

PORT DINNER MENU

Monday till Friday from 5.00 p.m. to 9.30 p.m.

STARTERS

Smoked eel Brown bread, fennel cream, cucumber, dill oil	15,00 €
Lobscouse grilled scallops, baked quail egg	15,00 €
Fried filet of monkfish chorizo, artichoke hearts, baby spinach, olive	16,00 €
Carpaccio Dijon-mustard cream, rocket salad, pine nuts, parmesan	11,00 €
Calf tartar barbecue-tomato relish, potato straws, truffle mayonnaise	17,00 €

SOUPS

Lobster soup with curry & lemon grass Atlantic lobster, young peas	9,50 €
Leek cream soup brown bread, smoked eel, crème fraîche	8,00 €

SALADS

Wild herb salad grilled prawns, avocado, wasabi nuts, strawberry chips	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, black walnut	16,00 €
fried breast of black-feathered chicken pickled mushrooms blazed pear, bacon, tarragon	16,00 €

VEGETARIAN

Beetroot risotto caramelized apple, horseradish, goat milk espuma, cress	17,00 €
Wild herb crêpe creamy chanterelles, cherry tomatoes	18,00 €

MEAT

Chopped veal in creamy pepper sauce fried potato dumplings, wild mushrooms, red onions	22,00 €
Two kinds of spring chicken wild garlic-potato mash, turnip, bacon, cider jus	26,00 €
Grilled filet of beef 250 g big fries, green asparagus, shallot jam, truffle mayonnaise (appr. 20 minutes preparation time)	32,00 €
Roast beef, cold fried potatoes, homemade remoulade, wild herbs	19,00 €

FISH

Baked filets of fish fried potatoes, 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 €
Filet of gilthead seabream lobster risotto, iced sugar snaps, lime-Hollandaise	27,00 €
„Chef's favorite“ with specialities from the sea consommé, tomato, garlic, saffron	21,00 €

DESSERT

Strawberry parfait fromage-blanc ice cream, pistachio, vanilla	8,00 €
Dessertvariation „Hotel Hafen Hamburg“	9,00 €
Cream cheese tart yuzu lemon sorbet, white chocolate 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 grapes, fig mustard, nuts	12,00 €

AHOI HAMBURG CULINARY

from July 17th till September 3rd 2017

Beef Tartar

smoky shallot jam, pomegranate, truffle aioli



Grilled king prawn

Saffron risotto, chorizo, lime foam



Parfait of sour cherry

Guinness ice cream, rosehip

3-course menu 32,00 € per person

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

RECOMMENDATION

APERITIF

Rosi 0,2 l 8,00 €
Vodka, Fentimens Rose Lemonade,
lime, rose leaves

Spicy Lillet 0,15 l 7,00 €
Lillet blanc, Thomas Henry Spicy Ginger,
lime, rosemary

WINE

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

2016 Pinot Gris, Alte Reben 0,2 l 7,50 €
Vineyard Gaul 0,75 l 27,00 €
Pfalz, Germany

2015 „Summertime“ Scheurebe 0,2 l 7,50 €
Vineyard Gaul 0,75 l 27,00 €
Pfalz, Germany

2016 Gelber Muskatteller 0,2 l 7,50 €
Vineyard Gmeinböck Poysdorf 0,75 l 26,00 €
Weinviertel, Austria

2016 Sauvignon blanc 0,2 l 8,50 €
Vineyard Tohu 0,75 l 31,00 €
Marlborough, New Zealand

2016 Blanc de Noir Merlot „Pfundturm“ 0,2 l 7,50 €
(red grapes pressed to white wine) 0,75 l 27,00 €
Vineyard Dr. Köhler
Rheinhessen, Germany

2016 Whispering Angel, Rosé 0,2 l 9,50 €
Vineyard Caves d´Esclans 0,75 l 35,00 €
Cotes de Provence, France

2015 Portugieser 0,2 l 6,50 €
Vineyard Landgraf 0,75 l 23,00 €
Rheinhessen, Germany

WHITE WINE GLASS

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 €
2015 Sauvignon blanc	0,75 l	28,00 €

ITALY

Südtirol

Meran	0,2 l	7,00 €
2015 "Festival" Weißburgunder	0,75 l	25,00 €

Girlan	0,2 l	8,50 €
2015 Chardonnay	0,75 l	29,00 €

RED WINE GLASS

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

Ambruzzen

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

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	0,75 l	36,00 €
Niersteiner Schloss Schwabsburg		
2013 Riesling Auslese		

Franken

Bickel-Stumpf	0,75 l	31,00 €
2014 Muschelkalk, Silvaner		

Rheingau

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

AUSTRIA

Kamptal

Waldschütz 2015 Grüner Veltliner	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

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	31,00 €
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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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FRANCE

Bourgogne

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

Chateau Pierrail Rouge 2014 Bordeaux (Merlot, Cabernet Sauvignon	0,75 l	33,00 €
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Saint Emilion Grand Cru 2012 Chateau Pontet Teyssier	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 €
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SPARKLING

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

Champagne

Baron de Rothschild
Brut

0,1 l	11,00 €
0,75 l	75,00 €

Dom Perignon
Brut

0,75 l	175,00 €
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Duval LeRoy Rose Prestige
Premier Cru

0,75 l	95,00 €
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APERITIF

Sherry dry, medium or cream
Campari⁶ or Aperol⁶
Martini bianco, rosso or dry^{2,6}

5 cl	5,00 €
5 cl	6,00 €
5 cl	5,00 €

LONG DRINKS

Choose your own Long Drink with:
Campari [€], Gin, Wodka, Rum [€], Whisky [€]

4 cl

8,00 €

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 €

Duckstein

0,3 l

3,50 €

0,5 l

5,50 €

Erdinger Weizenbier hell

0,3 l

3,50 €

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 €
	0,4 l	4,50 €
Mezzo Mix ^{5,6,8}	0,2 l	3,00 €
	0,4 l	4,50 €
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 €

TEA

Glas	200ml	2,50 €
Pot	400ml	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 Amarone Bonollo	4 cl	9,00 €

BRANDIES & COGNAC ⁶

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

