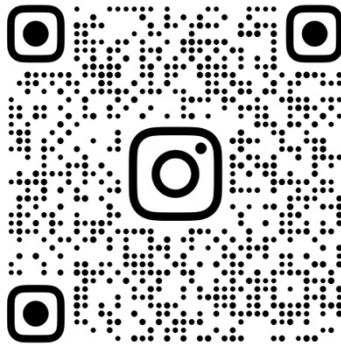
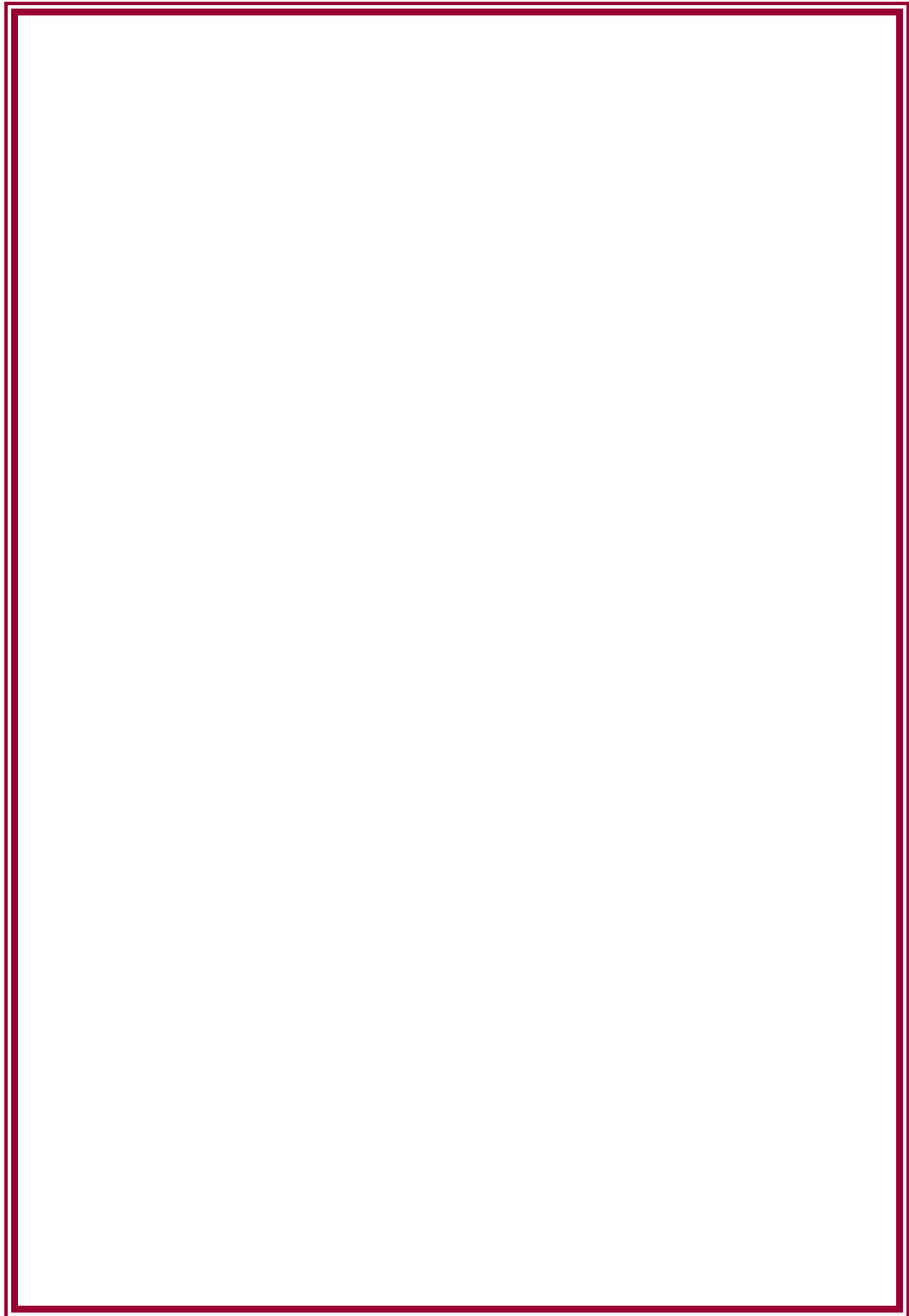


**RHEINISCHER HAFEN**®



**RHEINISCHERHAFENHAMBURG**

Share, like and follow us on Instagram  
We only accept 5\* reviews on Google :-P



*Old german, creamy potato soup<sup>2,3</sup>*

*with croutons*

made with pork fat

**8,10€**

*Hamburger fish stew*

with root vegetables, fish cubes, seafood, mussels of the season

**20,90€**

Also available as a small starter portion

**12,10€**

*„Metthäppchen“*

*There's no better accompaniment to Kölsch.*

Fresh onion pork meat<sup>2,3</sup> tartar, diced onions, pickels<sup>8</sup>,  
butter, rye bun and mini salad

**7,70€**

*„Halver Hahn“*

*My God – it taste delicouis*

Medium-ages Dutch gouda, diced onions, pickels<sup>8</sup>,  
butter, rye buns and mini salad

**7,70€**

*„Kölsch-Kaviar“*

*A Rhenish “Must“*

Slices of fresh blood sausage<sup>2,3</sup>, diced onion, pickels<sup>8</sup>,  
butter, rye bun and mini salad

**7,70€**

## *Rhenish snack platter*

You think you're at home with grandma (from 2 persons)

A bowl of crackling lard, minced pork<sup>2,3</sup>, Middle Ages Gouda and blood sausage<sup>2,3</sup>, ham (Katen), coarse Palatinate liver sausage with butter, mixed pickles, onions, rye bun and crusty bread

**per Person 12,60€**

## *Dill & cucumber salad with cream dressing<sup>1,8</sup>*

You can't have German cuisine without cucumber salad.

**6,50€**

## *Our mixed salad plates*

With colorful vegetables and seasonal salad variations.

Tastes good. Looks good and is super healthy.

Our salad is "dressed" with our house balsamic dressing

### *Optionally with:*

Garlic baguette	14,20 €
Vegan falafel balls	17,50 €
Marinated chicken breast fillet	19,50 €
Prawn skewer	19,50 €
Beef strips	21,50 €

## *Stuffed, steaming baked potato*

with sour creme<sup>4</sup> and mini salad to fill you up

### *Optionally with:*

Natur	12,70 €
Grill vegetables	17,20 €
Prawn skewer	19,70 €
Marinated chicken breast fillet	19,70 €
Norwegian smoked salmon	22,70 €

Our homemade dressing variations:

Mustard-honey-dill, raspberry and French dressing

### *Our crispy platter*

Onion rings, halloumi cheese sticks and chicken fingers  
served with garlic and cheese dip

**11,70 €**

### *Rhenish-German chacellor fillet*

*„Schröder style“*

The world best cult curry sausage<sup>2,3</sup>, according to a top-secret house  
recipe with steakhouse fries, spicy sauce<sup>8</sup>,  
natural onion cubes and fried onions

**14,50 €**

### *Rhenish Sauerbraten<sup>5</sup> (Soorbrode)*

with braised red cabbage and potato dumplings

**21,20 €**

### *Rhenish national dish: Himmel und Ääd*

Fried blood sausage<sup>2,3</sup> on apple compote,  
mashed potatoes and sautéed onions

**18,80 €**

### *Heavenly crispy suckling pig knuckle<sup>3</sup>*

With juicy sour cabbage, steaming mashed potatoes and delicious  
gravy<sup>2,3</sup>

**20,80 €**

*Our steak selection  
comes from the German heifer*

Beef Loinribs (500g)	23,00 €
Roasted beef hip steak (250g)	27,00 €
Beef entrecôte (300g)	32,00 €

served with a baked potato  
with soure cream<sup>4</sup> and chimichuri

*Pulled beef burger in a brioche bun*

Beef from the German heifer dressed with BBQ sauce<sup>8</sup>  
served with cole slaw, cheddar cheese  
steakhouse fries and baked onion rings  
**22,40€**

*Black Angus Burger*

in a rustic burger bun, burger sauce,  
tomatoes, onions, pickels, rucola,  
cheddar cheese and steakhouse fries  
**21,80€**

Side dishes:

Grilled vegetables	4.50 €	Garlic baguette	2.70 €
Fried mushrooms	5.60 €	Gravy	3.20 €
Fried potatoes	5.20 €	Chimichuri	3.20 €
Creamed mushrooms	4.50 €	Soure Creme <sup>4</sup>	3.20 €
Fried egg	1.80 €	Curry sauce <sup>8</sup>	2.50 €
French fries	4.80 €	Parmesan cheese	3.50 €
Butter	1.40 €	Cranberries	1.80 €
Röggelchen	1,60 €		

### *Succulent chicken cordon bleu<sup>2,3</sup>*

filled with Serrano ham and Edam cheese  
on creamed sour cabbage and surrounded by potato croquettes

**21,20€**

### *Spaghetti alio olio*

Spicy spaghetti with chili and garlic,  
Served with cherry tomatoes, olives<sup>5</sup>, parmesan cheese and rocket

They'll set you on fire.

A little tip: pit down a Kölsch to quench it.

**13,40€**

### *Hamburger Pannfish filet*

On delicious fried potatoes with bacon<sup>2,3</sup> and onions  
with premium French mustard sauce and seasonal vegetables

**24,60€**

### *Dutch matjes fillets*

with classic sauce<sup>1,8</sup>, (apples, onions, pickels, sour cream)  
salad garnish and small potatoes

**18,70€**

### *Schnitzel vienna style*

with steakhouse fries and half a lemon to squeeze

**18,40€**

### *Creamy pork schnitzel*

with steakhouse fries and mushrooms in cream sauce.

**19,80€**

### *Hamburger pork schnitzel*

with braised onions, a fried egg on top, a half lemon and steakhouse fires.

**19,80€**

### *Schwiezer-Dütsches schnitzel*

topped with tomatoes and delicious edam cheese, served with steakhouse pommes fries and mushrooms in cream sauce

**20,60€**

### *Breathtaking XXL schnitzel*

with herb mushrooms and onions, steakhouse fries and a half lemon to squeeze

**24,80€**

### *Orginal Wiener schnitzel of veal*

fried potatoes with bacon<sup>2,3</sup> and onions, small side salad, cranberries and a half lemon to squeeze

**28,90€**

**We source our delicious fries products from LambWeston**



# Flame cake

## *The ordinary one*

Sour cream, with lean bacon<sup>2,3</sup> and onions

**14,40€**

## *The classic*

Sour cream with lean bacon<sup>2,3</sup> and onions,  
additionally gratinated with delicious gouda cheese

**15,20€**

## *The Italian*

Tomato sauce with spicy salami<sup>1,2,3</sup>,  
cherry tomatoes, mozzarella and rocket salad

**15,80€**

## *The hearty one*

Tomato sauce with ham,  
cherry tomatoes, mozzarella and rocket

**16,40**

## *The vegetarian*

Tomato sauce with spinach, pesto sauce and au gratin with mozzarella

**15,40€**

## *The spicy one*

Sour cream with shepherd's cheese, onions, spring onions,  
cherry tomatoes and chives

**15,40€**

## *The goat*

Matured goat's cheese on sour cream  
red onions, pear, honey and walnut

**18,20 €**

# Children's menu

(up to and including 12 years)



Spaghetti Bolognese  
7,20€

Fish sticks with steakhouse fries and cucumber salad  
7,60€

Small schnitzel with steakhouse fries  
8,40€

Chicken Crossis with steakhouse fries  
8,40€

Portion of fries with ketchup und mayo  
4,80€



# Something sweet?

**Warning about the potato pancake:**

It's addictive and destroys your figure.

## *Rievkooche/ Potato Pancake*

**The potato pancake order number works as follows:**

Order two .....	pay 4,00€
Order three .....	pay 5,10€
Order four .....	pay 6,20€
Order five .....	pay 7,10€

Let us serve you your own personal flavor:

**Natur, sugar, apple sauce oder sour cream**

A bowl of apple sauce or sour cream extra, €1,60 please

## *Viennese apple strudel*

made from pulled strudel dough  
a scoop of vanilla ice cream and whipped cream  
**9,20€**

## *Chocolate fudge brownie*

with white nougat ice cream, walnuts  
and seasonal fruit  
**8,90€**

## *Fluffy pancake*

with blueberry compote and powdered sugar  
**8,40 €**

## *Sweet flame cake*

Sweet sour cream with apple, almonds, cinnamon and sugar  
**8,60 €**

**You can find our selection of different ice cream  
sundaes in our dessert menu**

## *Beer from the barrel*

	<b>0,2l</b>	<b>0,3l</b>	<b>0,5l</b>
Sion Kölsch	2,90 €	3,90 €	
Radeberger		4,30 €	5,90 €
Oberdorfer Helles			5,90 €
Schöfferhofer wheat (also with banana, cherry or cola)		4,30 €	5,90 €
Alster/ Radler <sup>2</sup>		3,90 €	5,30 €
Kranz Sion Kölsch (pay 10, but drink 11)		<b>2,2L</b>	29,00 €

## *Pittermännchen*

10 Liter barrel of Sion Kölsch (with tap at the table)	98,00 €
Can also be taken home (80.-€ deposit for the tap and the keg)	79,00 €

## *Bottled beer*

	<b>0,33l</b>	<b>0,5l</b>
Astra	4,10 €	
Schlösser Alt	4,10 €	
Schöfferhofer - dark or crystal		5,90 €
Schöfferhofer – non- alcoholic		5,90 €
Jever Fun – non-alcoholic	4,10€	

## *Non-alcoholic*

	<b>0,25l</b>	<b>0,75l</b>
Selters mineral water	3,60 €	8,90 €
With and without Carbonic acidf		

<i>Softdrinks</i>	<b>0,2l</b>	<b>0,4l</b>
Pepsi <sup>1*</sup> , Pepsi-Max <sup>1,2,8*</sup> , 7-UP <sup>2</sup>	3,30 €	5,30 €
Mirinda Orange, Spezi <sup>1,2,4*</sup>		
Apple spritzer		

## *Ohlenhof-Juicesa*

	<b>0,2l</b>	<b>0,4l</b>
Apple-clear, rhubarb, cherrrs, banana, KiBa,	4,20 €	6,00 €
redcurrant, passion fruit, cranberry		
Juice spritzer	3,60 €	5,40 €

## *Bottled sodas*

<i>Rauch Bio Limo</i>	<b>0,33l</b>
Orange <sup>3</sup> und lemon <sup>3</sup>	4,50 €

<i>Rauch Ice tea</i>	
Pomegranate, peach, lemon	4,50 €
Almdudler	5,10 €

<i>Thomas Henry</i>	<b>0,2l</b>
Tonic water, bitter lemon, ginger ale	4,30 €

	<b>0,25l</b>
Red Bull <sup>1*</sup>	4,80 €

## *Hot drinks*

	<b>normal</b>	<b>jumbo</b>
Coffee Crema*	3,40 €	5,60 €
Latte*	3,60 €	
Espresso*	3,10 €	4,60 €
Cappuccino*	3,80 €	
Latte Macchiato*	4,90 €	
Hot chocolate	3,80 €	
Lumumba (hot chocolate with rum)	5,50 €	
Rumgrog	5,20 €	
Irish Coffee*	5,30 €	
Bailey's with it	2,20 €	
Sahne with it	0,80 €	

## *Tea garden specialties*

Japan Sencha – Green tea

China Jasmin Tee - Green tea

Darjeeling - Black tea

Ostfriesischer Sonntagstee – Black tea with vanilla pieces

Earl Grey – Black tea with bergamot

Orangenplätzchen – Black tea, cinnamon, orange, coriander, apple, cardamom

Rotbusch Vanille – Roobios tea, vanilla

Rotbusch Karamell – Roobios tea, caramel, caramel

Früchtetee Omas Garten – strawberry, lilac, apple, redcurrant, hibiscus

Früchtetee Sanddorn – sea buckthorn, orange, apple, hibiscus

Camomile

Peppermint

Ginger – lemongrass, licorice, ginger, mint, lemon

each 3,60€

## Our wine selection

<i>Red wine</i>	<b>0,2l</b>	<b>Bottle</b>
Merlot, La Ronca, dry Venetien/ Italy	7,40 €	24,00 € 0,75l
Nero D'Avola, Monte Pietroso, dry Sizilien/ Italy	7,40 €	24,00 € 0,75l
Primitivo, La Ronca, dry Venetien/ Italy	8,20 €	28,00 € 0,75l
Spätburgunder, Leonhard, dry Palatinate/ Germany	9,20 €	30,00 € 0,75l
Cuvée, Schumann-Nägler, dry Rheingau/Deutschland	11,40 €	36,00 € 0,75l
Lambrusco Rosso, Gualtieri, sweet Emilia Romagna/ Italy	5,60 €	18,00 € 0,75l
Rosato, La Ronca Venetien/ Itay	7,40 €	24,00 €

<i>White wine</i>	<b>0,2l</b>	<b>Bottle</b>
Grauer Burgunder, Abril, dry Baden/ Germany	7,20 €	33,00 € 1l
Chardonnay, La Ronca, dry Ventien/ Italy	7,40 €	24,00 € 0,75l
Weißburgunder, Abril, dry Baden/ Germany	7,60 €	36,00 € 1l
Pinot Grigio, La Ronca, dry Venetien/ Italy	8,20 €	28,00 € 0,75l
Riesling Réserve, Schumann-Nägler Semi-dry Rheingau/ Germany	10,20 €	33,00 € 0,75l

<i>Wine spritzer</i>	<b>0,2l</b>
Rosé spritzer	5,80 €
Red wine spritzer	5,80 €
White wine spritzer	5,80 €

## *Our spritz drinks*

Limoncello Spritz	8,50 €
Wild Berry Lillet	8,50 €
Aperol Spritz <sup>1</sup>	8,50 €
Hugo	8,50 €

## *Sparkling wine & bubbly*

	<b>0,1l</b>	<b>0,75l Flasche</b>
Bouvet Excellence Crémant	8,60 €	60,00 €
Bouvet Tresor Rosé	11,40 €	80,00 €
Prosecco Piu Frizzante	3,80 €	26,00 €
Prosecco Rosé	7,40 €	50,00 €

## *Aperitifs*

	<b>4cl</b>	<b>4cl Longdrink</b>
Bailey's <sup>1</sup>	4,90 €	
Campari <sup>1</sup>	4,80 €	9,20 €
Liqueur 43	4,20 €	8,20 €
Martini Bianco, Rosso, Extra Dry	5,10 €	
Remy Martin V.S.O.P. <sup>1</sup>	12,50 €	

## *Grappa*

	<b>2 cl</b>
Marzadro Grappa 18 Lune	5,80 €
Nonino Grappa Lo Chardonnay Barriques	7,20 €
Nonino Grappa Antica Cuveé	9,80 €



## Gin

	2cl	4cl Longdrink
Friedrichs Bartender's Choice		9,20 €
Bombay Sapphire Dry	4,20 €	9,80 €
Tanqueray	4,20 €	9,80 €
Hendrick's	5,50 €	13,50 €
Knut Hansen Dry <sup>2</sup>	6,90 €	15,00 €

## Rum

	4cl	4cl Longdrink
Ron Piet 3 Years <sup>1</sup>	5,20 €	9,20 €
Don Papa Baroko <sup>1</sup>	11,00 €	
Don Papa 7 Years <sup>1</sup>	14,00 €	
Plantation Pineapple <sup>1</sup>	14,00 €	

## Whisk(e)y

### Bourbon

		4cl Longdrink
Jack Daniels <sup>1</sup>	5,90 €	9,40 €
Gentleman Jack	7,60 €	

### Scotch

	4cl	4cl Longdrink
Johnnie Walker Red <sup>1</sup>	5,90	9,40 €
Johnnie Walker Black 12 Years <sup>1</sup>	8,20	11,70 €
Lagavulin 16 Years <sup>1</sup>	18,00	
Glenmorangie Original 10 Years <sup>1</sup>	11,00	
Glenfiddich 15 Years <sup>1</sup>	15,00	
Adberg 10 Years <sup>1</sup>	16,00	

## *Herbs*

	<b>2cl</b>	<b>4cl</b>
Kabänes, the dibine from Cologne	2,60 €	
Killepitsch, the catastrophe from Düsseldorf	2,60 €	
Jägermeister	3,40 €	
Fernet Branca	3,20 €	
Averna on ice		6,30 €
Ramazzotti on ice and lemon		6,30 €

## *Clearly*

	<b>2cl</b>	<b>4cl</b>
		<b>Longdrink</b>
Three Sixty Wodka	3,40 €	9,20 €
Helbing caraway	2,80 €	
Jubiläums Aquavit	3,60 €	
Aquavit line	3,60 €	
Molinari Sambuca	3,20 €	
Molinari Sambuca Café	3,40 €	
Salitos Tequila silver	3,60 €	
Salitos Tequila gold	3,60 €	
Casamigos Tequila silver	7,00 €	

## *Fine brandies from Lanttenhammer*

	<b>2cl</b>
Hazelnut	8,20 €
Sour cherry	8,60 €
Sloes	8,20 €
Mirabelle plum	8,20 €
Wild raspberry	8,20 €
Williams pear	8,20 €
Walnut liqueur	4,90 €

## *Our cocktails*

### *Mai Tai<sup>1</sup>*

A sour, fruity mixture of various types of rum.  
Dry orange, curacao, almonds and lemon

9,50 €

### *Piña Colada*

A creamy mixture of rum. Pineapple and coconut

9,50 €

### *Sex on the Beach<sup>1</sup>*

A hot sin of vodka, peach and passion

9,50 €

### *Long Island Icedea<sup>1</sup>*

A mix of vodka, white rum, tequila, gin, Cointreau,  
lime juice and cola

9,50 €

### *Tequila Sunrise*

Fruity, sweet mix of tequila, orange juice and grenadine

9,50 €

### *Pink Gin Fizz*

A fruity, tangy mix of gin, wild berries and lemon

9,50 €

### *Caipirinha*

A refreshing mix of cachaça, cane sugar and lime

9,50 €

### *Mojito*

Summery mix of rum, lime and mint

9,50 €

### *Ipanema-Maracuja (non-alcohol)*

Convinces with it's passion fruit note in combination with tangy lime

8,50 €

### *Virgin Colada (non-alcohol)*

The little sister of the Piña Colada with a creamy mix  
of pineapple and coconut

8,50 €

### *Espresso Martini*

Espresso \*, Kaluha \*, vodka, sugar sirup

13,50 €

# Additive labeling

- |                    |                          |
|--------------------|--------------------------|
| 1. with colorant   | 6. blackened             |
| 2. preserved       | 7. phosphate             |
| 3. antioxidant     | 8. sweetener             |
| 4. flavor enhancer | 9. * containing caffeine |
| 5. sulphurized     | 10. ** contains quinine  |

Dishes	Allergene									
	Gluten	Milk	Crustaceans	Molluscs	Nuts	Celery	Eggs	Mustard	Fish	
Potato soup	X	X				X				
Fish stew			X	X	X	X				X
Gaffel salad								X		
Mixed salad								X		
Cucumber salad		X					X	X		
Snack platter	X	X						X		
Backed potato		X					X	X		
Chacellor fillet						X		X		
Sauerbraten	X					X		X		
Himmel & Ääd		X				X		X		
Knuckle of pork		X						X		
Loinriips		X								
Beef hip steak/Entrecote		X								
Pull beef burger	X	X					X	X		
Black angus burger	X	X				X	X	X		
Cordon blue	X	X				X		X		
Spaghetti aglio olio	X						X			
Pannfish fillet	X	X				X		X	X	
Dutch matjes fillet		X					X	X	X	
Schnitzel vienna style	X						X			
Creamy pork schnitzel	X	X				X	X	X		
Hamburger schnitzel	X	X				X	X	X		
Schwiezer schnitzel	X						X			
XXL schnitzel	X						X			
Original vienna schnitzel	X						X	X		
Potato Pancake	X						X			
Methäppchen	X	X					X	X		
Halver Hahn	X	X					X	X		
Kölsch Kaviar	X	X					X	X		
The ordinary one	X	X					X	X		
The classic	X	X								
The italian	X	X		X						
The hearty one	X	X		X						
The vegetarian	X	X								
The spicy one	X	X								
The goat	X	X		x						X
Spaghetti Bolognese	X						X	X		
Fish sticks	X						X		X	
Crispy chicken	X						X			
Apple strudel	X			X			X			
Pancake	x	X					X			
Brownie	X	X					X			
Sweet Flamme	x	x		x			x			