

WELCOME!

The Harbour View Restaurant features local and seasonal cuisine inspired by the fresh flavors and traditional ingredients our region has to offer.

Every dish on our menu is prepared with the utmost care and attention to detail. We work closely with local suppliers and producers to source the freshest ingredients. In this way, we offer a culinary experience that is authentic, flavorful and sustainable at the same time.

Let yourself be surprised by our creative dishes.

We bear responsibility, conserve resources and treat food with respect. That is why the ATLANTIC Hotel Wilhelmshaven is involved in the initiative United against Waste e.V. to actively avoid food waste.

APPETIZER FOR EVERY GUEST

HARBOUR BREAD

Ciabatta in a sourdough coat baked at 300 °C in a wood-fired oven.
Baked goods from the city bakery Siemens

WADDEN MENU

The taste of the region!

A culinary journey through the Lower Saxony Wadden Sea Biosphere region:
For this special menu, we mainly use local and seasonal products as well as specialties
that are only found here in the Wadden Sea region.

VARIATION OF SMOKED TROUT

Dill | Crème Fraîche | pumpernickel
12,00

EAST FRISTIAN EGG WITH NORTH SEA CRABS

Spinach sprouts | Annabelle foam | chives
14,00

SADDLE OF VEAL UNDER BARLEY MALT CRUST

Brussels sprouts | turnip | cranberry
34,00

HAZELNUT DOME

Sea salt caramel mousse | sea buckthorn | rum parfait
13,00

Four-course-menu € 65,00 per person

All courses are also available individually.
We are also happy to offer you a vegetarian alternative.

STARTERS

MIXED LEAF SALAD

Leaf lettuce | cucumber | cherry tomato
nuts | balsamic dressing
9,00

EAST FRISIAN CELERY

Cooked in salt dough | miso | Alexander Lucas pear
lamb's lettuce | pomegranate
11,00

OYSTERS FINE DE CLAIRE NO. 2

3 pieces | gratinated | Frisian veal brawn
pea | hollandaise sauce
12,00

BEEF-TATAR

Pearl onion stock | confit egg yolk | Parmesan
17,00

SOUP

FISH VELOUTÉ

Root vegetables | croustillant | tarragon
14,00

POTATO-LEEK SOUP

Herb croutons
10,00

MAIN COURSE

VEAL ESCALOPE

From Noth German dairy calves | fried potatoes
cucumber salad | cowberries
32,00

BEEF TENDERLOIN

Fried in flavors | boletus
potato bouquets | port wine jus
45,00

ICELANDIC COALFISH

Gently cooked | crustacean ravioli
sweet potato | saffronnage
29,00

TURBOT FILLET

Fried in nut butter | spinach sprouts
Annabelle mousseline | Noilly Prat chive fumé
39,00

VEGAN

HOMEMADE MUSHROOM-RAVIOLI

On tomato concassée | wild broccoli | beech mushrooms | wild herbs
25,00

DÉLICE FROM LOCAL CAULIFLOWER

La rat potato | coconut curry foam | sorrel
24,00

DESSERT

INSPIRATION OF A BLACK FOREST GATEAU

Tainori chocolate | sour cherry | avocado

14,00

VARIATION OF HOMEMADE SORBETS

Seasonal fruit sorbet

9,00

RAW MILK CHEESE SELECTION

From our cheese trolley | port wine plumps
grapes | homemade chutney

22,00