

PIER 16

Dear Guests
and friends of the P I E R 16,

the team of the ATLANTIC Hotel Kiel welcomes you to
our restaurant P I E R 16.

Fresh food from our region to enjoy and to do something consciously for your own
health - that is what we stand for



Most of our 16 dishes are also available
as starter portions:

To try, as a snack or „just like that“...

Your Hosts

Frank Blasberg, General Manager
& Team

To raise your appetite



Soup of mustard pickled gherkins

7,50

terrine

12,-

optionally with North sea shrimps ^{2,3}

8,70

14,50

**Coconut curry soup
with prawn skewer**

8,70

14,50

starter

main course



**Bruschetta with colorful tomatoes
and aioli**

10,40

16,70

optionally with sautéed mussel

16,-

20,-



**Caesar salad ^{1,2,9} with roasted breast of chicken,
bacon ^{2,3,8} and Grana Padano**

11,40

17,90

***You can receive on request an identification of the allergens.
The declaration of supplements is attached to our wine list!***

PIER 16

Meat

starter

main course

Poached veal with horse raddish foam ^{3,5},
pinto beans, melted tomatoes
and potato risotto

17,20

25,90

 Veal escalope with fried potatoes ^{2,3,8},
cranberries, anchovy, capers
and a gherkin salad ⁵

17,20

25,90

 Beef fillet with red wine jus,
French fries and spinach

23,- 120 g gross weight

29,90 200g gross weight

Rack of lamb with rosemary crust,
garlic jus, mashed parsnips
and pan fried polenta

24,50

31,-

Vegan, vegetarian and fish dishes

In our restaurant we only serve fish of sustainable fishing.

 Carrot walnut lasagna
with melted cherry tomatoes

10,40

16,70

 Canneloni filled with asparagus, wild garlic,
spring leek tomato vegetable
and lemon asparagus sauce

10,40

16,70

optionally with salmon trout fillet

16,50

25,90

Baltic cod fillet covered in dough strings
with pickled yellow beetroot,
glasswort and purple potatoes

16,50

25,50

 Tuna with potato-wasabi mousse ^{1,3},
salad with balsamic dressing
and coriander pesto ^{2,5}

18,40

28,90

Dessert

small

large

 Slice of curd and passion fruit
with marinated strawberries

9,-

 Crème Brûlée
with pear compote

9,-

 Selection of "Husum" raw milk cheese
with pear-mustard ^{3,5,9}

9,-

11,50

*All prices in Euro and including VAT, service,
purchasing, GEMA fee, hygiene, decoration
and much more!*