

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.

STARTERS

MIXED LEAF SALAD

oven tomatoes | cucumber | croutons | balsamic sauce

9,00

... with roasted chicken breast

14,00

... with roasted prawns (3 pieces)

16,50

SMOKED SALMON ON POTATO FRITTERS

crème fraiche | wild herbs | honey-mustard-sauce

15,00

SOUP

PUMPKIN CREAM SOUP

roasted seed | pumpkin seed oil

9,00

WILHELMSHAVEN NOBLE FISH VELOUTÉ

own garnish | croutons

12,00

MAIN COURSE

GOOSE FROM OLDENBURG

breast and leg | red cabbage with apple | sliced bread dumplings
cowberries | braised sauce
36,00

VEAL ESCALOPE

from North German dairy calves | fried potatoes
cucumber salad | cowberries
30,00

ROAST BEEF WITH ONIONS

pink roasted saddle of beef | side salad
french fries | port wine jus
29,00

BIOSPHERE DYKE LAMB SAUSAGE

2 pieces | roasted | from the butchery Hamacher
annabelle mash | fried onions | side salad | gravy
21,00

CORN-FED POULARD BREAST

roasted on the skin | sautéed king oyster mushrooms
annabelle mash | fried Brussels sprouts | port wine jus
25,00

BEEF FILET

roasted pink | hokkaido mash | baby corn
macaire potatoes | port wine jus
42,00

SALMON FILLET

fried on the skin | spinach sprouts | Annabelle potato mash
Pommery mustard sauce
28,00

EMDER MATJES

roasted potatoes | side salad | red onions
20,00

NORTHSEA PLAICE

Finkenwerder style | roasted potatoes | cucumber salad | lemon
28,00

FRESH TAGLIATELLE

roasted prawns | mussels | crustaceans
spinach sprouts | oven tomatoes
29,00

VEGAN / VEGETARIAN

ZUCCHINI AND CHICKPEA FRITTERS

beetroot hummus | corn | wild herbs
26,00



FRESH TAGLIOLINI

sautéed wild mushrooms | wild broccoli
white wine sauce | chives
26,00

DESSERT

HAZELNUT DOME



rum parfait | sea buckthorn | sea salt caramel mousse
14,00

CRÈME BRÛLÉE FROM TAHITI VANILLA

homemade sorbet of the season
10,00

DUET OF HOMEMADE SORBETS



seasonal fruit sorbet
7,00

RAW MILK CHEESE SELECTION

3 pieces | from the Affineur Mons | grapes
port wine plums | fig mustard
15,00