DAILY
07.00 – 15.00

BREAK-FAST AT DOCK ONE

GOOD TO KNOW ABOUT OUR FOOD

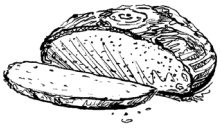
We place great value on regional producers and organic products.
Our kitchen avoids artificial additives. Our dishes are always freshly prepared and cooked.
During rush hours, this may sometimes lead to longer preparation times.
In the meantime, we invite you to discover our gallery, deli, and our vinyl, book, and art stores.

relax

SIMPLES 1

1

GOOD TO KNOW ABOUT OUR BREAD
Every pastry can also be ordered gluten-free.
For further questions regarding allergens, please ask our crew.

	 BREAD	ROLL	KORNSPITZ	homemade CROISSANT
plain	1.00	1.30	1.80	3.80
with jam, honey or chives	2.00	2.30	2.90	4.60
with ham and cheese or vegetables	3.20	3.50	4.10	5.50

WHOLEMEAL TUSCAN ROLL

with avocado
with gravlax
with cress
with hummus

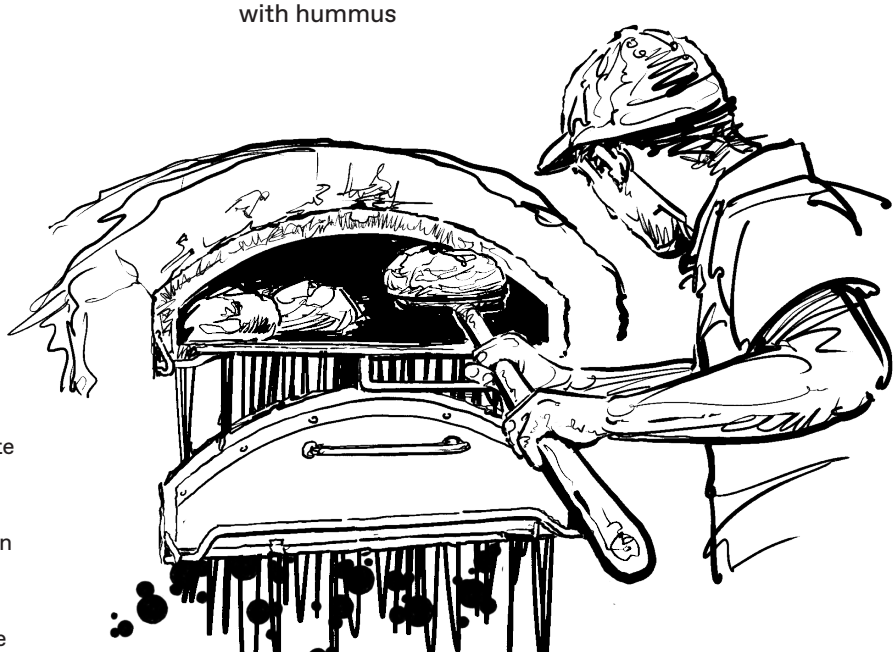
4.50

1

GOOD TO KNOW ABOUT OUR CROISSANTS

Our croissants are freshly stirred, kneaded, and baked each morning in our Hafenstadt patisserie by our patissier Noureddine with great love and passion, and delivered to us oven-warm and fragrant.

The secret recipe is written by Noureddine on a crispy-thin puff pastry with nougat. It is stored in a sugar safe reinforced with pistachio cream and locked with a chocolate lock. The key, made of roasted almond slivers, is carefully guarded. The recipe is only visible to children and to those who can close their eyes in delight — and who have smiled blissfully at least three times at the sight of something sweet, letting out a little squeal of joy.



next year:
102 years old.

EGGS 2

	BREAD	ROLL	KORNSPITZ
Soft-boiled egg with buttered bread	4.20	4.50	4.80
1 egg “any style” with buttered bread (sunny side up, over easy, scrambled, soft-boiled in glass)	4.50	4.80	5.10
2 eggs “any style” with buttered bread (sunny side up, over easy, scrambled, soft-boiled in glass) Ham and eggs with buttered bread	5.50	5.80	6.10
Ham and eggs with buttered bread	7.10	7.40	7.90
Scrambled eggs with buttered bread **classic:** ham, cheese, chives **mediterranean:** zucchini, arugula, sun-dried tomato **Greek/Styria:** bell pepper, feta, pumpkin seed oil **al chef:** chorizo, mushrooms, tomato	7.60	7.90	8.20

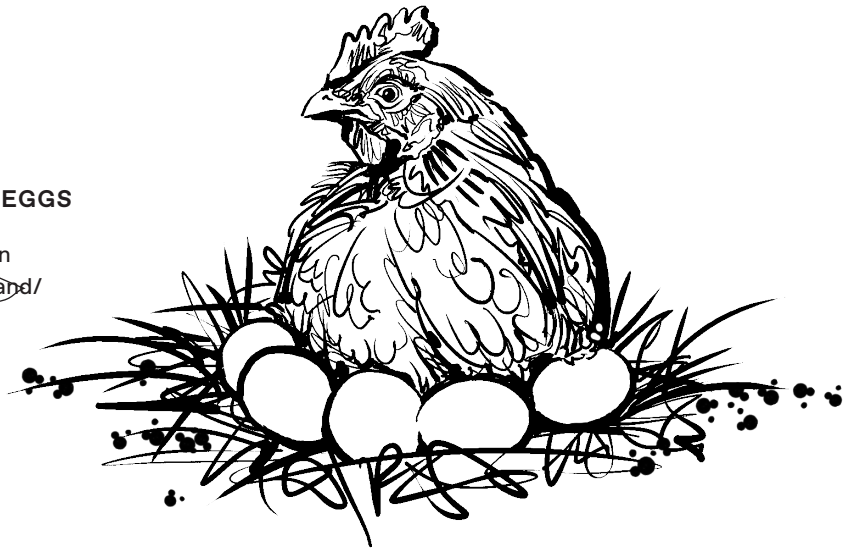
ADD ON

Rollmops	3.50	Chives	0.50
Baked Beans	4.50	Butter	0.80
Hummus	3.60	Jam	0.80
Olives	2.80	Honey	0.80
Chili	1.20	Hazelnut Spread	0.80
Vegetables	4.20	Salmon	3.90
Fruits	4.50	Avocado	3.50
Soft-boiled egg	2.40	Grapefruit	2.80

2

GOOD TO KNOW ABOUT OUR EGGS

Our eggs come from Eierhof Krenn in Pischeldorf. All eggs are free-range and/or organic.



CLASSICS

„BABY SCHIMMERLOS"
The Continental Breakfast – ham, cheese, scrambled egg (1 egg), vegetables,
muesli with yogurt and fruit, butter, jam, bread roll, seeded bread, sliced bread 14.20
with Kir Royal 16.50

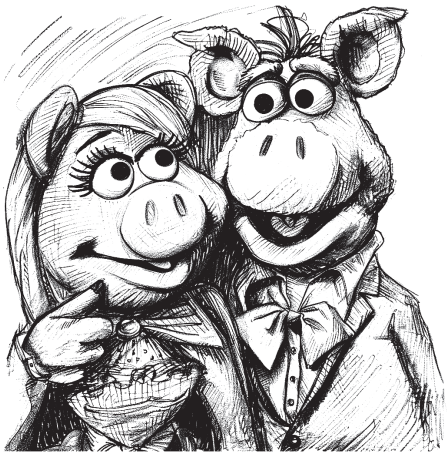
„TEL AVIV BEACH“
Vegan breakfast – homemade falafel, homemade hummus, antipasti,
avocado, tomatoes, cucumber, olives, capers, arugula with couscous, seeded bread 14.60

„CALIFORNICATION“
Breakfast in America – scrambled eggs, bacon, sausages,
pancakes with maple syrup, tomato, mushrooms, toast 14.90

„INGMAR BERGMAN“
Scandinavian breakfast – gravlax, potato pancakes,
mustard, horseradish, salad, oranges, toast and butter 15.60

„KERMIT“ 1
A glamorous toast – wholegrain toast, pea purée, avocado, radish,
roasted cherry tomatoes, sprouts, olive oil 13.20
with egg 13.80
with salmon 16.20
with bacon 13.80

„FEDERICO FELLINI“ 2
La dolce vita – prosciutto crudo, cheese,
antipasti, pesto, arugula, toasted white bread 15.50



1

GOOD TO KNOW ABOUT KERMIT

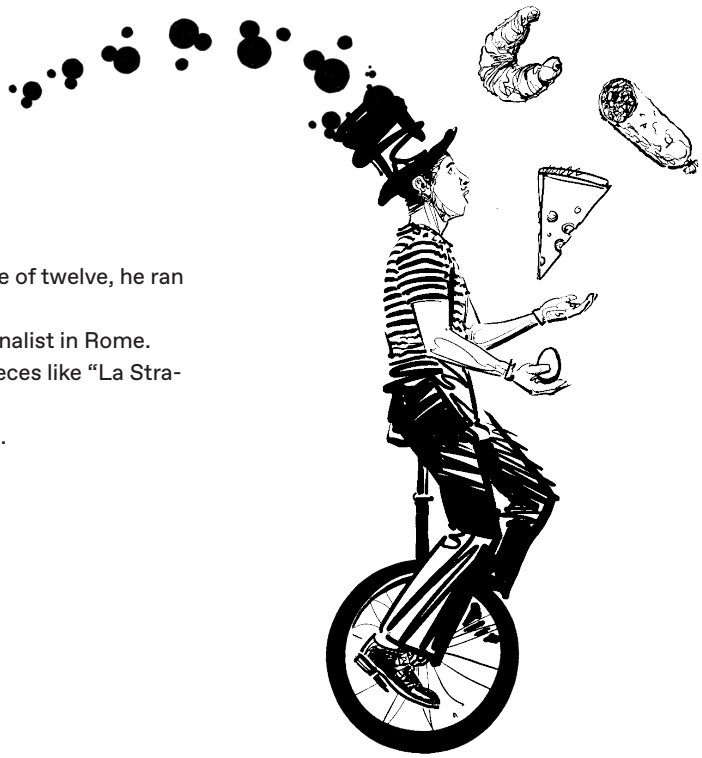
Kermit the Frog is the host of "The Muppet Show". He tries his best to keep the chaos on, in front of, and behind the stage under control.
Miss Piggy is a very pink, glamorous diva – actress and singer with a curvy figure. She and Kermit have a turbulent romance. Miss Piggy would very much like to be in a permanent relationship with Kermit.

CLASSICS

2

GOOD TO KNOW ABOUT FEDERICO FELLINI

Federico Fellini – Italian film director. At the age of twelve, he ran away from home to join a circus troupe.
He got into film through a job as a satirical journalist in Rome.
The quintessential Italian, he created masterpieces like “La Strada” and “La Dolce Vita.”
Fellini never wanted to leave Italy in his lifetime.



„CASABLANCA“
Oriental veggie breakfast – homemade hummus (beetroot, pea cream, Tel Aviv-style), feta, arugula, dates, Greek yogurt with honey, assorted breads 14.60

„MISS SAIGON“
Vietnamese breakfast – Asian soup with vegetables, glass noodles and egg 10.40

„PETER O´TOOLE“
The Full Irish Breakfast – baked beans, sausages, black pudding, tomato, mushrooms, fried egg, half pint of Guinness 13.80

„THE MEXICAN“
A breakfast quesadilla – beans, cheese, bacon, fried egg, salsa 14.20

„BABY UND JOHNNY“ – FRÜHSTÜCK FÜR ZWEI
Salmon, ham, prosciutto, cheese, vegetables, avocado, hummus, butter, jam, honey, two eggs of your choice, assorted breads, croissant, fresh orange juice, Greek yogurt with honey, two glasses of Prosecco 48.00
with bottle of Prosecco 65.00

SPECIALS

„HARALD JUHNKE“ 1
Hangover breakfast – chicken soup, scrambled egg (1 egg), rollmop herring, pickles, Bloody Mary 14.60

„FRANK SINATRA“
NY Style Sandwich – croissant, omelette, chorizo, cheese, sauerkraut 9.60

„NANCY SINATRA“
NY Style Sandwich – croissant, omelette, cheese, arugula, veggie sticks 9.60

2

„CBGB`S“
NY East Village Breakfast – homemade pastrami, fried egg, grilled vegetables, potato hash 16.20

„THE GODFATHER“
Don Vito Corleone's choice – gravlax, trout caviar, two eggs soft-boiled in glass, giant prawns, lemon mayo, toast and butter 28.00
with a bottle of Champagne 100.00

„OMAR SHARIF“
Homemade falafel, hummus, cherry tomatoes, homemade pickles, hazelnuts, arugula, wholegrain baguette 13.20

„LUIS TRENKER“
Breakfast from the Alps – 3 sunny side up eggs, ham, cheese, apple, spring onion, toasted crusty bread 10.40

2

GOOD TO KNOW ABOUT CBGB`S

From the very first show in 1973, CBGB was one of the most legendary venues in music history.
CBGB was the birthplace of punk.
The club, with a capacity of only 350 people, was home base for an entire generation of progressive New York youth.
The most iconic bands in the city came and went here.
The club closed in 2006 because owner Hilly Kristal could no longer afford the drastically increased rent.

LEGENDARY GIGS (SAMPLE):

Ramones	08/16/74
Heartbreakers/Talking Heads/Blondie	08/15/75
AC/DC	08/24/77
Frank Furter And The Hot Dogs	01/13/78
Beastie Boys	10/11/82
Pixies	10/03/87
Guns´n´roses	10/30/87
Smashing Pumpkins/Hole	07/15/91
Radiohead	06/24/93
Bad Religion	09/18/97
Michelle Shocked	03/15/98
Patti Smith	10/15/06 (final show)

GOOD TO KNOW ABOUT HARALD JUHNKE

„My definition of happiness? No appointments and just a slight buzz."

Harald Juhnke was one of the most famous and infamous entertainers in the German-speaking world.
His career spanned six decades. A true Berliner, he was a singer, actor and TV host.
Legendary were also his escapades and his love of a good buzz.
He once said: "My definition of happiness? No appointments and just a slight buzz."

PANCAKES

sweet, sour or salty?

„PANCAKES"

with hazelnut spread, maple syrup, caramel syrup, quark or honey	6.40
with salmon, pea purée, ricotta cream and sprouts	12.20
with bacon, baked beans and maple syrup	9.80
with chocolate sauce and whipped cream	6.80

MUESLI AND YOGURT

„SIMPLE OATS" Porridge and seasonal fruit	5.80
„MÜSLI LIKE HOME" Grain mix, plain or soy yogurt, seasonal fruit, homemade granola	5.80
„KALIMERA" Greek plain yogurt, fruit, hazelnuts, honey	5.80
„PORRIDGE BOWL" Porridge, Greek yogurt, banana, berries, hazelnuts and honey	8.80

SWEETS

„ROMY AND ALAIN“
Sweet French toast with cinnamon, creamy vanilla quark, warm raspberries,
fried banana and homemade granola 7.80

„MONICA“
Creamy sweet polenta with warm blueberries,
oat flakes and vanilla quark 5.80

„CHARLIE BROWN“ 1
- Waffle with whipped cream, cinnamon and sugar 5.80
- Matilda Special – whipped cream, Smarties and cookies 6.80

1

GOOD TO KNOW ABOUT CHARLIE BROWN

Charlie Brown is a character in Charles M. Schulz's comic strip "Peanuts." Son of a barber, he has a little sister named Sally. He adores baseball player Joe Shlabotnik and owns a dog named Snoopy, whose quirks he tolerates kindly.

Charlie is a lovable loser — his baseball team almost never wins, and his kites always land in the "kite-eating tree."
He's hopelessly in love with a little red-haired girl and doesn't notice that both Marcie and Peppermint Patty have a crush on him.

THIRSTY ? →

COFFEE, TEA, SOFT-DRINKS, BEER, SPRITZ, COCKTAILS

DRINK-
ABLES
AT
DOCK
ONE

COFFEE 1 2

Espresso	2.60
Espresso doppio	4.50
Espresso macchatio	2.90
Espresso Tonic (espresso, tonic)	4.80
Espresso Romano (espresso, orange)	4.20
Small coffee with milk	2.90
Large coffee with milk	4.80
Americano	3.60
Cappuccino	4.10
Flat white (espresso doppio, milk foam)	4.60
Café Leche Leche	4.60
(espresso doppio, milk foam, sweetened condensed milk)	

French Press Coffee 3 Cups	6.00
French Press Coffee 6 Cups	11.00
Filter Coffee (Hafenstadt Blend) Cup	2.20
Filter Coffee (Hafenstadt Blend) Cup, Cup, Cup ...	5.20

LATTE

Latte macchiato	4.40
Ingwer-Kurkuma Latte	4.90
Chai Latte	4.90
→ BIO Hojicha Latte (Japan - soft roasted green tea) new from Japan	5.20
Matcha Latte	5.20
Iced Matcha Latte	6.40
Iced Cafe Latte (cold milk foam, espresso doppio)	6.20
Iced Chai Latte (cold milk foam, chai)	6.20
Children's cappuccino	1.80
Cocoa	4.20
Cocoa with wipped cream	4.50
Iced Cocoa	5.20

no cow milk?

add on:
soy, oat, or lactose-free milk

2

GOOD TO KNOW ABOUT COFFEE

Coffee is made from roasted and/or ground beans – the seeds of the coffee plant, which grows up to 3.5 m tall. Arabica and Robusta are the most well-known types. Grown in the "coffee belt" around the equator, the roasting process gives beans their brown color and aroma. The longer the roast, the lower the acidity and the stronger the flavor.

Special Blend

1 THE HAFEN BLEND

About 14 minutes!
That's how long the gentle drum roasting process takes for our specially developed Hafenstadt coffee.

Our Hafen Blend delights with its earthy and fruity notes, rounded off by a hint of crema and a subtly bitter finish.

We selected the beans together with expert roasters:
Around 50% Arabica beans from Brazil (dark chocolate),
about 20% from Guatemala (hazelnut),
and 20% from Ethiopia (fruity notes).
To finish, we add around 10% high-quality Robusta beans from India to achieve a smooth, mild crema.

90% Arabica

Robusta 10%

GOOD TO KNOW ABOUT ARABICA & ROBUSTA

Arabica is grown mainly in highlands. It has a lower caffeine content and a fine, fruity sweetness.

Robusta is grown in lowlands near the 10th latitude, has an earthy, strong taste, and creates a longer-lasting crema due to less oil.

TEA

DEMMERS TEA 4.20

BLACK TEA Brewing time 3-4 Min.

Darjeeling Second Flush (India – second, stronger harvest from Darjeeling, pronounced muscatel note)

Earl Grey Royal (Sri Lanka – classic black tea blend with notes of bergamot and calendula petals)

GREEN TEA Brewing time 2-3 Min.

BIO **Green Korakundah Fairtrade** (South India – mild, fresh character)

BIO **Sunny Green** (India – ginger, citrus fruits, and orange peel)

OOLONG TEA Brewing time 3 Min.

Dong Ding Green Oolong (Taiwan – semi-oxidized green oolong, delicate and floral)

WHITE TEA Brewing time 3 Min.

White elderflower (India – white tea, fruity elderflower)

HERBAL TEA Brewing time 5-8 Min.

"Sauwetter" Tea (Raspberry and blackberry leaves, rosehips, fennel, apple pieces, lemon balm, blossoms)

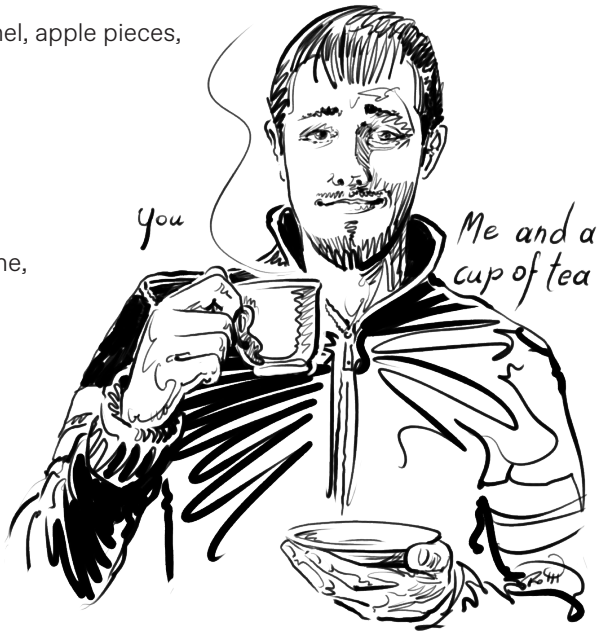
BIO **Nana Spearmint** (Moroccan mint)

Ginger Lemon (Lemongrass, peppermint, ginger pieces, calendula petals)

From Grandma's Garden (silver linden blossoms, anise, wild thyme, thyme, marshmallow leaves, mallow leaves, mistletoe herb, pansy herb, cornflower blossoms)

ROOIBOS TEA Brewing time 5 Min.

BIO **Rooibos Classic** (South Africa – classic "rooibos" specialty, full-bodied and pleasantly smooth on the palate)



FRUIT TEA Brewing time 5-8 Min.

Cranberry (Apple pieces, red hibiscus blossoms, cranberries)

Fig & Basil (fig, basil leaves, pineapple pieces, dragon fruit, white hibiscus blossoms, white tea leaves)

BIO **Redcurrant & Turmeric** (redcurrant, turmeric, fruits, ginger, hibiscus, rosehip, beetroot, lemongrass)

Guave Papaya (Pineapple, papaya, hibiscus, elderberry, beetroot, natural flavoring, strawberry, guava, and vanilla pieces)

JUICE

so fresh!

fresh Orange juice 0.2l	5.20
fresh Grapefruit juice 0.2l	5.20
fresh Apple-carrot-orange 0.2l	5.20

LET'S GET JUICY.

In DOCK02_DELI, our “Saftbude” is waiting for you.
Here you can press your juice exactly to your taste — fresh, custom, and just the way you like it. Choose your favorite fruits and veggies and create your own personal blend.

One price per glass: each new mix is charged as an additional glass.

each glas 5.20

Soda with fresh lemon juice 0.3l | 0.5l	3.30 | 3.90
Ginger-Turmeric Organic Shot 3 cl	2.80
Ginger-Turmeric Fizz 0.3l	3.90
Pago Juice (strawberry, mango, apricot)	3.90
Orange or cloudy apple juice 0.3l	3.90
Hafenwasser (youth drink) 0.3l | 0.5l (elderflower | raspberry)	2.60 | 3.30
Hafen Fizz 0.3l | 0.5l (elderflower | raspberry)	2.70 | 3.50

LEMONADES

Basil-Lemon Lemonade *homemade*	4.80
Vöslauer sparkling | still	2.80
Coca Cola / Cola Zero	4.20
Frucade	4.20
Schweppes	4.20
(Dry Tonic, Bitter Lemon, Ginger Ale, White Peach, Wild Berry)	
Fentimans (Connoisseurs Tonic, Victoria Lemonade)	4.50
Fritz-Anjola bio-limonade pineapple-lime	4.20
Fritz-limo apple-cherry-elderflower	4.20
Fritz-spritz bio-rhubarb-spritz	4.20
Fritz-bio-grape-spritz	4.20
MAKAVA - Bio Mate-IceTea made in Carinthia (0.33l)	4.20
Red Bull (Classic)	4.40

BEER

CLASSICS

DRAFT BEER

Schleppe Primusbräu 0.5l | 0.3l (Austria)	5.10 | 4.50
Schleppe Hausbier 0.5l | 0.3l (Austria)	5.10 | 4.50
Lasko 0.5l | 0.3l (Slovenia)	5.10 | 4.50

BOTTLED BEER

Corona 0.33l (Mexico)	5.40
Stella Artois 0.33l (Belgium)	4.90
Hacker Pschorr Kellerbier 0.5l (Germany)	5.20
Hacker Pschorr lager 0.5l (Germany)	5.40
Astra Rotlicht 0.33l (Germany)	5.20
Franziskaner Weißbier 0.5l (Germany)	5.40
American Bud 0.33l (USA)	4.90

CRAFT BIER

Schleppe Kurvenbräu Pale Ale 0.33l (Austria)	5.20
Schleppe Bergbräu Amber Ale 0.33l (Austria)	5.20
Schleppe Seebräu Session IPA 0.33l (Austria)	5.20

NON-ALCOHOLIC BIER

Hofbräu 0.5l (Germany) | 0,0 ‰	5.20
Corona Cero 0.33l (Mexico) | 0,0 ‰	5.40
Hacker Pschorr lager 0.5l (Germany) | 0,0 ‰	5.20
Franziskaner wheat beer 0.5l (Germany) | 0,0 ‰	5.20
Villacher Freilich 0.5l (Austria) | 0,0 ‰	5.20

GOOD TO KNOW ABOUT PALE ALE & IPA

Pale Ale is a top-fermented beer made from light malt.
India Pale Ale (IPA) was originally brewed for British colonies in India and has a higher alcohol content (6 to 9% ABV).
To ensure it survived the long journey, brewers added more hops, which also gave it its characteristic fruity bitterness.

In the early 20th century, factory workers in the UK were allowed “drinking sessions” between 11:00 a.m. and 3:00 p.m.
To reduce drunkenness and its effects on productivity, lighter “session beers” (max. 4% ABV) were created — allowing 4 to 8 pints to be consumed without impairing work performance.

All our craft beers are brewed in Klagenfurt.

SPRITZ

Amalfi Spritz (Limoncello Ramazzotti, Fentimans Victorian Lemonade, Prosecco)	7.50
Cucumber & Mint Spritz (Finlandia Cucumber & Mint, Fentimans Connoisseurs Tonic, Prosecco)	7.50
Garibaldi Spritz (Campari Bitter, fresh orange juice, Prosecco)	7.50
Italicus Spritz (Italicus Rosolio di Bergamotto, soda water, Prosecco)	7.50
Milano Spritz (Campari Bitter, cranberry juice, soda water, Prosecco)	7.50
Orangen-Ingwer Spritz (fresh orange juice soda water, Prosecco, ginger)	7.50
Veneziano Spritz (Aperol Aperitivo, soda water, Prosecco)	6.50
LiNOcello Spritz *non-alcoholic* (Pallini Limoncello Non-Alcoholic, Fentimans Victorian Lemonade, non-alcoholic Prosecco)	7.50
NoNo Spritz *non-alcoholic* (Undone Orange Bitter, soda water, non-alcoholic Prosecco)	7.50
Lillet Berry (Lillet Rosé, Schweppes Wild Berry)	6.50
Lillet Buck (Lillet Blanc, Ginger Ale)	6.50
Lillet La Vie en Rose (Lillet Blanc, Fentimans Rose Lemonade)	6.50
Lillet White Peach (Lillet Blanc, Schweppes White Peach)	6.50

COCKTAILS

HISTORY

DIE PROHIBITION -
SPEAKEASY – THE RISE OF JAZZ AND JUKEBOX

On January 17, 1920, the United States passed a constitutional amendment (the 18th Amendment) banning the production, transport, and sale of alcoholic beverages.

Prohibition drew its societal support especially from abstinence movements — many of which were strongly led by housewives. But enforcement of the laws quickly began to lose its power:
Smugglers packed alcohol into fake books, hid it in high heels, or equipped their shoe soles with wooden blocks to leave behind innocent hoof prints instead of suspicious footprints.

In the dark alleys of cities that were supposedly dry — like New York, Chicago, or San Francisco — a new bar culture emerged:
"Speakeasies" — secret bars that were meant to be completely unrecognizable from the outside.

By the year 1925, New York City alone already had about 30,000 speakeasy bars.

TO MAKE THIS ALKOHOL MORE DRINKABLE, THE BARTENDERS IN THE SPEAKEASIES BEGAN TO MIX CRAFT COCKTAILS

IN THIS UNTERGRUND BAR CULTUR OF THE "ROARING TWENTIES" JAZZ CAPTURED THE SPIRIT OF THE ERA.

At live music sets and on new machines that, for a nickel, would play 78 rpm records (shellac discs), the sound of the Roaring Twenties emerged.

Author F. Scott Fitzgerald — known for The Great Gatsby — celebrated the time as "The Jazz Age," a period shaped by artists like
Bessie Smith, Louis Armstrong, and Duke Ellington.

On December 5, 1933, Utah became the final U.S. state to ratify the repeal of Prohibition.

Journalist Benjamin DeCasseres became the first legal drinker in the newly re-liberated United States.
He had arranged a live news connection to United Press in a New York bar and, as the news came in, downed a scotch & soda in a timed two and a half seconds.

Later, he modestly commented on his historic role:

"It didn't involve much effort outside fast elbow work."

1 BLOODY MARY

€ 9.50

GOOD TO KNOW ABOUT BLOODY MARY

The Bloody Mary is a classic cocktail and belongs to the “corpse reviver” or “pick-me-up” category — hangover remedies in a glass.
According to bar lore, the drink was created in 1927 by Hollywood actor George Jessel, who — after a heavy night of drinking — mixed leftover vodka with tomato juice, Worcestershire sauce, and lemon juice to ease everyone's hangover.
Shortly after, a friend named Mary Brown Warburton arrived, accidentally spilled the drink on her white dress, and exclaimed:
“Now you can call me bloody Mary, George!”

Jessel supposedly adopted the line as the name of the drink — which eventually led to a fight with comedian Ted Healy, Mary’s partner, who allegedly tried to shoot him over it.

The drink was later refined by bartender Fernand Petiot in Harry’s New York Bar in Paris, where he is said to have served it to the likes of Ernest Hemingway and F. Scott Fitzgerald.
After the end of Prohibition in 1934, Petiot brought the Bloody Mary to the King Cole Bar at the St. Regis Hotel in New York.

2 MANHATTAN

€ 10.50

GOOD TO KNOW ABOUT MANHATTAN

November 4, 1874. At the corner of Madison Avenue and East 26th Street stands the elegant Manhattan Club — a favorite meeting place of high-ranking Democratic politicians.
The occasion: their candidate Samuel J. Tilden has just been elected Governor of New York.

Hosting the celebration is Jenny Jerome, a 20-year-old member of New York high society, daughter of a millionaire, party lover — and recently married to British Lord Randolph Churchill.
She asked the bartender to create a special drink for the evening. The result: rye whiskey, sweet vermouth, and orange bitters.

Jenny loved the drink — and named it after the club: „THE MANHATTAN“

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3 DIRTY MARTINI

€ 9.50

GOOD TO KNOW ABOUT MARTINI

The classic Martini is made with gin and vermouth — not to be confused with the vermouth brand “Martini & Rossi.”
The drink’s origins lie in the U.S., where around 1880 bartenders began adding vermouth to the then-popular gin cocktail.

Prohibition (1920–1933) turned Havana into the cocktail capital of the world — and also made cities like Paris, London, and Madrid magnets for professional drinkers.
Writers, actors, and intellectuals filled the bars of old Europe, sipping one Martini after another.

Winston Churchill preferred his Martini so dry that a bottle of vermouth only needed to be in the same room.
Franklin D. Roosevelt toasted the end of Prohibition with a Dirty Martini.
In 1950s–80s America, the “three-Martini lunch” became standard — business lunches where multiple Martinis were consumed and tax-deductible.

4 THE HAFEN CAMPARI

€ 6.80

GOOD TO KNOW ABOUT CAMPARI

Campari is a ruby-red bitter liqueur invented in 1860 by Gaspare Campari, using a secret recipe of 80 botanicals.
In the 1920s, as cocktail culture spread from America to Europe, Campari became a staple of the growing European mixology scene.

It also formed a creative partnership with the art world:
Designers like Fortunato Depero, a leading figure in Italian Futurism, created poster campaigns and — in 1930 — the iconic cone-shaped Campari Soda bottle.
In the 1950s and 60s, TV ads featured stars like Humphrey Bogart.
In 1970, Federico Fellini directed his first commercial — for Campari.

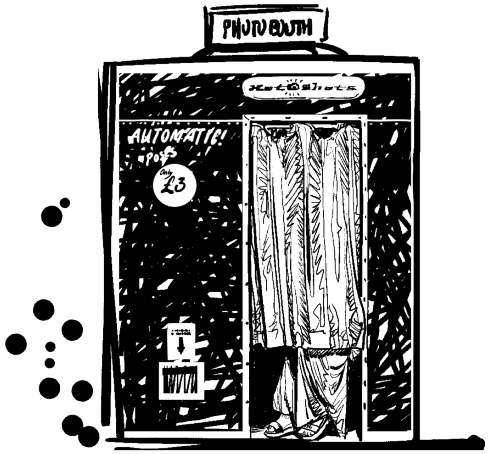
To poets, Campari tastes like a bittersweet kiss — glowing bright red.

INTERESTING?

„ASK FOR OUR COCKTAIL MENU“

TAKE YOUR PHOTO

OUR ANALOG PASSPORT PHOTOBOOTH.
DAILY FROM 7 AM TO 9 PM.



say cheese!

A camera, a swivel stool,
one square meter of intimacy.
A brief moment of full life —
captured on a strip of paper...

GOOD TO KNOW

In 1925, Anatol Josepho patented the idea of the photo booth in New York and installed the first prototype on Broadway.
By the time Amélie finds her happiness in a photo booth in the Paris Metro in the 2001 film, the machine has already enjoyed 75 years of success in the world's cities...

DELI

DER VIERTELGREISSLER,
DAILY FROM 7 AM TO 9 PM.

If you still value the personal exchange with your neighborhood grocer, you'll feel at home in our deli.
The Greissler — the small neighborhood grocer — represents the most personal kind of relationship between merchant and guest.
In the heart of Hafenstadt, we offer freshly prepared delicacies from our Hafenstadt kitchen and the best products from our suppliers...

WE COMBINE INTERNATIONAL DELICACIES (DELI) AND REGIONAL FINE FOODS (GREISSLEREI) IN OUR DELI ON DOCK01.

Spices, chilies, olive oils, sauces – something special

Meats, cheese, milk, and eggs — fresh from the farm

Homemade jam, syrups, chai

Coffee, sandwiches, sweets, lunch to go

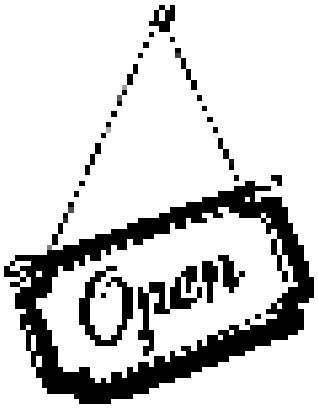
Baked goods from the Wultsch bakery, Kornstube, and Wienerroither

Fresh juices to stay or to go

All of it ... stocked in the deli.

ARTSHOP

MINI SHOPPING CENTER OF COOL



For decades, Lendhafen was not just a place for art, but a place for artists.
We're building a marketplace for fine art, threaded through with music, design, and creativity...

latenight shopping open until midnight

BOOKSTORE
The coolest books from the worlds of art, architecture, design, music, and lifestyle – Dock01

VINYL
Get loud. New and vintage records – Dock01 & Dock02

ARTPRINTS
Fine art prints by local and international artists, available in various formats.

MAGAZINES
International and national newspapers.
German-language and international magazines on urbanism, art, theater, photography, architecture, design, music, and lifestyle – available at Dock02

VINTAGE MÖBEL
Our retro style for sale – furniture from the 1950s, 60s, and 70s. Available at Dock02 / DockX

THEATER

THEATER, LIVE-MUSIC, CLUBS

Dock04 and the performing arts belong in the harbor.
A wooden stage floor, the hum of spotlights,
pure theatre and joyful performers.
Dock04 is a stage for cabaret and small-scale performance.

Theatre and cabaret. Illusionists and clowns.
Musicians and poets have transported the harbor
to other times, places, and emotions.
Cabaret and small arts are a cornerstone of the Hafenstadt program.

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#hafenstadt #urbanlife