

Pumpkin Falafel	13,50
<i>Pumpkin cream, red lentils & pomegranate</i>	
Sweet and Sour Fried Trout	16,50
<i>Horseradish, spreewald pickle & mustard seeds</i>	
Burrata	16,50
<i>Chicory, pear & walnut pesto</i>	

Beef Tartare	16,50
<i>Cornichons, capers & organic egg yolk</i>	
„Hafenküche“ Fish Stew	16,50
<i>Seafood, toasted bread & rouille</i>	
Flammkuchen	16,50
<i>Homemade guanciale & leek or Blue cheese & pear</i>	

CLASSICS

Rummelsburger Burger	25,50
<i>Dry-aged beef, cheddar, BBQ sauce, parmesan aioli & fries</i>	
available as a Beyond Burger	25,50
Königsberg-style Meatballs	28,50
<i>Veal & Duroc, mashed potatoes & beetroot</i>	

Veal Schnitzel	28,50
<i>Cucumber salad & cold-stirred lingonberries</i>	
Small Schnitzel	23,50
Ox Cheek Goulash	32,50
<i>Napkin dumpling, bell pepper & sour cream</i>	

Roasted Pointed Cabbage	24,50
<i>Miso foam, hazelnut & parsley</i>	
Spinach Dumplings	24,50
<i>Mountain cheese, brown butter & breadcrumbs</i>	

FROM THE FIRE

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

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

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

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

Pink Venison Loin	34,50
from Richards Wild	
<i>Wildjus</i>	

Sea Bass Fillet	29,50
<i>180 g, citrus beurre blanc</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
Wild broccoli sesame & chili	6,00
Brussels sprouts with or	
without bacon	6,00
Sautéed mushrooms	6,00
Harbor kitchen red cabbage	6,00

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 Tiramisu	10,50
<i>Coffee sponge, tiramisu ice cream & mascarpone</i>	

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

Chocolate Cake	12,50
<i>Mango sorbet</i>	

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

All prices include VAT in euros.