

STARTERS

<i>Büsumer</i> Shrimps potato dumpling, parsley aioli, wild herbs	16,00 €
Lobscouse grilled scallops, baked quail egg	16,00 €
Grilled filet of tuna avocado tartar, glassworts, water melon, sour cream ice	15,00 €
Carpaccio Dijon-mustard cream, rocket salad, pine nuts, parmesan	11,00 €
Roasted pork belly black beer-honey frosting, grape-cabbage, pickled rhubarb	14,00 €

SOUPS

Lobster soup Atlantic lobster, young peas	10,00 €
Cream soup of seasonal herbs marinated char, caviar bread	9,00 €

SALADS

Rocket salad grilled Arctic shrimps, ricotta mousse, sweet-sour berries	17,00 €
Seasonal mixed salad honey-balsamic, walnut-raspberry dressing or herb vinaigrette	small 6,00 € large 9,00 €
<u>optional with:</u>	
Goat cheese strawberry relish, whole meal crumble	16,00 €
Breast of corn poulard, fried in fresh herbs	15,00 €

VEGETARIAN

Ricotta-potato dumplings, gratiné young spinach leaves, parmesan, sage butter	17,00 €
Pasta Burrata lukewarm burrata, stewed tomatoes, gremolata, olive oil	18,00 €

MEAT

Chopped veal in creamy pepper sauce fried potato dumplings, wild mushrooms, red onions	22,00 €
Leg of rabbit, stuffed with mushrooms Wild garlic-potato mash, iced carrots, mustard jus	25,00 €
Roast beef, cold fried potatoes with bacon, homemade remoulade, wild herbs	20,00 €
Grilled steaks of free-range beef	26,00 €
➤ rump steak, 200 g	27,00 €
➤ filet steak , 250 g (appr. 20 minutes preparation time)	34,00 €
baked young potatoes, grilled vegetables, BBQ-tomato salsa	
optional as Surf & Turf lobster slices, Sauce Béarnaise	+ 7,50 € upcharge

FISH

Baked filets of fish fried potatoes with bacon, spinach leaves, Dijon mustard sauce	21,00 €
Whole plaice croutons of bacon, parsley potatoes, small salad	20,00 €
Fried filet of pikeperch & shrimps cream cheese-potato mash, green asparagus, dried tomato aioli	26,00 €
Fried Fjord trout filet creamy lemon pearl barley, peas, caviar-sour cream	24,00 €
„Chef's favorite“ ocean specialities fish consommé, tomato, garlic, saffron	22,00 €

DESSERT

Strawberry- mascarpone mousse avocado ice cream, rhubarb soup	9,50 €
Dessertvariation „Hotel Hafen Hamburg“	10,00 €
Lemon crème brûlée white chocolate ice cream, peanut caramel	9,50 €
Selection of homemade sorbets	9,00 €
„D´Espresso“ 2 little sweets, 1 cup of coffee or espresso	6,50 €
Assortment of french cheese pickled cherries, fig mustard, nuts	13,00 €

Ask our service team for current daily offers!

SURPRISE MENU

Leave it up to our chef de cuisine to surprise you!

Choose between a

Three - course - menu

35,00 € per person

or

Four - course - menu

41,00 € per person

At all menus you can choose your main course
(meat, fish or vegetarian)

If you have questions concerning additives, please ask our members of staff!

RECOMMENDATION

APERITIF

White Port & Tonic white port wine, tonic water, lemon	0,2 l	8,50 €
Spicy Lillet Lillet blanc, Thomas Henry Spicy Ginger, lime, rosemary	0,15 l	7,00 €

WINE

2017 Sauvignay, Sauvignon blanc & Chardonnay Vineyard Seebrich Rheinhessen, Germany	0,2 l 0,75 l	7,00 € 26,00 €
2017 Elbling Vineyard Willem Willemsen Saar, Germany	0,2 l 0,75 l	6,50 € 24,00 €
2016 Saint Laurent rose Vineyard Seebrich Rheinhessen, Germany	0,2 l 0,75 l	6,50 € 24,00 €
2017 Whispering Angel, Rosé Vineyard Caves d'Esclans Cotes de Provence, France	0,2 l 0,75 l	9,50 € 35,00 €
2015 Sauvignon blanc Vineyard Tohu Marlborough, New Zealand	0,2 l 0,75 l	8,50 € 31,00 €
2014 Terroir Corbieres, Grenache, Mouvedre, Syrah Gerard Bertrand South of france, France	0,2 l 0,75 l	7,50 € 26,00 €

WHITE WINE GLASS

GERMANY

Rheinhessen

Geil	0,2 l	7,50 €
2017 Weißburgunder	0,75 l	27,00 €

Baden

Salwey	0,2 l	8,50 €
2016 Grauburgunder, Kabinett	0,75 l	29,00 €

Pfalz

Gaul	0,2 l	7,50 €
2016 Pinot Gris	0,75 l	26,00 €

Württemberg

Escher	0,2 l	7,00 €
2016 Riesling „Junge Reben“	0,75 l	26,00 €

AUSTRIA

Weinviertel

Gmeinböck	0,2 l	8,00 €
2016 Grüner Veltliner Waldberg	0,75 l	28,00 €

Gmeinböck Poysdorf	0,2 l	7,50 €
2016 Gelber Muskateller	0,75 l	26,00 €

ITALY

Südtirol

Meran	0,2 l	7,00 €
2016 "Festival" Weißburgunder	0,75 l	25,00 €

RED WINE GLASS

GERMANY

Baden

Jürgen von der Mark	0,2 l	8,00 €
2014 Spätburgunder	0,75 l	28,00 €

FRANCE

Languedoc

Les Jamelles Selection Speciale	0,2 l	8,00 €
2016 Cabernet Sauvignon, Merlot	0,75 l	26,00 €

ITALY

Abruzzen

Vineyard Bove	0,2 l	7,50 €
2013 Indio DOC	0,75 l	27,00 €
Montepulciano, Cabernet Sauvignon		

Apulien

Vigneti del Salento	0,2 l	6,50 €
2016 I Muri Negroamaro	0,75 l	24,00 €

SPAIN

La Mancha-Kastilien

Finca Constancia	0,2 l	6,50 €
2015 Parcela 23	0,75 l	24,00 €

WHITE WINE

GERMANY

Mosel

Dr. Loosen 2016 Riesling, Blauschiefer	0,75 l	31,00 €
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Pfalz

Markus Pfaffmann 2017 Grauburgunder	0,75 l	24,00 €
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Rheinhessen

Dreissigacker 2017 Grauburgunder	0,75 l	28,00 €
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Seebrich 2015 Riesling, Mathildengarten	0,75 l	29,00 €
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Franken

Bickel-Stumpf 2016 Muschelkalk, Silvaner	0,75 l	31,00 €
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Rheingau

Johannishof 2015 Charta Riesling	0,75 l	28,00 €
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AUSTRIA

Kamptal

Waldschütz 2015 Sauvignon blanc	0,75 l	26,00 €
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FRANCE

Loire

Guy Saget 2016 Sancerre blanc AOC	0,75 l	38,00 €
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Bourgogne

Louis Jadot 2015 Pouilly-Fuissé	0,75 l	49,00 €
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South of France

Gerard Bertrand 2016 Chateau L'Hospitalet Grand Vin Blanc La Clape	0,75 l	52,00 €
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ROSÈ WINE

Pfalz

Rings Rosé 2016 Cabernet Sauvignon	0,75 l	24,00 €
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RED WINE

GERMANY

Pfalz

Studier 2014 Spätburgunder Lignum	0,75 l	35,00 €
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Rheinhessen

Weingut Dr. Köhler 2016 Blanc de Noir Merlot „Pfandturm“ (red grapes pressed to white wine)	0,75 l	27,00 €
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Franken

Sommerach Cuveé Cabernet 2014 Cabernet Dorsa, Cabernet Cubin, Cabernet Mitos	0,75 l	36,00 €
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Geil Nocturne 2013 Spätburgunder, Merlot, Cabernet Sauvignon, Dornfelder	0,75 l	38,00 €
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FRANCE

Rhone

Paul Jaboulet Aîné 2014 Parallèle 45 rouge Grenache, Syrah	0,75 l	32,00 €
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Beaujolais

Louis Jadot 2014 Chateau des Jacques Morgon	0,75 l	36,00 €
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Bordeaux

Baron de Rothschild (Lafite) 2015 Legende R Rouge Cabernet Sauvignon, Merlot	0,75 l	28,00 €
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Saint Emilion 2012 Chateau Pontet Teyssiart Grand Cru	0,75 l	64,00 €
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ITALY

Venezia

Azienda Zenato	0,75 l	45,00 €
2014 Ripassa Valpolicella D.O.C		

Tuscany

Ruffino	0,75 l	48,00 €
2013 Chianti Classico Riserva DOCG		

SPAIN

Rioja

Castillo de Clavijo, Reserva	0,75 l	35,00 €
2011 Tempranillo		

Marques de Murrieta	0,75 l	49,00 €
2012 Tempranillo, Garnacha, Mazuelo		

SPARKLING

GERMANY

Rheingau

Ohlig Privat Brut	0,1 l	7,00 €
Sektkellerei	0,75 l	31,00 €

FRANCE

Loire

Crémant de Loire, Rosé Brut	0,1 l	8,50 €
Pol Robert Thomas	0,75 l	42,00 €

CHAMPAGNER

Champagne

Baron de Rothschild	0,1 l	11,00 €
Brut	0,75 l	75,00 €

Ruinart Rosé	0,75 l	95,00 €
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Duval LeRoy Rosé Prestige	0,75 l	95,00 €
Premier Cru		

APERITIF

Sherry dry, medium or cream	5 cl	5,00 €
Campari ⁶ or Aperol ⁶	5 cl	6,00 €
Martini bianco, rosso or dry ^{2,6}	5 cl	5,00 €

LONG DRINKS

Choose your own Long Drink with Campari ⁶ , Gin, Wodka, Rum ⁶ , Whisky ⁶	4 cl	8,00 €
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Mix them according to your taste
with a soft drink of your choice!.

BOTTLED BEER

Erdinger wheat beer (non alcoholic)	0,5 l	5,50 €
Jever Fun (non alcoholic)	0,33l	3,50 €

BEER ON TAP

Ratsherrn	0,2 l	2,50 €
	0,3 l	3,50 €
	0,5 l	5,50 €
Jever	0,2 l	2,50 €
	0,3 l	3,50 €
	0,5 l	5,50 €
Alsterwasser	0,3 l	3,50 €
	0,5 l	5,50 €
	0,5 l	5,50 €
Duckstein	0,3 l	3,50 €
	0,5 l	5,50 €
	0,5 l	5,50 €
Erdinger Weizenbier hell	0,3 l	3,50 €
	0,5 l	5,50 €
	0,5 l	5,50 €

FASSBRAUSE⁶

Engel – Bräu apple	0,5 l	4,50 €
Engel - Bräu raspberry	0,5 l	4,50 €
Engel - Bräu woodruff	0,5 l	4,50 €

NON ALCOHOLIC BEVERAGE

Gerolsteiner Naturell	0,25 l	3,00 €
	0,75 l	7,00 €
Gerolsteiner Medium	0,25 l	3,00 €
	0,75 l	7,00 €
Fanta, Sprite ^{5,6}	0,25 l	3,00 €
Coca Cola, Coca Cola Light ^{5,6,8}	0,2 l	3,00 €
Mezzo Mix		
Tonic Water ^{5,6,7} , Bitter Lemon ^{5,6,7} , Ginger Ale ^{5,6,7}	0,2 l	3,00 €
Apple spritzer	0,4 l	4,50 €
Rhubarb spritzer	0,4 l	4,50 €

JUICES

Orange juice	0,2 l	3,00 €
Orange juice, freshly squeezed	0,2 l	5,00 €
Apple juice	0,2 l	3,00 €
Black currant juice	0,2 l	3,00 €
Tomato juice	0,2 l	3,00 €

ICE TEA⁸

Chari Tea black	0,33 l	3,50 €
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HOT BEVERAGE

Cup of coffee		2,50 €
Pot of coffee		4,00 €
Espresso		2,50 €
Cappuccino		3,50 €
Caffe Latte		3,50 €
Latte Macchiato		3,50 €
Hot chocolate		3,00 €
Glas Tee		2,50 €
Pot		4,00 €

SPIRITS

Fürst Bismarck	2 cl	3,00 €
Bommerlunder	2 cl	3,00 €
Hamburger Kümmel	2 cl	3,00 €
Helbings Aquavit	2 cl	4,00 €
Malteser Kreuz	2 cl	3,00 €
Linie Aquavit	2 cl	3,00 €
Jubiläums Aquavit	2 cl	3,00 €
Wodka Russian Standard	2 cl	3,00 €

BITTERS

Fernet Branca	2 cl	3,00 €
Fernet Menta	2 cl	3,00 €
Jägermeister	2 cl	3,00 €
Averna	4 cl	4,00 €
Ramazzotti	4 cl	4,00 €
Underberg	2 cl	3,00 €

GRAPPA

Grappa di Chardonnay Nonino, Barrique	4 cl	7,00 €
Grappa Marzadro, Morbida	4 cl	8,00 €
Grappa Marzadro, Tradizionale	4 cl	8,00 €

BRANDIES & COGNAC⁶

Vecchia Romagna	4 cl	6,00 €
Veterano	4 cl	6,00 €
Carlos 1.	4 cl	8,00 €
Remy Martin VSOP	4 cl	8,00 €
Hennessy Fine	4 cl	9,00 €
Courvoisier VSOP	4 cl	9,00 €
Otard VSOP	4 cl	9,00 €
Cardenal Mendoza	4 cl	9,00 €
Cles des Ducs, Vieil Armagnac, VSOP	4 cl	8,00 €

Key to the additives:

2-with antioxidant,3-with preservative, 5-with sweetener;

6-with colorant, 7-with contains quinine, 8-with contains caffeine, 9-with contains taurine

