

— APERITIF —

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

LILLET WILD BERRY 11,5
LILLET BLANC, CRÉMANT, BEERIES

NEGRONI 12,5
GIN, VERMOUTH, CAMPARI

DARK & STORMY 12,5
DARK RUM, LIME, SPICY GINGER

ROSEMARYS PASSION 8,-
PASSION FRUIT, ROSMARY SIRUP, LIME,
SODA, ALCOHOLFREE



BREAD FROM
SÖREN KORTE
BROTMANUFAKTUR
5,5 🌱
LABNEH / HUMMUS /
FRIED ONIONS /
POMEGRANATE

— SPARKLING & WINE —

CREMANT DE LOIRE 8,-
MICHEL LAURENT
0,11 BRUT

CHAMPAGNE VEUVE DUROY 12,5,-
0,11 BRUT RESERVE

PRISECCO GEIGER 6,-
0,11, ALCOHOL FREE, WHITE OR RED

SAUVIGNON BLANC SILENI 9,-
0,15 | NEW ZEALAND

MARQUES DE ALVAREZ „RESERVA“ 9,-
0,15 | CALATAYUD, SPAIN

COLD AND HOT STARTERS

OYSTER GEAY SPECIAL No. 1
GRILLED OR NATURAL
6 PCS. 34,- | 12 PCS. 66,-
GRILLED / YUZUKOSHO CUCUMBER SALSA / TOSAZU
VINAIGRETTE
NATURAL / BALSAMIC SHALLOTS / BUTTER / RYE BREAD

YELLOWFIN TUNA TATAR 19,-
XO SAUCE / PANI PURI / YUZU / LETTUCE

UNAGI PIZZA 20,- | 🌱 🍃 14,-
FRIED NISHIKI RICE PIZZA / GRILLED EEL/
MIXED JAPANESE PICKLES / TROUT CAVIAR

ASPARAGUS & NORTH SEA CRAB 17,- 🌱 🍃 14,-
RASPBERRY VINEGAR / CHIVES / ROASTED RICE

MAIN DISHES

—FROM LE CREUSET BRÄTER—
FOR 2 AND MORE

BOUILLABAISSE – 38,- PER PERSON

WINTER COD / WILD PRAWNS / PULPO /
RAZOR CLAMS / MUSSELS /
VONGOLE / SCALLOPS

SAUCE ROUILLE / SOUR DOUGH CROUTONS / PARMESAN

SEAFOOD PASTA – 34,- PER PERSON

CASARECCIA / CRUSTACEAN.TOMATO-SUGO /
LANGOUSTINE / WILD PRAWN / PULPO /
SCALLOPS MUSSELS /
VONGOLE / RAZOR CLAMS

—PLATE—

FJORD TROUT 30,-
BEURRE BLANC / DIJON MUSTARD / YOUNG SPINACH
POTATO / PANCETTA

YELLOWFIN TUNA STEAK 32,-
GREEN ASPARAGUS FROM CASSENSHOF / TOMATOES
NONPAREILLES CAPER SALSA / SALAD OF OREGANO AND
WILD HERBS

FRIED CHICKEN & WILD PRAWNS 32,-
PRIGNITZER CORN CHICKEN / RED SHRIMP / WILD
BROCCOLI / CAULIFLOWER / HOLLANDAISE

FOREST MUSHROOM FRIED RICE 26,- | 🌱 🍃 22,-
PREMIUM GRADE NISHIKI RICE / WILD RICE /
PERIGORD TRUFFLE / AJITSUKE TAMAGO / GINGER

—6 COURSE MENU—
ESSENCE OF THE CARD
ONLY AVAILABLE FOR THE WHOLE TABLE
94,-

AMUSE BOUCHES

UNAGI

YELLOWFIN TUNA TARTARE

MAYBOCK PASTRAMI

FJORD TROUT

FRIED CHICKEN & WILD SHRIMP

PAVLOVA

CATCH OF THE DAY
DEPENDING ON AVAILABILITY

— FISH OF THE DAY —

MEDITERRANEAN SEA BASS 76,- For 2 people
WITH ROSEMARY & THYME FROM THE OVEN

BALTIC TURBOT WHOLE Price on request
FROM LAVA STONE GRILL / CHIVES / PEPPERONCINI

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

1 KG NORTH SEA MUSSELS 36,-
WHITE WINE / GARLIC / PARSLEY / SOURDOUGH CRUMBLE

CHOPS FROM MONKFISH Price on request
FROM KONRO GRILL / MALDON SEA SALT

WHITE HALIBUT Price on request
FRIED ON THE SKIN

FROM THE CHARCOAL GRILL

FROM 2 PERSONS
MIXED SEAFOOD – 56,- PER PERSON
2 CHOPS OF SEA BASS
2 GRILLED WILD PRAWNS
4 RAOSTED SCALLOPS
200G GRILLED YELLOWFIN TUNA STEAK
150G BAKED PULPO

FOR 2 PEOPLE
SEA BASS 1KG – 42,- PER PERSON
BAKED IN SALT DOUGH & FILETTED AT THE TABLE
/ PERIGORD TRUFFLE

SIDE DISHES: POTATO MILLE FEUILLE / ASPARAGUS FROM CASSENSHOF / UMAMI HOLLANDAISE

—SEAFOOD OF THE DAY—

MEDITERRANEAN PULPO 42,- For 1 person
FRIED CRISPY / CHIVES

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

NORWEGIAN SCALLOPS 9,- per piece
FRIED / NUT BUTTER / FLEUR DE SEL

CANADIAN LOBSTER 55,-/ 110,- Half / Whole
WITH HERBS / FROM THE OVEN OR GRATINE

CARABINERO / DEEP SEA SHRIMP 20,- per piece
GRILLED OVER COCONUT CHARCOAL

CROWFISH FROM MAURITANIA 70,-/140,-
half/whole

FOR 2 PEOPLE

VEAL CHOP – 49,- PER PERSON
800G VEAL CHOP DRY AGED FROM RICO
SCHLEGEL / VEAL JUS / UMAMI HOLLANDAISE

FOR 2 PEOPLE

SURF & TURF – 59,- PER PERSON
VEAL CHOP & WILD PRAWNS
800G VEAL CHOP DRY AGED VON RICO SCHLEGEL /
2 WILD PRAWNS

DESSERT

STRAWBERRY CHEESECAKE POPSIKLE 10,-
STRAWBERRY / CREAM CHEESE / BUTTER BISCUITS

PAVLOVA 15,-
IVOIRE VALRHONA WHITE CHOCOLATE / RHUBARB / LAVENDER

AMALFI LEMON TART DECOMPOSE 28,-
LEMONCURD/CRUMBLE/MERING/THAI BASIL PREPARED AT THE TABLE FOR 2 PEOPLE

CHEESE OF THE DAY / DAILY PRICE
HOMEMADE FIG-CASSIS-MUSTARD / ROASTED NUTS / GRAPES / BREAD

YUZU 9,- 🌱 🍃
SHERBET / CANDIED / CAVIAR / BUBBLES
UPGRADE +6,-
GIN / VODKA / CRÉMANT



VEGAN



VEGETARIAN



TIMO MÜLLER
-HEAD CHEF-



“The conscious and sustainable handling of food is particularly important to me. This respect is characterized by the fact that ingredients are not adulterated, but are brought to the fore through the composition. How this works best - we always develop this together as a team in dialogue - with the guest.”

GLOSSAR

AJITSUKE TAMAGO:
RAMEN EGGS / LANDEI PICKLED IN SOY SAUCE & MIRIN

AJI AMARILLO:
BELL CHILI

CASARECCIA:
SICILIAN PASTA

DASHI:
JAPANESE BROTH

DULCE DE LECHE:
CREAM OF MILK, SUGAR, VANILLA

GOCHUJANG:
FERMENTED KOREAN SPICE PASTE

GYOZA:
JAPANESE DUMPLINGS

KIMCHI:
HOT MARINATED & FERMENTED CHINA CABBAGE

KOJI:
NOBLE MOLD MUSHROOM CULTURE GROWING ON RICE

MISO:
SPICY PASTE MADE FROM FERMENTED SOYBEANS

NORI:
DRIED, ROASTED & SEASONED SEAWEED

UNAGI:
GRILLED & MARINATED EEL

PONZU:
CITRUS FRUITS BASED SAUCE

TEMPURA:
FRYBAT MADE FROM TEMPURUM, EGG, ICE WATER

TOSAZU:
SAUCE OF DASHI, MIRIN, SOY SAUCE

YUZUKOSHO:
JAPANESE SPICE OF YUZU, SALT & CHILI PEPPERS

YUZU:
CITRUS FRUIT

ALL PRICES IN €|FOOD INCL. 7% VAT. |DRINKS INCL. 19% 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.
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
