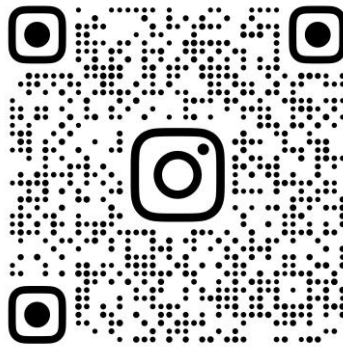




RHEINISCHER HAFEN®



RHEINISCHERHAFENHAMBURG

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We only accept 5* reviews on Google :-P

Allergen Labelling

Food Additives

- | | | |
|---------------------|---|-----------------|
| 01. Food coloring | 02. Preserved | 03. Antioxidant |
| 04. Flavor enhancer | 05. Sulfurized | 06. Redacted |
| 07. Phosphate | 08. Sweeteners | 09. Nitrate |
| 10. Waxed | 11. May affect activity and attention in Children | |

* Containing caffeine

** Containing quinine

*** Taurine

Allergens

- | | | |
|-------------|----------------|------------|
| a. Gluten | b. Crustaceans | c. Eggs |
| d. Fish | e. Peanuts | f. Soybean |
| g. Milk | h. Nuts | i. Celery |
| j. Mustard | k. Sesame | l. Shells |
| m. Mollusks | n. Sulfites | |

If you have any questions about allergens or additives, please feel free to ask a member of our staff.

*Old german, creamy potato soup
with croutons* ^{2,3,a,g,i,j}

made with pork fat

8,10€

Hamburger fish stew ^{b,c,d,i,m}

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

20,90€

Also available as a small starter portion

12,10€

„Metthäppchen“ ^{2,3,8,a,g,l}

There's no better accompaniment to Kölsch.

Fresh onion pork meat tartar, diced onions, pickels,
butter, rye bun and mini salad

7,70€

„Halver Hahn“ ^{8,a,g,l (veggie)}

My God – it taste delicious

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

7,70€

„Kölsch-Kaviar“ ^{2,3,8,a,g,j,l}

A Rhenish “Must“

Slices of fresh blood sausage, diced onion, pickels,
butter, rye bun and mini salad

7,70€

Rhenish snack platter ^{2,3,8,a,g,j,l}

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

A bowl of crackling lard, minced pork, Middle Ages Gouda and blood sausage, 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 (veggie)}

You can't have German cuisine without cucumber salad.

6,50€

Our mixed salad plates ¹

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 ^{a,c,l}	14,20 €
Vegan falafel balls ^a	17,50 €
Marinated chicken breast fillet	19,50 €
Prawn skewer ^b	19,50 €
Beef strips	21,50 €

Stuffed, steaming baked potato ^{g,j}

with sour creme⁴ and mini salad to fill you up

Optionally with:

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

Our homemade dressing variations:

House balsamic- and Mustard-honey-dill^j

Our crispy platter ^{2,3,8,a,g,j,l,1,7}

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

11,70 €

Rhenish-German chacellor fillet ^{2,3,8}

„Schröder style“

The world best cult curry sausage^{2,3}, according to a top-secret house
recipe with steakhouse fries, spicy sauce,
natural onion cubes and fried onions

14,50 €

Rhenish Sauerbraten (Soorbrode) ⁵

with braised red cabbage and potato dumplings

24,20 €

Rhenish national dish: Himmel und Ääd ^{2,3}

Fried blood sausage on apple compote,
mashed potatoes and sautéed onions

20,80 €

Heavenly crispy suckling pig knuckle ^{2,3}

With juicy sour cabbage, steaming mashed potatoes
and delicious gravy

21,80 €

Our steak selection

Roasted beef hip steak (250g) 32,00 €

Beef entrecôte (300g) 42,00 €

served with a baked potato
with soure cream⁴ and chimichuri

Pulled beef burger in a bríoche bun ^{1,8,a,c,g,l}

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

Black Angus Burger ^{1,a,c,g,l}

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 ^{a,g}	2.70 €
Fried mushrooms	5.60 €	Gravy ^a	3.20 €
Fried potatoes ^{2,3}	5.20 €	Chimichuri	3.20 €
Creamed mushrooms ^{a,g}	4.50 €	Soure Crème ⁴	3.20 €
Fried egg ^c	1.80 €	Curry sauce ⁸	2.50 €
French fries	4.80 €	Parmesan cheese	3.50 €
Butter ^g	1.40 €	Cranberries	1.80 €
Röggelchen ^{a,c}	1,60 €		

Baked cauliflower ^a (vegan)

On hummus, chimichurri
and crunchy panko

16,80€

Succulent chicken cordon bleu ^{2,3,a,c,g,n}

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

22,20€

Spaghetti alio olio ^{5,a,c} (veggie)

Spicy spaghetti with chili and garlic,
Served with cherry tomatoes, olives, 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 ^{2,3,q,g,j,i}

On delicious fried potatoes with bacon and onions
with premium French mustard sauce and seasonal vegetables

25,60€

Dutch matjes fillets ^{1,8,d,g}

with classic sauce, (apples, onions, pickels, sour cream)
salad garnish and small potatoes

19,70€

Schnitzel vienna style^{a,c}

with steakhouse fries and half a lemon to squeeze

18,40€

Creamy pork schnitzel^{a,c,g}

with steakhouse fries and mushrooms in cream sauce.

19,80€

Hamburger pork schnitzel^{a,c}

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

19,80€

Schwiezer-Dütsches schnitzel^{a,c,g}

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

20,60€

Breathtaking XXL schnitzel^{a,c}

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

24,80€

Orginal Wiener schnitzel of veal^{2,3,a,c,j}

fried potatoes with bacon and onions, small side salad,
cranberries and a half lemon to squeeze

32,90€

Flame cake

The ordinary one ^{2,3,a,g}

Sour cream, with lean bacon and onions

14,40€

The classic ^{2,3,a,g}

Sour cream with lean bacon and onions,
additionally gratinated with delicious gouda cheese

15,20€

The Italian ^{1,2,3,a,g}

Tomato sauce with salami,
cherry tomatoes, mozzarella and rocket salad

15,80€

The hearty one ^{1,2,a,g}

Tomato sauce with ham,
cherry tomatoes, mozzarella and rocket

16,40

The vegetarian ^{a,g,h}

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

15,40€

The spicy one ^{a,g}

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

15,40€

The goat ^{a,g,h}

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 ^{a,c,g}
7,20€

Small tarte flambée with salami ^{1,2,3,a,g}
8,20€

Fish sticks with steakhouse fries and cucumber salad ^{1,a,c,g}
7,60€

Small schnitzel with steakhouse fries ^{a,c}
8,40€

Chicken Crossis with steakhouse fries ^{a,c}
8,40€

Portion of fries with ketchup und may ^{3,c}
4,80€



Something sweet?

Warning about the potato pancake:

It's addictive and destroys your figure.

Rievkooche/ Potato Pancake ^{a,c (veggie)}

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 ^{1,a,c,g (veggie)}

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

Chocolate fudge brownie ^{a,c,g,h (veggie)}

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

Curd cheese dumplings with apricot filling ^{a,c,g (veggie)}

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

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

Pittermännchen

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

Bottled beer

	0,33l	0,5l
Astra ^a	4,10 €	
Schlösser Alt ^a	4,10 €	
Schöfferhofer ^a - dark or crystal		5,90 €
Schöfferhofer ^a - non-alcoholic		5,90 €
Jever Fun ^a - non-alcoholic	4,10 €	
Jever Fun lemon ^a - non-alcoholic	4,10 €	
Oberdorfer Helles ^a - non-alcoholic		5,90 €

Non-alcoholic

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

Softdrinks

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

Ohlenhof-Juicesa

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

Bottled sodas

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

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

<i>Thomas Henry</i> ^{3,**}	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 €	
Hot chocolate with rum ¹	5,50 €	
Rumgrog ¹	5,50 €	
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

Red wine

	0,2l	Bottle
Merlot ⁿ , La Ronca, dry Venetien/ Italy	7,40 €	24,00 € 0,75l
Nero D'Avola ⁿ , Monte Pietroso, dry Sizilien/ Italy	7,40 €	24,00 € 0,75l
Primitivo ⁿ , La Ronca, dry Venetien/ Italy	8,20 €	28,00 € 0,75l
Spätburgunder, Leonhard, dry Palatinate/ Germany	11,40 €	36,00 € 0,75l
Lambrusco Rosso ⁿ , Gualtieri, sweet Emilia Romagna/ Italy	5,60 €	18,00 € 0,75l
Rosato ⁿ , La Ronca Venetien/ Italy	7,40 €	24,00 €

White wine

	0,2l	Bottle
Grauer Burgunder ⁿ , Abril, dry Baden/ Germany	7,40 €	33,00 € 1l
Chardonnay ⁿ La Ronca, dry Venetien/ Italy	7,40 €	24,00 € 0,75l
Weißburgunder ⁿ , Abril, dry Baden/ Germany	7,60 €	36,00 € 1l
Sauvignon Blanc ⁿ , dry Pfalz, Germany	7,80 €	26,00 € 1l
Pinot Grigio ⁿ , La Ronca, dry Venetien/ Italy	8,20 €	28,00 € 0,75l
Riesling Réserve ⁿ , Schumann-Nägler Semi-dry Rheingau/ Germany	10,20 €	33,00 € 0,75l

Wine spritzer

	0,2l
Rosé-, red wine or white wine spritzer	each 5,80 €

Our spritz drinks

Aperol Spritz ¹	8,90 €
Sarti Spritz ¹	8,90 €
Limoncello Spritz	8,90 €
Campari Spritz	8,90 €
Wild Berry Lillet ^{3,n}	8,90 €
White Peach Lillet ^{3,n}	8,90 €
Hugo	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 on ice	4,90 €	
Pistazien Liqueur on ice ¹	4,90 €	
Campari ¹	4,80 €	9,20 €
Liqueur 43 ¹	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 Deutschland	5,90 €	9,50 €
Bombay Sapphire Dry, England	6,10 €	9,80 €
Tanqueray, England	6,10 €	9,80 €
Hendrick's, Schottland	9,90 €	13,50 €
Knut Hansen Dry ² , Deutschland	11,40 €	15,00 €

Rum

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

Whisk(e)y

Bourbon

		4cl Longdrink
Jack Daniels ¹ , Tennessee	5,90 €	9,50 €
Gentleman Jack, Tennessee	7,60 €	

Scotch

	4cl	4cl Longdrink
Johnnie Walker Red ¹ , Schottland	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
		Longdrink
Kabänes, the dibine from Cologne	3,20 €	
Killepitsch, the catastrophe from Düsseldorf	2,60 €	
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	3,80 €	

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 Tai^h

A sour, fruity mixture of various types of rum.
Triple Sec, almonds and lemon

10,20 €

Piña Colada⁹

A creamy mixture of rum. Pineapple and coconut

10,20 €

Sex on the Beach¹¹

A hot sin of vodka, peach, cranberry and passion

10,20 €

Long Island Iced Tea^{1,2,8}*

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

10,20 €

Tequila Sunrise¹¹

Fruity, sweet mix of tequila, orange juice and grenadine

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 it's passion fruit note in combination with tangy lime

9,40 €

Virgin Colada⁹ (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 €

PornStar Martini¹

Vodka, licör43, passion fruit, lime, prosecco

13,50 €

Maracuja Split⁹

Vodka, passion fruit, orange, vanilla, cream

10,20 €

Swimming Pool^{1,9}

Rum, pineapple, coconut, cream, blue curacao

10,20 €