

HARBŌUR

BAR RESTAURANT

MENU

STARTERS

FIRST PRIMI	12€
Homemade focaccia and parmesan flute, tomato paprika dip with burnt black eggplant cream, garlic confit, reduced balsamic	
RED TUNA	21€
Thinly sliced fresh red tuna, roasted and fried potatoes, fresh orange, lemon, sesame oil, olive oil, arugula leaves, radish and toasted almond	
SALMON CARPACCIO	19€
Thin pieces of salmon, avocado, tomato ovaries, fresh cilantro, green onions, lime, olive oil, hazelnuts and reduced balsamic	
BEEF FILET CARPACCIO	22€
Fresh beef fillet, olive oil, lemon, reduced balsamic, arugula leaves, parmesan reggiano	
FRITO MISTO	18€
Floured shrimp, calamari rings, calamari heads, champagne mushrooms, potatoes deep fried served on hot tomato sauce and parmesan	
POLENTA	17€
Creamy corn polenta with truffle cream, plancha romana artichoke and parmesan reggiano	
ARANCINI PALERMO	17€
Acquarello risotto balls, with root vegetables, mozzarella, parmesan reggiano, wrapped in breadcrumbs and fried, served on hot rosé sauce with parmesan reggiano	
SEAFOOD SALAD FROM AMALFI	21€
Deep fried floured shrimp, calamari rings, calamari heads, romaine lettuce, rocket leaves, mint, coriander, dried kalamata olives, red onion, cherry tomatoes, pineapple cubes, roasted almonds, peach vinaigrette and white wine vinegar	
SOUP OF THE WEEK SOUP DE LA SEMAINE	14€

MAIN COURSE

SPINACH TORTELLINI AND SEA FRUIT	34€
Shrimp, calamari rings, black mussels, moist tomatoes, garlic confit, red onion roasted hazelnuts, beef stock and cream	
BEEF FILET	43€
240 g piece of 3-week aged beef fillet grilled with goose fat, crispy butter potato wedges, asparagus, campfire onions, red wine figs sauce	
CHICKEN IN THE NEST	38€
Boneless cornfed chicken, seared and baked in an iron pot on nest of tarragon branches with potato, asparagus, bell pepper, onion and beef stock served with green salad, hazelnut lemon vinaigrette	
TRUFFLE SALMON	38€
250 g grilled and baked in the oven, served on creamy French mashed potatoes, roasted asparagus, garlic confit and cream, black truffles and mushrooms	
SICILIAN HARIMA STEW	40€
Dorado royale fillet in tomato bell paper sauce, red onions, garlic confit, black eggplant cream, cilantro, wrapped in a yeast dough and baked in a stone oven served with green salad, hazelnut lemon vinaigrette	
A WHOLE 500G FISH	42€
Fresh trout fish deep fried served with roasted garden vegetables and creamy french mashed potatoes	

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DESSERT

FRENCH CHOCOLATE SOUFFLÉ 12€

Valrhona chocolate, vanilla ice cream, Himalayan rose salt, extra virgin olive oil, mango, crème anglaise, blanched candied peanuts

APPLE CRUMBLE 12€

Apples cooked in butter and brown sugar, vanilla, rum, dried uzbek apricots, oat crumble and roasted peanuts, vanilla ice cream, crème anglaise and black berry sauce

CHEESE PAVLOVA 12€

Meringue, mascarpone cream and sour cream, pineapple cubes, fresh blueberries, orange melon cubes, fennel sauce, mango texture, crème anglaise, mint, fennel sauce, wild strawberry sorbet

TIRAMISU 12€

Mascarpone and vanilla bourbon whipped cream is layered on Italian Scotch cookies soaked in coffee and brandy with fine brown cocoa

PROKHTAN SALAD 12€

Scoops of sorbet, mango cream and fruit salad. Fresh, black berry sauce, caramelized peanuts and mint leaves

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DRINKS

SOFT

S. PELLGRINO	4/8€
ACQUA PANNA	4/8€
COCA-COLA	4€
COCA-COLA ZERO	4€
SPRITE	4€
FANTA	4€
BITTER LEMON THOMAS HENRY	5€
GINGER ALE THOMAS HENRY	5€
WILD BERRYSCHWEPES	5€
TONIC WATER THOMAS HENRY	5€
ICE TEA LEMON	5€
EISTEE PFIRSISCH	5€
ORANGE JUICE	4€
PINEAPPLE JUICE	4€
CHERRY JUICE	4€
APPEL JUICE	4€
APPLE SPRITZER	5€
RHUBARB SPRITZER	5€

COFFEE

ESPRESSO	3€
DOPPELTER ESPRESSO	5€
CAPPUCCINO	5€
KAFFEE CREMA	4€
LATTE MACCHIATO	6€
EILLES TEE	5€

BEER

	DRAFT	0.3l\0.5l€
	RADEBERGER PILSNER	4\6€
	SCHÖFFERHOFER HEFEWEIZEN	4\6€
	BOTTLES	
	BERLINER WEISSE	0.33l 5€
	MÄRKISCHER LANDMANN	0.5l 5€
	SCHÖFFERHOFER WEIZEN	0.5l 6€
	ALCOHOL FREE	
	SCHÖFFERHOFER ALKOHOLFREI	0.5l 5€
	RADELBERGER ALKOHOLFREI	0.33l 4€

COCKTAILS | 12€

SPICED POMEGRANATE	Homemade pomegranate and spices syrup, Rhubarb liquor, Vodka, Fresh lemon
APPEL BASIL MARTINI	Midori, Vodka lemon, Basil, Fresh lime
SAKURA	Lichy liquor, Raspberry vodka, Rose water, Fresh lemon, Sake
CUBAN ICED TEA	Havana 7, Chai syrup, Lime, Lemon iced tea
BEDOUIN COFFE MARTINI	Khalua liquor, Vodka vanilla, Homemade coffe and Cardamom syrup, espresso
BLUEBERRY MOJITO	Fresh berries, Havana 3, Fresh lime, Mint leaves, Sparkling water