

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.

APPETIZER FOR EVERY GUEST

KAISER WILHELM BREAD

Frisian farmhouse bread baked at 300 °C in a stone oven -
Baked goods from the city bakery Siemens.

STARTERS

MIXED LEAF SALAD



Leaf lettuce | cucumber | cherry tomato
balsamic dressing
10,00

VITELLO TONNATO FROM BOILED BEEF

Dried tomatoes | basil | baked capers | Parmesan
18,00

OYSTERS FINE DE CLAIRE NO. 2

3 pieces | gratinated | Frisian brawn
pea | hollandaise sauce
12,00

EAST FRISIAN EGG WITH NORTH SEA CRABS

Spinach sprouts | Annabelle foam | chives
15,00

SOUP

FISH VELOUTÉ

Root vegetables | croustillant | tarragon
14,00

POTATO-LEEK SOUP

with herb croutons
9,00

with North sea crabs
14,00

MAIN COURSE

ICELANDIC COALFISH

Gently cooked | crustacean ravioli | mini carrots
snow peas | saffron nage
31,00

TURBOT FILLET

Fried in nut butter | spinach sprouts
Annabelle mousseline | Noilly Prat chive fumé
41,00

VEAL ESCALOPE

From North German dairy calves | fried potatoes
cucumber salad | cowberries
34,00

BEEF TENDERLOIN

Fried in flavors | green asparagus
potatoes | port wine jus
45,00

HOMEMADE FOREST MUSHROOM RAVIOLI

with tomato concassée | wild broccoli | beech mushrooms | wild herbs
28,00



EAST FRISIAN CELERY

baked crispy | spring vegetables
horseradish foam | garden herbs
26,00



DESSERT

INSPIRATION OF A BLACK FOREST GATEAU

Tainori chocolate | sour cherry | avocado

14,00



HAZELNUT-DOME

Sea salt caramel mousse | sea buckthorn | rum parfait

13,00

VARIATION OF HOMEMADE SORBETS

Seasonal fruit sorbet

9,00



RAW MILK CHEESE SELECTION

From our cheese trolley | port wine plumps
grapes | homemade chutney

22,00