

— APERITIF —

MANGO MARGHERITA 14,-  
TEQUILA, MEZCAL, MANGO,  
LIME, TAJIN

TOCCO ROSSO 12,-  
CAMPARI / ELDER / CREMANT / MINT

NEGRONI 12,5  
GIN, VERMOUTH, CAMPARI

SOHO GIN 12,5  
GIN, APPLE, LIME, GINGER, THYME

SPICY RASPBERRY 9,5  
RASPBERRY, MINT, LIME, PINEAPPLE,  
GINGER, ALCOHOL FREE



BREAD 5,5  
NORI BUTTER /  
EXTRA VERGINE  
OLIVE OIL / SEA SALT

COLD & HOT STARTERS

— SPARKLING & WINE —

CREMANT DE LOIRE 9,-  
MICHEL LAURENT  
0,1 l BRUT

CHAMPAGNE VEUVE DUROY 13,5  
0,1 l BRUT RESERVE

PRISECCO GEIGER 6,-  
0,1 l ALCOHOL FREE, WHITE OR RED

ROBERT WEIL RIESLING 10,5  
0,15 l RHEINGAU DE

SALENTO IGT NEGROAMARO 8,5  
0,15 l PUGLIA IT


OYSTER GEAY SPECIAL No. 1 NATURAL  
6 PCS. 34,- | 12 PCS. 66,-  
BALSAMIC SHALLOTS / BUTTER / RYE BREAD

YELLOWFIN TUNA TATAR 23,-  
SPRING LEEKS / GINGER / CORIANDER / SESAME

TATAKI VON YELLOWFIN TUNA 23,-  
DAIKON RADISH / PONZU / GINGER / SESAME

SEA BREAM CEVICHE 22,-  
GRAPEFRUIT / EARLY LEEK / YUZU

LAMB'S LETTUCE 16,-   
CARROTS / PRAY / PEAR / POMEGRANATE

TRUFFLED TOPINAMBUR FOAM SOUP 12,-   
CHIVE OIL  
UPGRADE + SCALLOP 8,5  
UPGRADE + FRESH TRUFFLE 8,-

FISH SOUP 18,-  
SAUCE ROUILLE / SOURDOUGH CROUTONS / PARMESAN

SPAGHETTI AL TARTUFO 22,-   
TALEGGIO ESPUMA / EGG YOLK CARAMEL / TRUFFLE /  
PARMESAN EMULSION

MAIN COURSES

FROM LE CREUSET ROASTERS—  
FOR 2 AND MORE

BOUILLABAISSE 42,- per person  
COD / WILD SHRIMP / PULPO / SCALLOPS / CALAMARETTI /  
SAUCE ROUILLE / CROUTONS / PARMESAN

SEAFOOD PASTA 34,- per person  
CASARECCIA / CRUSTACEAN TOMATO SUGO /  
PRAWNS / PULPO / SCALLOP / CALAMARETTI

— VEGAN & VEGETARIAN —

SPAGHETTI AL TARTUFO 32,-   
TALEGGIO ESPUMA / EGG YOLK CARAMEL / TRUFFLE / PARMESAN  
EMULSION

MISO EGGPLANT 24,-  OR   
CAULIFLOWER / CANJUN SPICE /  
CHICKPEA / CORIANDER

COD FRIES SOUFFLEE 34,-  
POTATO / SPINACH / TRUFFLE / EGG YOLK

YELLOWFIN TUNA STEAK 36,-  
SWEET POTATO / PAK CHOI / KIMCHI SESAME

SPICY PULPO 42,-  
CRISPY BAKED / SWEET POTATO /  
PAK CHOI / KIMCHI SESAME

HALF CANADIAN LOBSTER 65,-  
MASH POTATO / PAK CHOI / MISO

OX CHEEKS BOURGUIGNON 32,-  
MASH POTATOES / CARROTS / PEARL ONIONS / BACON



VEGAN



VEGETARIAN

5 COURSE TASTING MENU

79,-

ONLY AVAILABLE FOR THE WHOLE TABLE

AMUSE-BOUCHE  
SEA BREAM CEVICHE  
GRAPEFRUIT / EARLY LEEKS / YUZU  
TRUFFLED TOPINAMBUR FOAM SOUP  
SCALLOP / CHIVE OIL  
BLOOD ORANGES SORBET  
COINTREAU  
COD FRIES SOUFFLEE  
POTATO / SPINACH / TRUFFLE / EGG YOLK  
BLACK FOREST CHERRY  
SOUR CHERRY / VOLROHNA CHOCOLATE / YOGHURT

CATCH OF THE DAY  
INCLUDING SIDE DISHES

FISH SIDE DISHES: POTATO MILLE-FEUILLE / CARROTS / SPINACH / UMAMI HOLLANDAISE

— FISH OF THE DAY —

MEDITERRANEAN SEA BASS 8,8 / 100g  
WITH ROSEMARY & THYME FROM THE OVEN

SOLE 79,- For 1 person or 2 people  
FRIED IN NUT BUTTER & HERBS

NORTH SEA TURBOT 9,5 / 100g  
NUT BUTTER / PARSLEY

— SEAFOOD OF THE DAY —

ARGENTINE WILD PRAWNS 9,- per piece.  
FRIED & BAKED / YOUNG GARLIC

NORWEGIAN SCALLOPS 8,5 per piece  
FRIED / NUT BUTTER / FLEUR DE SEL

RED SNAPPER 11,5 / 100g  
FRIED & BAKED / HERBS

FROM THE GRILLPLATE  
INCLUDING SIDE DISHES

FROM 2 PERSONS  
MIXED SEAFOOD - 59,- PER PERSON

WILD PRAWNS  
SCALLOPS  
SEA HAKE  
YELLOWFIN TUNA STEAK  
MEDITERRANEAN PULPO

FOR 1 PERSON OR 2 PEOPLE  
ENTRECOTE 68,-  
350G ENTRECÔTE DRY AGED FROM BRAZIL

FOR 2 PEOPLE  
SURF & TURF - 74,- PER PERSON  
ENTRECÔTE DRY AGED  
FROM BRAZIL / 4 WILD PRAWNS

MEAT SIDE DISHES: ROSMARY POTATOES / CARROTS / SPINACH / UMAMI HOLLANDAISE

DESSERT

VANILLA CRÈME BRÛLÉE 13,-   
SORBET / PEAR

BLACK FOREST CHERRY 13,-   
SOUR CHERRY / VOLROHNA CHOCOLATE / YOGHURT

CHEESE OF THE DAY 18,-   
HOMEMADE FIG CASSIS MUSTARD / ROASTED NUTS / GRAPES / BREAD

BLOOD ORANGES SORBET 9,-   
CANDIED / BUBBLES  
UPGRADE +5,- GIN / VODKA / CRÉMANT

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## GLOSSAR

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UMAMI:  
TASTY, SPICY, ESSENCE

CASARECCIA:  
SICILIAN PASTA

BOUILLABAISSE:  
FISH SOUP WITH MEDITERRANEAN FISH

KIMCHI:  
HOT MARINATED & FERMENTED CHINA CABBAGE

MISO:  
SPICY PASTE MADE FROM FERMENTED SOYBEANS

NORI:  
DRIED, ROASTED & SEASONED SEAWEED

PONZU:  
CITRUS FRUITS BASED SAUCE

TATAKI:  
MARINATED MEAT SHORT AND SEA-FRIED

TEMPURA:  
FRYBAT MADE FROM TEMPURUM, EGG, ICE WATER

CEVICHE:  
FISH DISH FROM PERUVIAN CUISINE

TOPINAMBUR:  
ROOT VEGETABLE

YUZU:  
CITRUS FRUIT

ALL PRICES IN €|FOOD INCL. 7% VAT. |DRINKS INCL. 19% VAT.  
EC CARD/VISA/MASTERCARD/AMEX WELCOME  
ALLERGY CARD ON REQUEST

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AT AM KAI, FREEDOM, EXPANSION AND OPENNESS MEETS TO THAT VERY SPECIAL, INTIMATE HAMBURG FEELING.

DIRECTLY ON THE BANK OF THE ELBE, WITH AN OPEN VIEW OF THE HARBOUR, YOU REFLECT OR UNDERSTAND, WHAT MAKES HAMBURG SO LOVABLE AND UNIQUE.

THE PROXIMITY TO HAMBURG, THE WATER AND ALSO THE SEA, ARE FOUND IN EVERY ELEMENT OF AM KAI. BECAUSE JUST LIKE THE PORT, WE ARE ALWAYS ON THE MOVE. THIS RECENTLY BROUGHT A NEW INTERIOR ALSO A NEW NAME WITH IT:

– AU QUAI BECOMES AM KAI –  
EASIER, MORE FAMILIAR AND EVEN CLOSER TO THE HEART OF HAMBURG.

WHAT HAS REMAINED IS OUR LONG-TERM EXPERIENCE, WHICH TODAY, COUPLED WITH BOLD CREATIVITY, OFFERS A HOLISTIC EXPERIENCE. FROM THE COSMOPOLITAN BUT INTIMATE ATMOSPHERE, ABOUT EXCELLENT, EXCITING SEAFOOD CREATIONS, TO ATTENTIVE AND WARM SERVICE, WHO ACCOMPANY OUR GUESTS THROUGH THE EVENING UNTIL THE LAST DRINK.

WELCOME TO AM KAI.

ENZO CARESSA & TEAM

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