

WELCOME!

A Nordic-international orientation
with a regional connection characterizes the Harbour View.

Our ATLANTIC Signature offerings are special dishes
with unique features.

Here, classic dishes are innovatively interpreted
by our new chef de cuisine, Lasse Lübben.

We take particular care to mainly use selected products
from regional sources.

We are keenly aware of our responsibility
for conserving resources and treating food with respect.
That is why the ATLANTIC Hotel Wilhelmshaven is involved in the
United Against Waste initiative to actively avoid food waste.

STARTERS

MIXED WINTER SALAD

(VEGAN)

Potato vinaigrette | two kinds of pumpkin

9.00

SALMON TARTARE

Cucumber vinaigrette | juniper cream

13.50

GRILLED KING OYSTER MUSHROOM

(VEGAN)

Jerusalem artichoke chips | beetroot salad | nut cream

11.50

CAESAR SALAD



Romaine lettuce | parmesan | roasted ciabatta

11.50

... with chicken and bacon

17.50

... with prawns

18.50

SOUP

BOUILLABAISSSE HARBOUR VIEW



Fillet of fish | prawns | rouille sauce | bell peppers | fennel focaccia
12.00

PUMPKIN CREAM SOUP

(VEGAN)

Sweet-and-sour lentils | apple chips | roasted seeds and oil
9.00

FISH

FILLET OF COD

Beurre blanc | pear ragout | pinto beans | potato purée
24.50

FILLET OF ZANDER



Jus | salsiccia | yellow beetroot | pearl barley risotto
26,00

MUSSEL POT

Brunoise | black garlic aioli | potato bread
19.50

MEAT

SNIETJE ROAST PORK

Port wine jus | roasted onions | brussels sprouts | gnocchi
24.50

SADDLE OF WILD BOAR

Nut crust | cranberries | red cabbage with apple | herb dumplings
26.50

FILLET OF BEEF

180 g fillet | jus | leaf spinach | steakhouse fries
29.00



VIENNESE SCHNITZEL

Wild lingonberries | fried potatoes | cucumber salad
26.50



VEGETARIAN | VEGAN

BEETROOT RAVIOLI (VEGAN)

Potato and onion filling | beluga lentils | almond mousse | leeks
21.00



FETTUCCINE

Pumpkin pesto | Frisian Blue | quince
18.50

DESSERT

VANILLE CRÈME BRÛLÉE

Fruit puree | berries

8.50

TARTE AU CITRON

Meringue | nut sponge | pistachio ice cream

9.00



WARM ALMOND CAKE

Quince ragout | vanilla ice cream

9.00

SCOOP OF ICE CREAM

Various kinds

3.00

SELECTION OF ORGANIC CHEESES

from the Backensholzer farm

Fig mustard | grissini | Harbour Bread

3 varieties (90 g)

13.00

5 varieties (150 g)

18.50