

— APERITIF —

- MANGO MARGARITA 12,-**  
Tequila / mescal / mango / lime / tajin
- EARL GREY MARTEANI 12,5**  
Gin Sul / earl grey tea / lemon / sugar / egg
- WHISKEY SOUR 12,5**  
Bourbon whiskey / lemon / sugar / egg / turf
- GIN BASIL SMASH 12,5**  
Gin / basil / lemon / sugar
- SPICY RASPBERRY 8,-**  
raspberry, mint / lime / pineapple / ginger  
(alcohol free)



**SOURDOUGH BREAD /  
HOMEMADE FOCACCIA**  
5,5 🍌  
nori butter / extra vergine olive oil /  
sea salt

— SPARKLING & WINE —

- CREMANT DE LOIRE 8,5**  
MICHEL LAURENT  
0,1 l brut
- CHAMPAGNE VEUVE DUROY 12,-**  
0,1 l brut reserve
- CHAMPAGNE NICOLAS FEUILLATTE 15,-**  
0,1 l rosé
- NATUREO SEMI-SECO 7,-**  
0,1 l alcohol free, white
- KIR ROYAL 12,5**  
crème de cassis, champagne

— am kai VARIATION —  
From 2 persons / 26,- per person

<b>EAGLEFISH CEVICHE</b> Rhubarb / lyokan / Jalapeno	<b>SHRIMP TEMPURA</b> Yuzu mayo / kimchi / nuoc cham	<b>YELLOWFIN TUNA SASHIMI</b> Two types of asparagus / grapefruit / ginger
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— STARTERS —

- EAGLEFISH CEVICHE 18**  
Rhubarb / lyokan / Jalapeno
- YELLOWFIN TUNA SASHIMI 19,-**  
Two types of asparagus / grapefruit / ginger
- FISH SOUP 16,-**  
Rouille / Sauerteig-Croûtons / Parmesan
- LOBSTER BISQUE 18-**  
Black Tiger Shrimp / Chili / Lime
- BOUTRAIS - OSTRA REGAL NR.2**  
6 ST. 34,- / 12 ST. 66,-  
balsamic shallots / butter / rye bread
- FINE DE CLAIRE NR.3**  
6 ST. 24,- / 12 ST. 46,-  
balsamic shallots / butter / rye bread

- SHRIMP TEMPURA 19,-**  
Yuzu mayo / kimchi / nuoc cham
- am kai SALAD 16,-** 🍌 / 🌿  
Green asparagus / buttermilk /  
Shoyu egg yolk / truffle
- ASPARAGUS FOAM SOUP 14,-** 🍌  
asparagus salad / chive oil
- BEEFTATAR 21,-**  
Truffle / chives / brioche
- THREE KINDS OF FINE DE CLAIRE 21,-**  
Lemongrass Granité / Jalapeno, Salted Lemon /  
Balsamic shallots
- THREE FINE DE CLAIRE AU GRATIN 21,-**  
Spinach / Hollandaise / Truffles

— OYSTERS —

— MAINS —

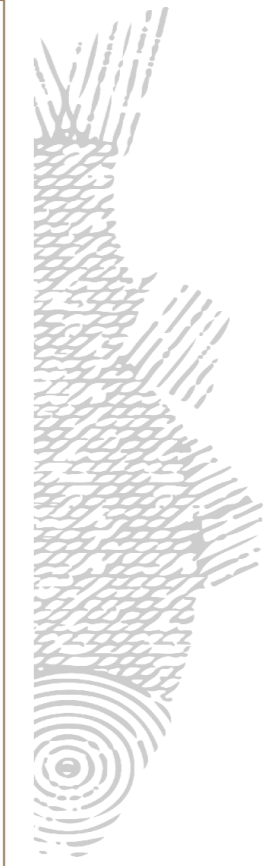
- YELLOWFIN TUNA STEAK 38,-**  
Wild brokkoli / peppers / polenta / bouillabaisse
- PULPO FRIED 34,-**  
Wild brokkoli / peppers / polenta / bouillabaisse
- COD „FISH & CHIPS“ 28,-**  
Potato / cucumber / miso / young pea
- BOUILLABAISSE 36,-**  
Cod / prawn / pulpo / razor clams /  
scallops / calamaretti /  
Rouille / sour dough croûtons / parmesan
- SPAGHETTI AL TARTUFO 18,- / 26,-** 🍌  
Tallegio espuma / agg yolk caramel / truffle

- TRISTAN ROCK LOBSTER 42,-**  
Artichoke, tomato, black garlic
- WILD GARLIC RISOTTO 21,-** / 🌿 or 🍌 possible  
White asparagus / champagne / yuzu  
**UPGRADE: three wild-caught shrimp + 23,-**  
From 2 persons
- MIXED SEAFOOD - 59,- per person**  
cod / wild shrimp / scallops  
yellowfin tuna steak / mediterranean pulpo
- ENTRECÔTE 32,- / 59,-**  
Dry Aged from Uruguay 180g / 350g  
For 2 persons / **SURF & TURF - 49,- per person**  
Entrecôte Dry Aged from Uruguay / 6 Wildgarnelen
- BEEF TATAR 150g 34,-**  
Truffle / chives / brioche / crispy potatoes



— DEGUSTATIONS MENU —

- 4 COURSES 99,-  
without Halibut & Roquefort
- 5 COURSES 109,- without Halibut
- 6 COURSES 129,-
- AMUSE BOUCHE**
- CARABINERO**  
Stracciatella di bufala / tomatoes / pine nuts
- HALIBUT**  
Sweet potato / sea buckthorn / elderberry  
Upgrade caviar 10g 25,-
- RAVIOLI**  
Caviar / spinach / parmesan
- FRESHMAKER**  
Fine de Claire / Pico de Gallo
- TRISTAN ROCK LOBSTER**  
Artichoke, tomato, black garlic
- ROQUEFORT**  
5l / rye bread / pomelo
- RHUBARB**  
Quark / raspberries / granola



— CATCH OF THE DAY —

Depending on availability / including 2 side dishes & sauce

- MEDITERRANEAN SEA BASS**  
8.8 / 100g  
with rosemary & thyme
- GILTHEAD SEA BREAM**  
9.5 / 100g  
with rosemary & thyme
- NORTHSEA SOLE**  
12,- / 100g  
nut butter & herbs
- NORTH SEA TURBOT**  
10.5 / 100g  
Chimichurri
- HALIBUT FILLET 38,-**  
Fried
- ARGENTINIAN WILD PRAWNS 9,- per piece.**  
Roasted / young garlic
- NORWEGIAN SCALLOPS 10,- per piece**  
Roasted / nur butter
- CARABINERO approx. 100g, 25,- per piece**  
Roasted / young garlic
- ½ CANADIAN LOBSTER 52,-**  
nut butter & herbs
- UPGRADE KAVIAR 20g 45,- | 30g 65,-**
- EXTRA SIDES:**  
CRISPY POTATOES 5,- / TERIYAKI POINTED CABBAGE 7,- / TRUFFLED SPINACH 7,- /  
PIMENTOS DE PADRON 7,- / MISO HOLLANDAISE 4,5

— DESSERT —

- RHUBARB 14,-** 🍌  
Quark / raspberries / granola
- PROFITEROLES 12,-** 🍌  
Virunga 70% chocolate / tonka bean / lime
- ROQUEFORT 12,-** 🍌  
5l / rye bread / pomelo
- THREE TYPES OF SORBET 11,-** 🌿  
Changing varieties  
**UPGRADE +5,- GIN or CRÉMANT**

— GLOSSAR —

NORI

DRIED, ROASTED & SEASONED SEAWEED

KALAMANSI

CITRUS FRUIT / HYBRID OF TANGERINE & KUMQUAT

YUZU

CITRUS FRUIT / SOUR AROMATIC, SLIGHTLY BITTER

KIMCHI

HOT MARINATED & FERMENTED CHINA CABBAGE

GOCHUJANG

FERMENTED KROEAN RED CHILI PASTE

AJI AMARILLO

PERUVANIAN CHILI

SHOYU

SMOKED SOY SAUCE

ROUILLE

CREAM BASED ON GARLIC & SAFFRON

PIMENT D'ESPELETTE

CHILI / FRUITY & HOT

ALL PRICES INCLUDING VAT.  
EC-CARD/VISA/MASTERCARD/AMEX WELCOME  
ALLERGY CARD ON REQUEST



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.

- AU QUAI BECOMES am kai -  
EASIER, MORE FAMILIAR AND EVEN CLOSER TO THE HEART OF HAMBURG.  
3 YEARS am kai, 23 YEARS HERE.

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