

## STARTERS

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Smoked eel brown bread, fennel cream, cucumber, dill oil	15,00 €
Lobscouse grilled scallops, baked quail egg	15,00 €
Pickled filet of white halibut, lukewarm beetroot humus, lettuce, lemon-shallot melt	16,00 €
Carpaccio Dijon-mustard cream, rocket salad, pine nuts, parmesan	11,00 €
Grilled cheekies of pigling celery, wasabi arugula, pomegranate	14,00 €

## SOUPS

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Lobster soup with curry & lemon grass Atlantic lobster, young peas	9,50 €
Curry-corn crème soup BBQ quail, peach chutney	8,00 €

## SALADS

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Wild herb salad grilled prawns, sweet & sour marinated berries, salty nuts	17,00 €
Seasonal mixed salad honey-balsamic, apple-beetroot dressing or herb vinaigrette	small 6,00 € large 9,00 €
<u>optional with:</u> caramelized goat cheese fig, fermented walnut	16,00 €
fried breast of black-feathered chicken candied olives, dried cherry tomatoes, Swiss cheese	16,00 €

## VEGETARIAN

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Filled zucchini eggplant mash, Halloumi, tomato jam	17,00 €
Summer pasta (vegan) garlic, pimientos, capers, chili	14,00 €

## MEAT

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Chopped veal in creamy pepper sauce fried potato dumplings, wild mushrooms, red onions	22,00 €
Rack of <i>Mangalica</i> pork risolee potatoes, cabbage, apricot, madeira jus	24,00 €
Grilled filet of beef 250 g big fries, green asparagus, shallot jam, truffle mayonnaise (appr. 20 minutes preparation time)	32,00 €
<u>optional as Surf &amp; Turf</u> with lobster tail slices, Sauce Bernaise	39,00 €
Roast beef, cold fried potatoes, homemade remoulade, wild herbs	19,00 €

## FISH

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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 sour cream potato mash, pak choi, crustacean foam	22,00 €
Atlantic lobster green asparagus, roasted baguette, wild herb salad, Sauce Bernaise	31,00 €
„Chef's favorite“ with specialities from the sea consommé, tomato, garlic, saffron	21,00 €

## DESSERT

Marinated plums lavender-honey ice cream, walnut, kefir foam	8,00 €
Dessertvariation „Hotel Hafen Hamburg“	9,00 €
Coconut cake wild blueberry cream, peanut-sesame ice cream	9,00 €
Selection of homemade sorbets	8,00 €
„D´Espresso“ 2 little sweets, 1 cup of coffee or espresso	6,00 €
Assortment of french cheese pickled cherries, fig mustard, nuts	12,00 €

## SURPRISE MENU

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

**Choose between a**

**Three - course - menu**

32,00 € per person

**or**

**Four - course - menu**

38,00 € 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

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## APERITIF

<b>Rosi</b>	0,2 l	8,00 €
Vodka, Fentimens Rose Lemonade, lime, rose leaves		
<b>Spicy Lillet</b>	0,15 l	7,00 €
Lillet blanc, Thomas Henry Spicy Ginger, lime, rosemary		

## WINE

<b>2016 Riesling „Junge Reben“</b>	0,2 l	7,00 €
Vineyard Escher Württemberg, Germany		
<b>2016 Pinot Gris, Alte Reben</b>	0,2 l	7,50 €
Vineyard Gaul Pfalz, Germany		
<b>2015 „Summertime“ Scheurebe</b>	0,2 l	7,50 €
Vineyard Gaul Pfalz, Germany		
<b>2016 Gelber Muskatteller</b>	0,2 l	7,50 €
Vineyard Gmeinböck Poysdorf Weinviertel, Austria		
<b>2015 Sauvignon blanc</b>	0,2 l	8,50 €
Vineyard Tohu Marlborough, New Zealand		
<b>2016 Blanc de Noir Merlot „Pfundturm“</b> (red grapes pressed to white wine)	0,2 l	7,50 €
Vineyard Dr. Köhler Rheinhessen, Germany		
<b>2016 Whispering Angel, Rosé</b>	0,2 l	9,50 €
Vineyard Caves d´Esclans Cotes de Provence, France		
<b>2015 Portugieser</b>	0,2 l	6,50 €
Vineyard Landgraf Rheinhessen, Germany		

# WHITE WINE GLASS

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## GERMANY

### Rheinhessen

Gysler	0,2 l	7,50 €
2016 Weißburgunder „Sternenglanz“	0,75 l	26,00 €

### Baden

Salwey	0,2 l	8,50 €
2015 Grauburgunder, Kabinett	0,75 l	29,00 €

## AUSTRIA

### Kamptal

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

## ITALY

### Südtirol

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

Girland	0,2 l	8,50 €
2016 Chardonnay	0,75 l	29,00 €

# RED WINE GLASS

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## GERMANY

### Baden

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

## FRANCE

### Rhone

Domaine Castel Oualou, Lirac	0,2 l	7,50 €
2013 Syrah, Grenache, Mourvedre	0,75 l	26,00 €

## ITALY

### Abruzzen

Vineyard Bove	0,2 l	7,50 €
2012 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	23,00 €

## SPAIN

### La Mancha-Kastilien

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

## WHITE WINE

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## GERMANY

### Mosel

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

### Pfalz

Markus Pfaffmann	0,75 l	24,00 €
2016 Grauburgunder		

### Rheinhessen

Dreissigacker	0,75 l	28,00 €
2016 Grauburgunder		

### Seebrich

2013 Riesling, Niersteiner Schloß Schwabsburg	0,75 l	36,00 €
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### Franken

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

### Rheingau

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

## AUSTRIA

### Kamptal

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

### Loire

Jonathan Pabiot 2015 Pouilly Fumé	0,75 l	42,00 €
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Gerard Boulay 2015 Sancerre	0,75 l	44,00 €
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### Bourgogne

Didier Dauvissaut 2015 Chablis	0,75 l	40,00 €
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## ROSÈ WINE

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### Pfalz

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

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## GERMANY

### Pfalz

Studier 2013 Spätburgunder Lignum	0,75 l	35,00 €
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### Franken

Weinreich E1ns, Cuveé Cabernet 2013 Cabernet Dorsa, Cabernet Cubin, Cabernet Mitos	0,75 l	36,00 €
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### Rheinhessen

Pfannebecker „Fass 23“ 2014 Cabernet Sauvignon, Merlot	0,75 l	23,00 €
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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 Ainé 2014 Parallèle 45 rouge	0,75 l	32,00 €
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### Bourgogne

Bernard Moreau 2014 Pinot Noir	0,75 l	35,00 €
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### Bordeaux

Saint Emilion 2012 Chateau Pontet Teyssiart Grand Cru	0,75 l	64,00 €
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## **ITALY**

### Piemont

Fontanafredda 2010 Barolo Seralunga d'Alba Le Rhige	0,75 l	59,00 €
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### Venezia

Azienda Zenato 2012 Ripassa Valpolicella D.O.C	0,75 l	45,00 €
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### Tuscany

Ruffino 2012 Chianti Classico Riserva DOCG	0,75 l	48,00 €
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## **SPAIN**

### Rioja

Castillo de Clavijo, Reserva 2010 Tempranillo	0,75 l	35,00 €
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Marques de Murrieta 2011 Tempranillo, Garnacha, Mazuelo	0,75 l	49,00 €
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## **SOUTH AFRICA**

### Stellenbosch

Beau Joubert "The Ambassador" 2013 Merlot, Cabernet Sauvignon, Shiraz

0,75 l

35,00 €

## **SPARKLING**

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### **GERMANY**

#### Württemberg

Schloss Affaltrach  
Sektcellerei

0,1 l

7,00 €

0,75 l

31,00 €

### **FRANCE**

#### Loire

Cremant de Loire, Rose Brut  
Bouvet Ladubay

0,1 l

8,50 €

0,75 l

42,00 €

## **CHAMPAGNER**

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### Champagne

Baron de Rothschild  
Brut

0,1 l

11,00 €

0,75 l

75,00 €

Ruinart Rose  
Brut

0,75 l

95,00 €

Duval LeRoy Rose Prestige  
Premier Cru

0,75 l

95,00 €

## APERITIF

Sherry dry, medium or cream	5 cl	5,00 €
Campari <sup>6</sup> or Aperol <sup>6</sup>	5 cl	6,00 €
Martini bianco, rosso or dry <sup>2,6</sup>	5 cl	5,00 €

## LONG DRINKS

Choose your own Long Drink with: Campari <sup>6</sup> , Gin, Wodka, Rum <sup>6</sup> , Whisky <sup>6</sup>	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 €
	0,3 l	3,50 €
Duckstein	0,3 l	3,50 €
	0,5 l	5,50 €
	0,3 l	3,50 €
Erdinger Weizenbier hell	0,3 l	3,50 €
	0,5 l	5,50 €

## FASSBRAUSE<sup>6</sup>

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 <sup>5,6</sup>	0,2 l	3,00 €
Coca Cola, Coca Cola Light <sup>5,6,8</sup>	0,2 l	3,00 €
Mezzo Mix <sup>5,6,8</sup>	0,2 l	3,00 €
	0,4 l	4,50 €
Tonic Water <sup>5,6,7</sup> , Bitter Lemon <sup>5,6,7</sup> , Ginger Ale <sup>5,6,7</sup>	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 TEA<sup>8</sup>

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

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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

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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

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

## BRANDIES & COGNAC <sup>6</sup>

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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

