

Welcome to the



Cooking is art....

With passion, creativity and many years of experience, we want to ensure that you feel well looked after in our establishment while you enjoy a culinary experience. In our cuisine, we use high-quality and mainly regional ingredients, which are always adapted to the seasons. In cooking, it is crucial to be respectful and conscious in the use of resources. If you have any allergies or intolerances, please do not hesitate to let us know. Our kitchen is happy to cater to your individual needs.

Executive Chef Sascha Krahe & Team

APERITIF



DÉJÁ-VU - Tonic	8,00
Aperol Spritz	8,00
Campari Orange	8,00
Sanddorn Spritz	8,00
Prosecco 0,1 l	6,00
Shiki Miki Rosé - Schaumwein 0,1 l	8,50
Crémant Grande Cuveé 0,1 l	8,50
LUSTAU Sherry 5cl cream l medium l trocken	6,00
Martini 5cl Bianco l Rosso l	5,50
Martini Vibrante - Grapefruit (alcohol-free)	8,50

DRAUGHT BEER

Störtebeker Übersee Pils	0,3l 3,90 0,5l 5,80
Stralsunder Pils	0,3l 3,50 0,5l 5,30
Störtebeker dark beer	0,3l 3,90 0,5l 5,80
Köstritzer cellar beer	0,3l 3,70 0,5l 5,60
Alsterwasser	0,3l 3,50 0,5l 5,30

BEER BY THE BOTTLE

Störtebeker non-alcoholic Pils	0,33 l 4,00
Störtebeker Bernstein wheat beer	0,5l 5,50
Störtebeker non-alcoholic wheat beer	0,5l 5,50

KUKI - COCKTAILS

Caipirinha	0,33 l 7,50
Mojito	0,33 l 7,50
Sex on the Beach	0,33 l 7,50
Colada	0,33 l 7,50

SOFTDRINKS



Tafelwasser - Karaffe	0,5 4,00
Gerolsteiner - medium / naturell	0,75 7,00
Gerolsteiner - medium / naturell	0,25 3,00
Coca Cola / Zero	0,33 4,00
Fanta	0,33 4,00
Sprite	0,33 4,00
Mezzo-Mix	0,33 4,00
Tonic Water - Thomas Henry	0,2 3,70
Bitter Lemon - Thomas Henry	0,2 3,70
Spicy Ginger - Thomas Henry	0,2 3,70

SPRITZER & ICETEА

organic applespritzer - RAUCH	0,33 4,00
organic rhubarbspritzer- RAUCH	0,33 4,00
organic black currant spritzer	0,33 4,00
icetea peach - RAUCH	0,33 4,00
icetea lemon - RAUCH	0,33 4,00

JUICE & NECTAR

apple juice	0,2 3,50
orange juice	0,2 3,50
multivitamin juice	0,2 3,50
tomato juice	0,2 3,50
black currant nectar	0,2 3,50
organic sea buckthorn nectar	0,2 3,60
banana-cherry juice	0,2 3,70 / 0,4 6,60

WINE

OPEN WINES -CARAFE 0,2 l

Sauvignon Blanc - Emil Bauer, Pfalz - dry	9,50
Bacchus - Pröstler, Franken - semi dry	9,00
Grauburgunder - Emil Bauer, Pfalz - dry	9,50
Blauschiefer Riesling - Loersch, Mosel - dry	9,00
Gelber Muskateller - Lergenmüller, Pfalz - semi dry	8,50
Weisser Burgunder-Chardonnay Dr. Bassermann-Jordan - dry	10,00
Rosé d'Ánjou - Chatelain Desjacques, FR - semi dry	8,50
Pinot Noir Rosé- Weingut Emil Bauer, Pfalz - dry	9,50
Schwarzriesling - Weingut Hirsch, Württemberg - semi dry	8,50
Primitivo Appassimento - Gran Maestro Rosso, Cielo e Terra IT - dry	9,00
Sankt Anna Merlot - Weingut Lergenmüller, Pfalz - dry	8,50
Spätburgunder - Weingut Winning, Pfalz - dry	9,50
Côtes du Rhône - Weingut E. Guigal, Rhone FR - dry	11,00

white wines 0,75l

Weisser Burgunder-Chardonnay - Weingut Dr. Bassermann-Jordan - dry	36,50
Colli Vaibó Lugana - Weingut Colli Vaibó, Lombardei IT - dry	49,00
Roschiefer Riesling Kabinett - Weingut van Volxem, Mosel - semi dry	49,00
Chardonnay im Holzfass gereift - Weingut Strehn, Burgenland AT - dry	46,00
Sauvignon Blanc - Weingut Emil Bauer, Pfalz - dry	34,50
Bacchus - Weingut Pröstler, Franken - semi dry	32,00
Grauburgunder - Weingut Emil Bauer, Pfalz - dry	34,50
Blauschiefer Riesling - Weingut Loersch, Mosel - dry	33,00
Gelber Muskateller - Weingut Lergenmüller, Pfalz - semi dry	31,00

rosé wines

Rosé d'Anjou - Weingut Chatelain Desjacques, Loire FR - semi dry	30,50
Pinot Noir Rosé- Weingut Emil Bauer, Pfalz - dry	33,00
Wild Rosé - Weingut Hirsch, Württemberg - semi dry	29,00

red wines

Shiraz-Cabernet - Weingut Kaapzicht, Stellenbosch Südafrika - dry	42,00
Primitivo Appassimento - Gran Maestro Rosso, Cielo e Terra IT - dry	33,00
Sankt Anna Merlot - Weingut Lergenmüller, Pfalz - dry	30,50
Spätburgunder - Weingut Winning, Pfalz - dry	36,50
Côtes du Rhône - Weingut E. Guigal, Rhone FR - dry	41,00
Barolo Riserva - Weingut San Silvestro, Piemont IT - dry	58,00
Le Volte - Weingut Tenute dell'Ornellaia, Toskana IT - dry	63,00

sparkling wine & champagne

Shikimiki Rosé Brut, Weingut Strehn, Burgenland AT- dry	49,00
Crémant de Limoux Grande Cuvée, Languedoc-Roussillon FR - dry	49,00
Drappier Brut Carte D'Or, Drappier Urville Caves à Reims, Champagner	75,00
Louis Roederer Collection 243, Champagner, Brut	105,00



HAFENRESTAURANT

ZUM KLEINEN LEUCHTTURM


STARTERS

Marinated beetroot 	14,00
goat cheese walnuts pomegranate	
Creamy burrata 	15,00
tomatoes pickled radish bread chip	
Teriyaki salmon	17,00
ginger pickled cucumber sesame	
Beef tartare - classic	16,00
roasted bread shallots quail egg mustard	
Bread basket with salted butter	5,50

SOUPS & SALAD

Pumpkin soup 	9,50
pumpkin seeds	
Creamy potato soup	9,50
smoked salmon fresh horseradish	
Fish soup "a la maison"	11,50
various fish fillets vegetables fresh herbs	
Marinated lamb's lettuce	13,50
figs nuts croûton	
with Prawns (4 pieces)	20,50
with filets from smoked duck breast	19,50

TARTE FLAMBÉE FROM STONEOVEN

Classic	13,00
bacon onions crème fraîche herbs	
Vegetarian 	14,50
various vegetables tomatosauce crème fraîche herbs	
Salmon	16,00
smoked salmon crème fraîche herbs	
Goat cheese	14,50
pear fig mustard	

FRESH PASTA & RISOTTO

Fresh Pasta 	14,50
tomato sauce rocket parmesan garlic with prawns	20,50
Fresh Pasta with truffle 	23,50
parmesan sauce tomato herbs	
Pumpkin-Risotto 	19,00
ricotta marinated persimmon	
Spinach dumplings 	19,00
brown butter parmesan foam herbs	
Stuffed pumpkin gnocchi 	19,00
brown butter red cabbage foam herbs	



HAFENRESTAURANT

ZUM KLEINEN LEUCHTTURM

FISH

Lauterbacher Pannfisch mecklenburger catfish roast potatoes with bacon broccoli mustardsauce	22,50
Fresh iceland cod pumpkinrisotto green asparagus paprikaveloute	26,50
Fresh salmon pak choi vegetables ginger fragrant rice cashews yaki soba sauce	25,00
Plaice lemon butter herbal potaoes cucumber salad	22,50
with north sea crabs	30,50
Iceland Catfish celery puree pear sea buckthorn foam	26,00

MEAT

Escalope " Vienna Style" cranberries cucumbersalad lemon with french fries	24,50
Braised mayor's piece fied cauliflower potaoe-espuma carrot portweinjus	25,50
Liver of veal mashed potatos braised onions apple jus	23,00
Saddle of venison mashed potato king oyster mushroom brussels sprouts burgundy jus	33,00

FOR OUR LITTLE GUESTS

Pasta Penne  tomatosauce parmesan	6,50
Tarte Flambée "Pizza"  mozzarella tomatosauce	7,00
Homemade fish fingers mashed potato broccoli	9,50
Small escalope french fries pea carrot vegetables	12,50
Grilled sausages mashed potato broccoli	9,00
Rice pudding warm cherries	6,00

PREMIUM QUALITY

from german beef

The specification relates to the gross weight
- **including 1** side dish and **1** Sauce of your choice

Rib Eye Steak 200g	29,50
Rib Eye Steak 300g	38,50
Side dishes & saucen to choice:	
french fries	4,50
sweet potato fries	5,00
mashed poato	4,50
roast potatoes with bacon	5,00
beans	4,00
various vegetables	4,00
baked potato wurd curd cheese	5,50
herbal butter	2,00
pepper sauce	3,50
veal jus	3,50



HAFENRESTAURANT ZUM KLEINEN LEUCHTTURM

VEGETARIAN MENU

Marinated beetroot
raspberry vinaigrette

Pumpkin soup
pumpkinseeds

Spinach dumplings
brown butter | parmesan foam | herbs

Lukewarm apple-rhubarb crumble
with salt-caramelsauce & curd-orange-icecream

3 - courses without burrata 38,00
4 - courses 49,00

WINTERMENU

Teriyaki salmon
ginger | semame | pickled cucumber

Pumpkin soup
pumpkinseeds

Fresh iceland cod
pumpkinrisotto | green asparagus
paprikaveloute

Lukewarm apple-rhubarb crumble
with salt-caramelsauce & curd-orange-icecream

3 - courses without salmon 44,50
4 - courses 59,00

DESSERT & CHEESE

Homemade vanilla crème brûlée
with fresh berrys 9,00

San Sebastian chocolate-cheesecake
with sea buckthorn jelly & icecream 11,50

Lukewarm apple-rhubarb crumble
with salt-caramelsauce & curd-orange icecream 11,50

Italy Icecream 1 scoop 2,50
vanilla | chocolate | strawberry | yoghurt-cherry
curd-orange

Sorbet 1 scoop 2,50
mango | blueberry
filled up with Grey Goose Vodka 2cl 8,50
filled up with Prosecco 7,50

Cheese variation 15,50
fig mustard | cracker | grapes

ORGANIC FAIRTRADE COFFEE & CHOCOLATE



espresso 2,80

café Crema 3,50

latte macchiato 4,50

pot of coffee 4,50

hot chocolate 4,70
with whipped cream 5,00

double espresso 4,80

cappuccino 3,90

milk coffee 4,50

with oatmilk 0,50 ct surcharge



SAMOVA TEE

big pot 6,00

High Darling - 100 % organic Darjeeling

Laze Daze - organic black tea with bergamot oil

Jasmin Green - 100% green tea

Speak French - 100% organic lemon verbena

Soo long - half-fermented organic green tea from Thailand

Master Mint - organic mint tea

Digital Detox - lemon grass, liquorice root, carrot flakes, ginger

Fruity Rooty - organic fruit tea - green rooibos, apple, mango, orange

LIQUEUR

Averna	2cl 3,00 / 4cl 5,50
Sandornlikör	2cl 3,00 / 4cl 5,50
Ramazotti	2cl 3,00 / 4cl 5,50
Fernet Branca	2cl 3,00 / 4cl 5,50
Jägermeister	2cl 3,00 / 4cl 5,50
Küstennebel	2cl 3,00 / 4cl 5,50
Baileys	2cl 3,50 / 4cl 6,50
Underberg Herbal	2cl 3,00

FRUIT BRANDYS

Fischergeist	2cl 3,50
Himbeergeist	2cl 4,00 / 4cl 7,50
Sanddorngest	2cl 4,00 / 4cl 7,50
Apfelbrand	2cl 4,00 / 4cl 7,50
Birnenbrand	2cl 4,00 / 4cl 7,50
Obstlerbrand	2cl 4,00 / 4cl 7,50

LONGDRINKS

Tanqueray Gin 4cl & Tonic	8,50
Havana Club 4cl & Cola	8,50
Ballantines 4cl & Cola	8,00
Absolut Vodka 4cl & Redbull	8,50
Absolut Vodka 4cl & Bitter Lemon	8,00
Portwein 4cl & Tonic	8,50

DIVERSE SPIRITS

Linie Aquavit	2cl 3,00 / 4cl 5,50
Absolut Vodka	2cl 3,00 / 4cl 5,50
Grey Goose Vodka	2cl 4,50 / 4cl 8,50
Lehment Doppelkummel	2cl 3,00 / 4cl 5,50
Tanqueray Gin 2cl	2cl 3,50 / 4cl 6,50
GIN SUL	2cl 4,50 / 4cl 8,50
Havana Club Anjeo 3 Anos	2cl 3,50 / 4cl 6,50
Botucal Reserve Excl. Rum	2cl 4,00 / 4cl 7,50
Ballantines Whiskey	2cl 3,00 / 4cl 5,50
Jameson Whiskey	2cl 3,50 / 4cl 6,50
Jack Daniels Whiskey	2cl 3,50 / 4cl 6,50
Glenmorangie Whiskey	2cl 4,50 / 4cl 8,50
Hennessy VS Cognac	2cl 5,00 / 4cl 9,50
Tawny Port Ramos Pinto	5cl 6,50