



Dear guests,

We are delighted to welcome you to our restaurant directly on Lake Steinhude. Enjoy regional and international specialties in a refined atmosphere with a wonderful view of Lake Steinhude and the harbor.

We will be happy to answer any questions you may have about our food and drinks and the ingredients used in our freshly prepared dishes.

Please also feel free to contact us if you are planning larger celebrations or need assistance preparing corporate events or anniversaries.

Our Opening Hours:

Open daily from 12:00 noon

**Hot meals served from 12:00 noon to
2:30 p.m.**

and from 5:00 p.m.

Closed on Wednesdays and Thursdays

(Extended opening hours during the season)

Tel.: 05033/3906334

Your Restaurant Hafenblick Team

Menu

Restaurant Hafenblick



Soups

Schaumburg Wedding Soup with meatballs, egg custard, and noodles	7.40
Steinhude Fish Soup with plenty of fish and fresh vegetables	7.90
Tomato Soup (vegan) with Italian herbs	6.90
Spicy Goulash Soup with beef and veal	8.50
Flädle Soup Vegetable broth with pancake strips and fresh vegetables	7.40
Pumpkin-Ginger Soup refined with Styrian pumpkin seed oil	7.90
Vegetable Cream Soup "Gardener's Style" with seasonal vegetables and finished with cream	7.40
Asparagus Cream Soup made from freshly harvested asparagus	7.40

Starters

Smoked Salmon	13.90
Two slices of smoked salmon with herb yogurt and a small potato rösti	
Five Prawns (pan-fried in shell)	19.90
with aioli and bread	
Tomato Mozzarella	9.90
with mozzarella (cow's milk) and fresh basil	
Beetroot Carpaccio	13.90
with arugula, pine nuts, pomegranate, and feta cheese (cow's milk)	
Seafood Trilogy	16.50
Smoked salmon, matjes fillet, fried herring fillet with fresh onion rings, baguette, and butter	
Scampi Pan	19.90
4 prawns pan-fried in shell with Pimientos in garlic and white wine served with baguette bread	

Salads

With our house balsamic dressing, served with baguette bread

Side Salad (vegan)	5.50
Mixed leaf salad with cucumber, tomato	
Coleslaw	3.50
Cucumber Salad (vegan)	5.90
with a dressing of lemon and dill	
Tomato Salad (vegan)	5.90
with a vinegar/oil dressing and fresh basil	
Arugula Salad	8.90
with cherry tomatoes, pine nuts, and parmesan shavings	
Large Mixed Salad	11.50
Seasonal mixed leaf salads with cucumber, tomato optionally with	
3 prawns	11.70
Pike and salmon fillet	10.50
Turkey steak	6.90
Chicken steak	6.90
Tuna and egg	6.00

Prawns

Five prawns pan-fried in shell **19.90**
 with aioli and baguette bread

Pasta with Prawns **29.90**
 Fettuccine with 5 peeled prawns in basil pesto with cherry tomatoes

Scampi Pan

large	7 prawns pan-fried in shell with Pimientos	32.20
	in garlic and white wine, served with baguette bread	
small	4 prawns pan-fried in shell with Pimientos	19.90
	in garlic and white wine, served with baguette bread	

Our Wine Recommendation From the Saxon Winegrowers' Cooperative in Meissen

Riesling Meißner Kapitelberg 2023, QbA dry, 11.5%
 Fruity aromas of apple and peach, with a lively acidity and a balanced sugar-acid interplay.



Fish Dishes

Three matjes fillets “Holsteiner style”	19,90
with bacon beans and boiled potatoes	
Fried herring fillets (served cold)	17,90
mildly pickled with boiled potatoes	
“Fish and Chips”, breaded and fried fish fillet (served cold)	16,20
with fried potato wedges and remoulade	
Fried pangasius fillet	18,90
with potato salad	
Grilled sea bass fillet (Loup de mer)	29,50
with garden vegetables and boiled potatoes	
Steamed cod fillet	24,50
on steamed root vegetables, with mustard sauce and boiled potatoes	
Salmon fillet Trapanese	27,50
with tomato pesto noodles, cherry tomatoes, and ground almonds	
Mediterranean-style hake, grilled	26,50
on a sauce of cherry tomatoes, black olives, capers, with herb potatoes	
Scampi Pan	
Large:	32.20
7 prawns pan-fried in shell with Pimientos – in garlic and white wine, served with baguette bread	
Small:	19.90
4 prawns pan-fried in shell with Pimientos – in garlic and white wine, served with baguette bread	

Meat Dishes

Pork Schnitzel, 250 grams, breaded and fried	20.50
with garden vegetables and French fries	
optionally	
with fresh mushrooms in cream	4.50
Turkey breast, natural, fried 250g	21.50
with garden vegetables and boiled potatoes	
Chicken breast, natural, fried	21.50
with garden vegetables and boiled potatoes	
Curry sausage, 160 grams	12.90
a sausage with Curry sauce comes with French fries	
Iberico pork chop, fried	33.80
with basil pesto noodles	
Rump steak 250 grams	37.60
with herb butter, beans, and herb potatoes	

Traditional Dishes from German Cuisine

Head cheese (brawn), homemade	18.90
With remoulade sauce, pickled cucumber, and herb potatoes	
Labskaus, homemade	20.90
Made from corned beef, onions, potatoes, and spices	
Served with matjes fillet, pickled cucumber, beetroot, and fried egg	

Meat Dishes (only available in Winter season)

Braised venison roulade **27.80**

With a filling of pork, onions, and mushrooms
served with homemade red cabbage and croquettes

Homemade kale **21.90**

with Bregenwurst sausage, smoked pork (Kasseler), and boiled potatoes

Roast pork **25.90**

with garden vegetables and boiled potatoes



Roast beef **25.90**

with homemade red cabbage and boiled potatoes

Crispy half duck, fresh from the oven **35.80**

with homemade red cabbage and croquettes, cranberry baked apple

Goose

Goose dishes are always prepared whole. Available upon request, guaranteed with pre-order.
Please feel free to ask us!

Whole goose **240.00**

For 4–5 people



Half goose **135.00**

For 2–3 people

We serve the crispy goose fresh from the oven with an apple-onion-raisin filling, homemade red cabbage, Brussels sprouts, potato dumplings and croquettes, pickled cucumber and herb potatoes, as well as a baked cranberry apple.



Pasta / Noodle Dishes

Pasta Pomodori (Spaghetti)	14.80
Noodles with tomato sauce, cherry tomatoes, and parmesan	
Pasta Arrabiata, spicy (Spaghetti)	15.80
Noodles with spicy tomato sauce, cherry tomatoes, and parmesan	
Pasta al verdura (Fettuccine)	15.80
Noodles with garden vegetables in tomato sauce, cherry tomatoes, and parmesan	
Pasta Funghi (Fettuccine)	15.80
Noodles with fresh mushrooms in cream sauce	
Pasta Pollo (Chicken, Fettuccine)	20.50
Noodles with chicken breast, fresh mushrooms in cream sauce	
Pasta frutti di mare (Spaghetti)	25.80
Noodles with seafood in tomato sauce, cherry tomatoes, and garlic	
Pasta anatra (Fettuccine, Duck)	25.80
Noodles with duck meat	
Pasta Garnelen (Fettuccine, 5 prawns)	29.90
Fettuccine with 5 peeled prawns in basil pesto with cherry tomatoes	
Pasta Zucca (Fettuccine)	17.90
Noodles with roasted pumpkin cubes, ginger and pumpkin seeds, parmesan	

Vegetarian Dishes

Golubzi, homemade	21.20
2 small cabbage rolls filled with kidney beans, chickpeas, lentils, bulgur, onions in a tomato-pepper sauce	
Flammkuchen from the oven	12.90
Classic with cheese and leeks	
alternatively	
with bacon and onions (not vegetarian)	
Pasta al verdura (Fettuccine)	15.80
Noodles with garden vegetables in tomato sauce, cherry tomatoes, and parmesan	
Pasta Pomodori (Spaghetti)	14.80
Noodles with tomato sauce, cherry tomatoes, and parmesan	
Pasta Arrabiata, spicy (Spaghetti)	15.80
Noodles with spicy tomato sauce, cherry tomatoes, and parmesan	
Pasta Funghi (Fettuccine)	15.80
Noodles with fresh mushrooms in cream sauce	

Baked Potato

Baked Potato **8.90**
A large baked potato served with sour cream

Optionally with *

Matjes strips, (1 matjes fillet)	4.10
Smoked salmon (2 slices)	6.00
Chicken breast fillet strips, pan-fried plain (approx. 100 gr)	5.90
Pulled pork (seasoned pork, approx. 150 g)	7.00



*The side-dish prices are added to the price of the baked potato with sour cream.

Childrens Menu

“Spongebob”	6.00
Two potato pancakes with applesauce	
“Captain Blaubär”	10.80
Small salmon fillet with butter noodles (fettuccine)	
“Dino Plate”	10.80
Chicken nuggets with French fries	
“Moby Dick”	10.80
Fish nuggets with French fries	
“Rudi Rüssel”	10.80
Small pork Schnitzel with French fries	
“Witwe Bolte”	10.80
Small turkey Schnitzel, naturally fried, with French fries	



Dessert Menu

Tartuffo Limoncello Lemon cream with a core of limoncello liqueur (contains alcohol 1.2%)	9.50
Tartuffo classico Zabaione and chocolate cream (contains alcohol 0.2%)	9.50
Soufflé al Pistacchio Chocolate tartlet with pistachio filling	9.50
Small pancakes With apple, raisins, and vanilla ice cream	8.50

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Restaurant
Hafenblick
Terrasse mit Meerblick 

Mosaik des guten Geschmacks

Tel.: 05033 - 390 63 34 · www.hafenblick-steinhude.de 