

Please check our "Catch of the Day" as well as the daily specials!

## APPETIZERS & SOUPS

Please ask about our soup of the day

Red Beet Carpaccio with goat cheese ice creme, lamb's lettuce and walnuts	7.8
Salmon Pumpernickel Tartlet with horseradish crème and a small salad	8.8
Hafenwirtschaft Tapas Platter - various marinated vegetables, stuffed olives, chorizo, roast beef, tyrolean bacon, brie, marinated goat cream cheese, pickled pumpkin with Ciabatta bread	13.9
Small Fish Pot - clear broth of noble Fish, vegetables and anise served with aioli and toasted bread	7.9

## FISCH

Fried Shrimp served on tagliatelle with a tomato-garlic creme sauce and almond Broccoli	16.8
Our Fish Curry (spicy) - with vegetables, fish fillets, king prawns and basmati rice	17.9
Labskaus (cornedbeef, potato and red Beet hash) served with fried Egg and pickled Herring	15.8
Large Fish Pot - clear broth of noble Fish, vegetables and anise served with aioli and toasted bread	13.9
Holstein Fish Platter (served on a board) - homemade fish specialties: Matjestatar, Graved salmon, smoked trout, fish cake, fried fish, shrimp & Apple-onion marmalade. Served with sourdough bread, herbal „quark“ and butter.	17.9
“Pannfisch“ Hafenwirtschaft - Fried fish fillets catch of the day with fried potatoes, Mustard seed sauce and salad	19.8

## MEAT

Ribeye from the Holstein heifer (220 g) - panfried vegetables and your choice of herbal butter or pepper sauce.	24.8
Crackling Roasted Susland Pork - with sauerkraut and juniper sauce	16.8
Hafenwirtschaft Roastbeef - our homemade signatur tatar Sauce	16.9
Beef Roulade from the Holstein heifer - served with red cabbage and a dark dark Sauce	19.8
Original Wiener-Schnitzel (veal) - with cucumber salad	22.9
Oven roasted saddle of lamb - prepared under a rosemary-mustard-crust with autumnal vegetables and a pepper sauce	24.5

## VEGETARIAN AND LIGHT ENTRÉES

Hafenwirtschaft Bowl - steamed vegetables in an herbal broth with basmati rice	11.8
- with fried king prawns	14.8
Hafenwirtschaft vegetable curry (vegan and spicy)- with basmati rice	15.9
Steamed Hake Filet - with seasonal vegetables and an herbal velouté	19.8
Stuffed Chicken Roulade - with Ratatouille and an herbal sauce	17.8
Tomato Mozzarella Risotto - with oven baked carrots	16.8
Potato-Vegetable Casserole - with Mountain Cheese and a small salad	12.8
Large crisp Autum Salad - with our house dressing	11.9
- with fried goat's cheese - roasted Walnuts & Apple Chutney	15.9
- with fried king prawns - and aioli	17.9
Hafenwirtschaft Special - Crunchy, colorful lettuce with prawns, matjes and fried salmon cubes. Served with our sourdough bread and herbal cream cheese	17.9

## SIDES



# HAFENWIRTSCHAFT

KANALPACKHAUS  KIEL-HOLTENAU

For the fish and meat main courses please choose one of the following side dishes: Basmati rice, steak house fries, red beet-potato-mash, bread-dumplings, fried, roasted or boiled Potatoes.

## PIZZA

### Our Sourdough Pizza

- Tyrolean bacon, mountain cheese sour creme and leeks 13.8
- smoked duck breast, marinated vegetables, mountain cheese, sour creme and chestnuts 14.8
- goats cheese, apple-onion-chutney, lamb's lettuce, mountain cheese and sour creme 13.8

## CHILDRENS MENU — Please choose either —

- Pizza Margherita - on request with chorizo salami 7.5
- Mini-Schnitzel - a smaller version of our classic (side dish from the sides selection) 8.5
- Homemade fish fingers - (side dish from the sides selection) 8.5

The schnitzel and the fish fingers can be served with additional buttered carrots if requested.

## DESSERT

- Hot and Icy - vanilla ice cream with hot cherry sauce and whipped cream 6.8
- Tonka Bean Crème with raspberry sauce 7.5
- Caramel Cheesecake with cassis sherbet 7.5

Open for dining Tuesday through Friday 17:00 - 21:30  
Saturday and Sunday 11:30 - 15:00 and 17:00 - 21:30