

WINE



WHITE WINE

0,2^L 0,75^L

GUTEDEL HALTINGER STIEGE 5,5 19
Haltinger Winzer | Baden | Germany
Dry | Flavor of green apples, pears, mirabelles and herbal aroma

CAL Y CANTO 6,5 22
Bodegas Isidro Milagro | Castilla-La Mancha | Spain
Fresh, flavor of citrus and grapefruit

SAVE WATER DRINK RIESLING 7 24
Winery Allendorf | Rheingau | Germany
Dry | Balanced fruit-acidity, aromas of citrus fruits and apples

WEISSBURGUNDER 7,9 26
Winery Meßmer | Pfalz | Germany
Dry | Fresh, aromas of pineapple & green pear

FRONTERA 7,5 25
Viña Concha y Toro | Valle Central | Chile
Dry | Fresh, aromas of peach & melon

DOMAINE DE LA BAUME 7,9 27
Domaine de la Baume | Languedoc-Roussillon | France
Dry | Fresh and fruity, aromas of white peach, citrus and mandarins

PINOT GRIGIO 8 28
Winery Concilio | Trentino | Italy
Dry | Fruity, aromas of pears & acacia blossoms

**DISTINCTIVE,
HONEST, SOLID.**

**INSPIRED BY THE PORT OF ROSTOCK
WITH A CLEAR LINE AND ROUGH CHARM.**

Above all, good food has to be: TASTY.
Therefore, we offer no frills dishes but simply good and fresh products, preferably from the region.

Eating together means to enjoy time together.
Start a culinary journey also to different ports and have a good time at our KAI40 Restaurant.

GRAUBURGUNDER 8,5 29
Winery Studier | Pfalz | Germany
Dry | Earthy flavor, aromas of almond blossoms & apricots

WILD WEDDING 9,5 33
Winery Lisa Bunn | Rheinhessen | Germany
Dry | Fruity, fresh, flavor of tangerines, grapefruit and gooseberries

ELBLING 11,5 39
Winery Schloss Proschwitz | Sachsen | Germany
Dry | Strong, fresh, aromas of citrus and elderflower

SAUVIGNON BLANC 42
Johner Estate | Gladstone | New Zealand
Dry | Fruity, fine acidity, aromas of apricot, peach, exotic fruits & gooseberry

SANCERRE BLANC 49
Domaine Gérard Millet | Loire | France
Dry | Fruity, flavor of oranges, green tobacco and mint



ROSÉ WINE

0,2^L 0,75^L

SYRAH ROSÉ 6,9 24
Marcel Martin | Languedoc-Roussillon | France
Dry | Refreshing, fruity, slightly spicy, floral notes, aromas of juicy strawberries and cherries

"365 TAGE" ROSÉ 8 28
Winery Rings | Pfalz | Germany
Dry | Lively fruit acidity, fresh, light, refreshing flavors of cassis and strawberry

We are happy to give you further information (such as the vintages) about the wines personally.



RED WINE

0,2^L 0,75^L

DORNFELDER ANSELMANN 6,5 22
Winery Anselmann | Pfalz | Germany
Off-dry | Fruity bouquet of ripe cherries, blackberries and black currants

**HAUTEVAL SAINT GUILHEM
LE DÉSERT IGP** 7 22
Les Vins de Saint Saturnin | Languedoc | France
Dry | Full, strong, wood barrel aging, aromas of berries and vanilla

OUDE KAAP RESERVE COLLECTION 7,5 24
Douglas Green Bellingham | Westkap | South Africa
Dry | Powerful, elegant, aromas of blackberries and black pepper

CAL Y CANTO 7,5 25
Bodegas Isidro Milagro | Castilla-La Mancha | Spain
Dry | Spicy, aromas of blackberries, white pepper and sour cherry

MONTEPULCIANO D'ABRUZZO DOC 8 27
Famiglia Zonin | Abruzzo | Italy
Dry | full-body, aromas of red berries and cherries

I TRATTURI PRIMITIVO PUGLIA IGP 8 27
Cantine San Marazano | Apulien | Italy
Semidry | Spicy, aromas of plum, black cherry, rosemary & vanilla

SPÄTBURGUNDER VDP 8,5 28
Winery Allendorf | Rheingau | Germany
Dry | Spicy bouquet of herbs, pepper, aromas of blackberries and wild berries

INCOGNITO 9 29
Winery Phillip Kuhn | Pfalz | Germany
Dry | Spicy flavor, aromas of black cherry & blackberry aromas

ALTOS IBÉRICOS CRIANZA 8,9 30
Miguel Torres | Rioja | Spain
Dry | Spicy, barrique aged for 12 months, aromas of cherries and plums

URSPRUNG 11,5 39
Markus Schneider | Pfalz | Germany
Dry | Strong, harmonious, aromas of chocolate & herbs

OCHOA, GRAN RESERVA BARRIQUE 49
Bodegas Ochoa | D.O. Navarra | Spain
Dry | Fine woody notes, full body, aromas of dark berries and dried plum

SITO MORESCO LANGHE DOP 68
Angelo Gaja | Piemonte | Italy
Dry | Strong, fine bouquet, aromas of spices & dark berries



SPARKLING WINE & CHAMPAGNE

0,1^L 0,75^L

CHARDONNAY SEKT BRUT 5,5 29,5
Sparkling winery Schloss Affaltrach | Germany
Dry | Delicate flavor, harmonious, young and sparkling

**FÜRST VON METTERNICH
ROSÉ SEKT** 6,5 39
Sparkling winery Schloss Johannisberg | Germany
Dry | Delicate flavor of ripe fruit

**FÜRST VON METTERNICH
RIESLING SEKT BRUT** 6 36
Sparkling winery Schloss Johannisberg | Germany
Dry | Delicate flavor of ripe fruit

**FÜRST VON METTERNICH
CHARDONNAY SEKT** 7 42
Sektellerei Schloss Johannisberg | Germany
Dry | Flavor of pear, melon and mirabelle

PROSECCO SUPERIORE DOCG BRUT 6 35,5
Cantina Colli del Soligo | Veneto | Italy
Dry | Fruity, floral, aromas of green apple, peach & tropical fruits


LAURENT PERRIER CHAMPAGNER, BRUT 69
Laurent Perrier | Reims Champagne | France
Dry | Flavor of citrus & white fruit




MENU

We have quite deliberately designed our appetizers as small bites! That way you can order several and share them around the table. A tasty way to make connections with each other. So simply... order and a delicious array of creations will be delivered to your table!

STARTERS & APPETIZERS


WELCOME  ...on us
Warm bread with canola oil for dipping & creams to spread

TOMATOES & BUFFALO MOZZARELLA 
Warm tomatoes on the vine with buffalo mozzarella & basil pesto

BEEF TATAR 
Finest beef, chopped and served raw with shallots, capers and cognac, with toasted country bread

CARPACCIO CLASSICO
Thin slices of raw beef served with rucola & Grana Padano cheese

PIKE TATAR & GRAVED SALMON 
Salmon filet with hints of juniper, dill and orange paired with pike tartar, plus a small salad and toasted bread

SAUSAGE & HAM SPECIALTIES FROM THE FLEISCHEREI KAEDING IN BAD SÜLZE 
Rosemary ham, wild fennel ham, garlic raw sausage, beef salami, served with fresh bread, butter & cornichons

BRUSCHETTA THREE-WAYS 
Toasted farmer's bread topped with... a fine tomato salad | mushrooms & parmesan | gorgonzola crème with pear


FALAFEL 
Baked specialty made of chickpeas, various spices and cilantro; served with yogurt sauce and lettuce hearts


SHRIMP & OLIVES
3 spicy, fried prawns with tomato-olive sugo

HUMMUS THREE-WAYS: BEET, CURRY & SESAME 
Fine creams made of chickpeas with sesame seeds and olive oil, served with flatbread

BABA GHANOUSH 
Homemade specialty of roasted eggplant, garlic, herbs and Middle Eastern spices, served with warm flatbread & olive oil

BLINIS & CAVIAR 
Small blinis topped with char caviar, sour cream and dill


MEATBALLS 
Three freshly fried meatballs made of pork, beef and veal, served with various types of mustard, farmer's bread and cabbage salad

SMALL BITES FROM HERE 
BEST OF regional appetizers
Sausage specialties from Fleischerei Kaeding, blinis with char caviar, beef tartare, Baltic salmon and beef carpaccio

SMALL BITES FROM AROUND THE WORLD
BEST OF international starters
Hummus three-ways, falafel with salad hearts, baba ghanoush with flatbread, shrimp with tomato-olive sugo and bruschetta variations

BOWLS

Great with lots of energy & vitamins served in a bowl. Ready in about 10 minutes.


	LUNCH*	DINNER
VEGGIE BOWL  Marinated tofu, hummus, lettuce hearts, pomegranate seeds & lentil crackers	8,5	11,5

CHICKEN BOWL Sous-vide cooked chicken breast with honey, wakame algae salad, marinated mango, lettuce hearts & bread chips	9,9	12,9
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BBQ BOWL Homemade pulled beef, sweet potato puree, lettuce, maple syrup & grilled root vegetables	11	14
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FISH BOWL Graved salmon, marinated cucumber, lettuce with chicory & toasted bread	11	14
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EGG BOWL 2 poached eggs, fine pasta salad, mustard cream, lettuce & green asparagus	10	13
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SALAD BOWL KAI40 STYLE  Young lettuce hearts, tomatoes, cucumbers, grilled green asparagus, marinated fennel & croutons CAESAR STYLE Young lettuce hearts, sous-vide cooked chicken breast, parmesan, parmesan dressing & croutons	10	13
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HEARTY SOUPS


We don't do little soups.

MECKLENBURGER RAMEN  Beef broth with fine noodles, beef & vegetables	7,5
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ROSTOCK FISH SOUP  Lots of fish, crayfish tails & vegetables, plus bread chips	9
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RUSTIC TOMATO SOUP Tomato cubes with vegetables, with a sobrasada sandwich	7
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MAINS

HEAVEN & EARTH  Crispy fried black pudding from Fleischerei Kaeding with glazed apple slices, onion salad & spicy potato mash With calf's liver (+ 4,5)	15
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OUR TIP

CARBONARA Buttered tagliatelle with chive cream, cranberries, wild boar ham and buffalo mozzarella	15
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CRISPY SUCKLING PIG STOMACH Cooked 24 hours, marinated with coffee, with buttered green asparagus and mashed sweet potatoes	19
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WIENER SCHNITZEL 160 gr. Breaded veal cutlet with steak fries & fresh cucumber salad With North Sea shrimp & fried egg (+ 5)	20
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NORDIC STYLE

RISOTTO VERDE  Creamy risotto with garden herbs, carrots, spring onion & Grana Padano	16
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RISOTTO KRUSTY Creamy risotto with seafood foam, crayfish & grilled fennel	19
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KAI'S SANDWICH Homemade pulled beef in maple syrup, stewed onions, avocado cream, baked with cheddar in brioche toast, with sweet potato fries & aioli	17,5
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BALTIC SEA TURBOT  Roasted whole with red wine butter sauce, fennel and celery root puree	32
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FRIED ZANDER FILLET Served with young spinach, shallots & rosemary potatoes	21
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SPAGHETTINI VERDE  With broccoli pesto, sunflower seeds & lemon oil	13
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REGIONAL 

VEGETARIAN DISHES 

FROM THE GRILL

Up to 800 degrees, fire and flame for grilling pleasure! We offer toasted garlic bread and herb butter with all grill selections.

CARAMELIZED SALMON FILLET 160 gr.	14,5
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BEEF FILLET STEAK 200 gr.	21,5
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RUMP STEAK 200 gr.	18,5
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VEAL STEAK 200 gr.	14
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RIB EYE STEAK 300 gr.	25
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CHICKEN BREAST 160 gr.	10
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DUROC PORK RACK	17,5
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RACK OF LAMB	21
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SAUSAGE TRIO Regional gourmet bratwurst, grilled chorizo & spicy lamb bratwurst	13,5
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DRY AGED ENTRECÔTE 300 gr.	35
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+ STEAK FRIES SWEET POTATO FRIES MASHED POTATOES ROSEMARY POTATOES FRIED POTATOES	EACH 3,5
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+ SPINACH WITH GARLIC BEANS WITH BACON GRILLED VEGETABLES GREEN ASPARAGUS	EACH 4
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+ MIXED SALAD	EACH 5
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Because we did not know how to combine, please help and choose your side dishes yourself.

BIG BURGERS

Our burgers are served in a brioche bun with Mecklenburger cole slaw.

CHEF'S SPECIAL 180 gr. Beef, stewed onions, bacon, cheddar & green asparagus, with sweet potato fries	16
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VEGGIE BURGER  Patty from sun-ripened vegetables served with rucola, yogurt sauce and buffalo mozzarella, with sweet potato fries	14
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DESSERTS

THERE IS NEVER ENOUGH CHOCOLATE Perfect for sharing American-style chocolate cake, homemade chocolate pudding, chocolate ice cream with oatmeal cookies, warm chocolate sauce	9
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2 PAX + 4

CHEESECAKE Creamy cheesecake on a spicy crumble with berry compote and passion fruit sorbet	7,5
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MECKELBÖRGER PEAR SOUP WITH DUMPLINGS  Cold pear soup with sweet dumplings & vanilla ice cream	6,5
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LIKE IN OLD TIMES

WARM APRICOT TART With almond cream and vanilla ice cream	8,5
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CRÈME BRÛLÉE Caramelized vanilla cream served with blackberry ice cream	7,5
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SELECTION OF INTERNATIONAL CHEESES Fine selection of raw milk cheeses served with fig mustard, breadsticks, black bread and grapes	13
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*Lunch 12 - 16 pm

For questions regarding ingredients or allergies we have a detailed list ready for you. All prices are in EURO, including VAT. As of July 2019. Menu subject to change.

