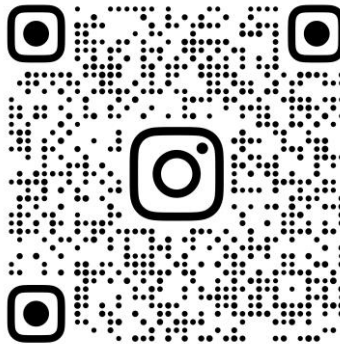


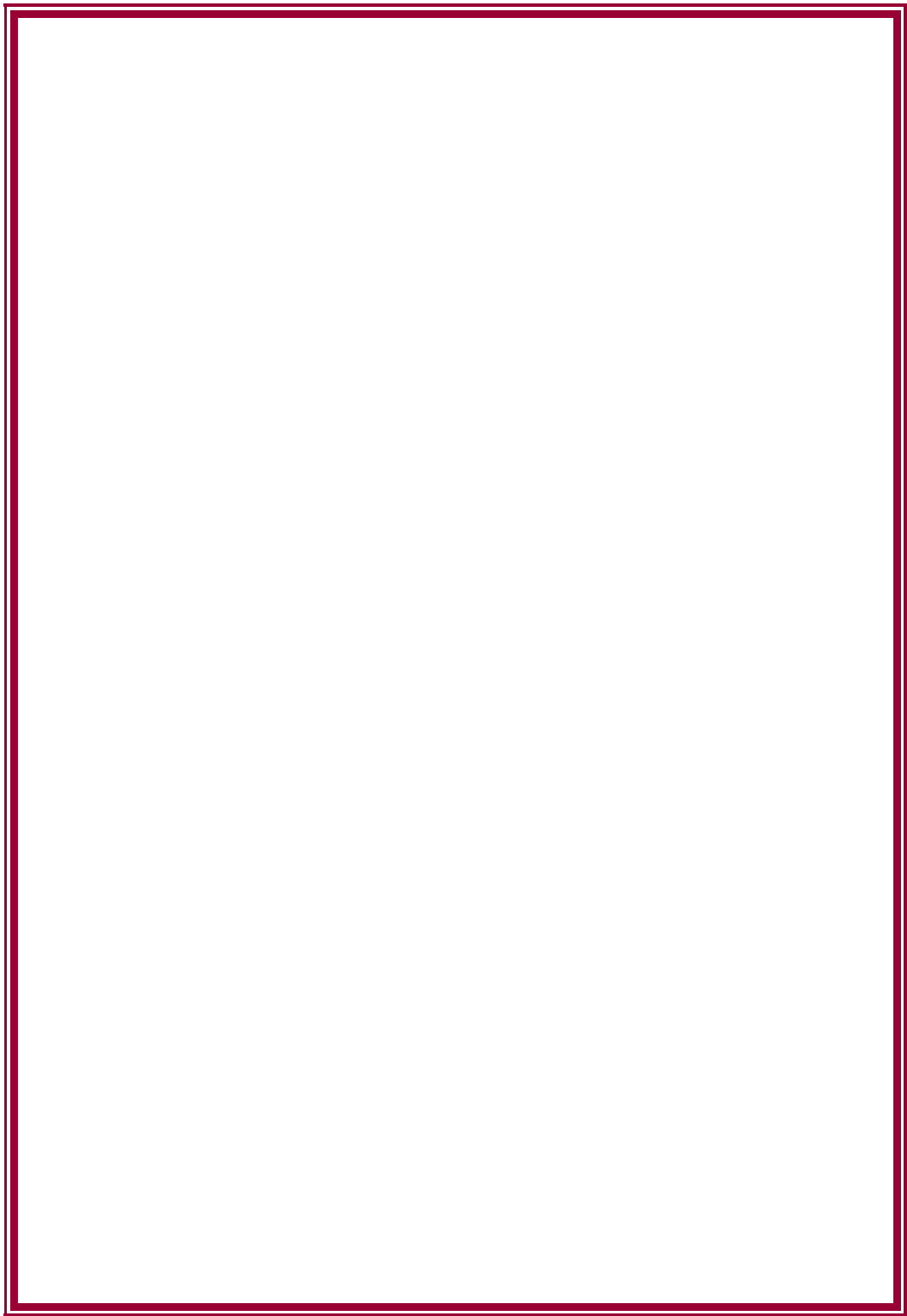


RHEINISCHER HAFEN®



RHEINISCHERHAFENHAMBURG

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We only accept 5* reviews on Google 😊



Old german, creamy potato soup^{2,3}

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^{2,3} tartar, diced onions, pickels⁸,
butter, rye bun and mini salad

7,70€

„Halver Hahn“

My God – it taste deliciouis

Medium-ages Dutch gouda, diced onions, pickels⁸,
butter, rye buns and mini salad

7,70€

„Kölsch-Kaviar“

A Rhenish “Must“

Slices of fresh blood sausage^{2,3}, diced onion, pickels⁸,
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^{2,3}, Middle Ages Gouda and blood sausage^{2,3}, 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^{1,8}

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 creme⁴ 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 and French dressing

Our crispy platter

Onion rings, 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^{2,3}, according to a top-secret house
recipe with steakhouse fries, spicy sauce⁸,
natural onion cubes and fried onions

14,50 €

Rhenish Sauerbraten⁵ (Soorbrode)

with braised red cabbage and potato dumplings

24,20 €

Rhenish national dish: Himmel und Ääd

Fried blood sausage^{2,3} on apple compote,
mashed potatoes and sautéed onions

20,80 €

Heavenly crispy suckling pig knuckle³

With juicy sour cabbage, steaming mashed potatoes and delicious
gravy^{2,3}

21,80 €

Our steak selection comes from the German heifer

<i>Duroc Pork Tomahawk</i>	26,00 €
<i>Roasted beef hip steak (250g)</i>	32,00 €
<i>Beef entrecôte (300g)</i>	42,00 €

served with a baked potato
with soure cream⁴ and chimichuri

Pulled beef burger in a brioche bun

Beef from the German heifer dressed with BBQ sauce⁸
served with cole slaw, cheddar cheese
steakhouse fries and baked onion rings
23,80€

Black Angus Burger

in a rustic burger bun, burger sauce,
tomatoes, onions, pickels, rucola,
cheddar cheese and steakhouse fries
22,80€

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 ⁴	3.20 €
Fried egg	1.80 €	Curry sauce ⁸	2.50 €
French fries	4.80 €	Parmesan cheese	3.50 €
Butter	1.40 €	Cranberries	1.80 €
Röggelchen	1,60 €		

Baked cauliflower

on hummus, chimichurri
and crunchy panko

16,80 €

Succulent chicken cordon bleu^{2,3}

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

22,20€

Spaghetti alio olio

Spicy spaghetti with chili and garlic,
Served with cherry tomatoes, olives⁵, 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^{2,3} and onions
with premium French mustard sauce and seasonal vegetables

25,60€

Dutch matjes fillets

with classic sauce^{1,8}, (apples, onions, pickels, sour cream)
salad garnish and small potatoes

19,70€

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^{2,3} and onions, small side salad,
cranberries and a half lemon to squeeze

32,90€

We source our delicious fries products from LambWeston

Flame cake

The ordinary one

Sour cream, with lean bacon^{2,3} and onions

14,40€

The classic

Sour cream with lean bacon^{2,3} and onions,
additionally gratinated with delicious gouda cheese

15,20€

The Italian

Tomato sauce with spicy salami^{1,2,3},
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€

Small tarte flambée with salami
8,20 €

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€

Curd cheese dumplings with apricot filling

coated in cinnamon crumbs and garnished with fruit compote
9,20 €

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

	0,2l	0,3l	0,5l
Sion Kölsch	3,10 €	4,10 €	
Radeberger		4,30 €	5,90 €
Oberdorfer Helles			5,90 €
Schöfferhofer wheat		4,30 €	5,90 €
(also with banana, cherry or cola)			
Alster/ Radler ²		4,10 €	5,50 €
Kranz Sion Kölsch (pay 10, but drink 11)		2,2L	31,00 €

Pittermännchen

10 Liter barrel of Sion Kölsch (with tap at the table)	135,00 €
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Bottled beer

	0,33l	0,5l
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

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

Softdrinks

	0,2l	0,4l
Pepsi ^{1*} , Pepsi-Max ^{1,2,8*} , 7-UP ²	3,30 €	5,30 €
Mirinda Orange, Spezi ^{1,2,4*}		
Apple spritzer		

Ohlenhof-Juicesa

	0,2l	0,4l
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 Límo</i>	0,33l
Orange ³ und lemon ³	4,50 €

Rauch Ice tea

Pomegranate, peach, lemon	4,50 €
Almdudler	5,10 €

Thomas Henry

	0,2l
Tonic water, bitter lemon, ginger ale	4,30 €

	0,25l
Red Bull ^{1*}	4,80 €

Hot drinks

	normal	jumbo
Coffee Crema*	3,60 €	5,80 €
Latte*	4,40 €	
Espresso*	3,20 €	4,70 €
Cappuccino*	4,20 €	
Latte Macchiato*	5,20 €	
Hot chocolate	3,90 €	
Lumumba (hot chocolate with rum)	5,50 €	
Rumgrog	5,20 €	
Irish Coffee*	5,50 €	

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>	0,2l	Bottle
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
Lambrusco Rosso, Gualtieri, sweet Emilia Romagna/ Italy	5,60 €	18,00 € 0,75l
Rosato, La Ronca Venetien/ Italy	7,40 €	24,00 €
<i>White wine</i>	0,2l	Bottle
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>	0,2l	
Rosé spritzer		5,80 €
Red wine spritzer		5,80 €
White wine spritzer		5,80 €

Our spritz drinks

Aperol Spritz	8,90 €
Sarti Spritz	8,90 €
Wild Berry Lillet	8,90 €
White Peach Lillet	8,90 €
Limoncello Spritz	8,90 €
Hugo	8,90 €
Campari Spritz	8,90 €

Sparkling wine & bubbly

	0,1l	0,75l Flasche
Bouvet Excellence Crémant	8,60 €	55,00 €
Bouvet Tresor Rosé		70,00 €
Prosecco Piu Frizzante	3,80 €	24,00 €
Prosecco Rosé	7,40 €	45,00 €

Aperitifs

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

Grappa

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

Gin

	4cl	4cl Longdrink
Friedrichs Bartender's Choice	5,90 €	9,50 €
Bombay Sapphire Dry	6,10 €	9,80 €
Tanqueray	6,10 €	9,80 €
Hendrick's	9,90 €	13,50 €
Knut Hansen Dry ²	11,40 €	15,00 €

Rum

	4cl	4cl Longdrink
Ron Piet 3 Years ¹	5,90 €	9,50 €
Don Papa Baroko ¹	11,00 €	
Don Papa 7 Years ¹	14,00 €	
Plantation Pineapple ¹	14,00 €	

Whisk(e)y

<i>Bourbon</i>		4cl Longdrink
Jack Daniels ¹	5,90 €	9,50 €
Gentleman Jack	7,60 €	

<i>Scotch</i>	4cl	4cl Longdrink
Johnnie Walker Red ¹	5,90	9,50 €
Johnnie Walker Black 12 Years ¹	8,20	11,70 €
Lagavulin 16 Years ¹	18,00	
Glenmorangie Original 10 Years ¹	11,00	
Glenfiddich 15 Years ¹	15,00	
Adberg 10 Years ¹	16,00	

Herbs

	2cl	4cl
Kabänes, the dibine from Cologne	3,20 €	
Killepitsch, Premium liqueur from Düsseldorf	3,60 €	
Jägermeister	3,60 €	
Fernet Branca	3,20 €	
Averna on ice		6,30 €
Ramazzotti on ice and lemon		6,30 €

Clearly

	2cl	4cl Longdrink
Three Sixty Wodka	3,40 €	9,50 €
Helbing caraway	3,20 €	
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 €	

Fine brandies from Lanttenhammer

	2cl
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 Tai¹

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

10,20 €

Piña Colada

A creamy mixture of rum. Pineapple and coconut

10,20 €

Sex on the Beach¹

A hot sin of vodka, peach and passion

10,20 €

Long Island Icetea¹

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

10,20 €

Tequila Sunrise

Fruity, sweet mix of tequila, orange juice and grenadine

10,20 €

Pink Gin Fizz

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

10,20 €

Caipirinha

A refreshing mix of cachaça, cane sugar and lime

10,20 €

Mojito

Summery mix of rum, lime and mint

10,20 €

Ipanema-Maracuja (non-alcohol)

Convinces with its passion fruit note in combination with tangy lime

9,40 €

Virgín Colada (non-alcohol)

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

9,40 €

Espresso Martini

Espresso*, Kaluha*, vodka, sugar sirup

13,50 €

Additive labeling

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

Dishes	All ger ene	Glu ten	Mi lk	Cru stac eans	Mo llus cs	Nu ts	Cel ery	Eg gs	M ust ard	Fis h
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	
Loinrips			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		
Metthäppchen		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		