

**DISTINCTIVE,
HONEST, SOLID.**

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

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



VISIT US ON
INSTAGRAM

@kai40_rostock



BOWLS & SALADS

Lots of energy & vitamins - served in one bowl.
Upon request served in about 10 minutes.*

	LUNCH*	DINNER
BBQ BOWL pulled beef with mango marinated edamame pickled mushrooms warm barley & quinoa wild herb salad & roasted sesame sauce	16	19
KAI40 BOWL veal slices with smoked fish sauce onion chutney & pickled radishes grilled honey carrots warm barley & quinoa wild herb salad & raspberry vinaigrette	15	18
VEGAN BOWL grilled avocado chickpea salad apple tomato salad marinated cucumbers warm barley & quinoa wild herb salad & lemon vinaigrette	14	17
SALAD CAESAR STYLE crispy romaine lettuce with Caesar dressing grilled chicken breast strips crispy bacon grated parmesan & rosemary croutons	15,5	18,5

*Lunch 12 - 4 pm

PASTA

WILD CARBONARA if desired fresh tagliatelle in wild garlic pesto cranberries wild boar ham burrata & wild herb salad	19,5
PASTA IN LIME MASCARPONE SAUCE grilled mushrooms edamame grated Grana Padano	15
SPAGHETTI AGLIO E OLIO without parmesan slightly spicy pepperoncini & garlic in virgin olive oil shaved parmesan & parsley	12,5
TAGLIATELLE & DRIED FIGS light goat cream cheese sauce braised beetroot goat cream cheese honey from Rostock	17

BIG BURGERS

CHEF'S SPECIAL WITH EVERYTHING grilled beef in brioche bun stewed onions bacon & cheddar green asparagus in addition Mecklenburger Coleslaw rustic fries homemade ketchup & mayonnaise	22
BEYOND MEAT BURGER grilled vegan patty in a sourdough bun guacamole beetroot bacon crispy romaine lettuce rustic fries with homemade ketchup & mayonnaise	19,5

DESSERTS

WARM APPLE CRUMBLE sweet apple compote baked crispy with sprinkles creamy vanilla ice cream	9,5
MANGO MOUSSE ON CHOCOLATE CAKE with cherry ragout & basil sorbet	9
MECKELBÖRGER PEAR SOUP WITH DUMPLINGS cold pear soup with sweet dumplings & vanilla ice cream	8
CRÈME BRÛLÉE FLAMED IN A PROPER BOWL with raspberry sorbet	10
THERE IS NEVER ENOUGH CHOCOLATE Perfect for sharing chocolate cake homemade chocolate pudding chocolate ice cream served with warm chocolate sauce	11

LIKE IN
OLD TIMES

2 PERS.
+5

Eating together means to enjoy time together.
Start a discovery journey & let yourself be inspired
by the culinary delights of other ports.
This is the appeal of KAI40.

If you have any questions about ingredients or allergens, we have a
detailed list ready for you. All prices are quoted in EURO including VAT.
As of 03.2025. Subject to change.



**BOWL
&
PLATE**

KAI40.DE



MENU

STARTERS & APPETIZERS

OUR BREAD	...on us
with rapeseed oil for topping & lard with cranberries for spreading	
NORDIC VITELLO	15
veal slices smoked fish sauce pickled spiced apples prune chutney	
TARTARE OF PASTURE BEEF	17
capers shallots freshly ground pepper garlic egg yolk & OUR BREAD	
SLICES FROM MECKLENBURG	14
(IN ITALY WE WOULD SAY BRUSCHETTA) 3 slices of toasted farmer's bread with herring tartare & sauce homemade style wild ham & onion chutney apple tomato salad & garden cress	
LEMON PEPPER SALMON & PIKE TARTARE	15,5
cold smoked lemon pepper salmon & spicy pike tartare from Müritzfischer wild herb salad with the smell of citrus	

YOU CANNOT ENJOY EVERYTHING?



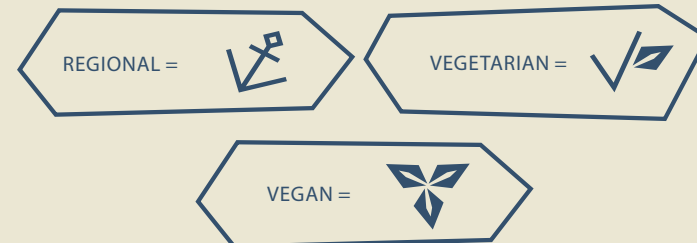
OUR LACTOSE- AND GLUTEN-FREE DISHES CLEARLY SORTED

BURRATA & TOMATO	13,5
creamy burrata grated iced tomato on top elderberry vinegar basil OUR BREAD	
LOADED HUMMUS KAI40 STYLE	14,5
creamy hummus chickpea salad pomegranate seeds beetroot bacon edamame OUR BREAD	

SMALL BITES	19
Our regional appetizers tartare of pasture beef toasted farmer's bread with wild ham Nordic Vitello apple & tomato salad with burrata traditionally made pike tartare & lemon pepper salmon from Müritzfischer	

OUR TIP

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



HEARTY SOUPS

We don't have „little“ soups.

RUSTIC TOMATO SOUP	7,5
tomato cubes root vegetables herbs & garlic	
FISH SOUP FROM ROSTOCK	11,5
a lot of fish & crayfish tails vegetables homemade fish stock	
KAI'S KETTLE GOULASH	9
soft braised beef carrots, potatoes & pepper dark beer from Marlow	

MAIN COURSES

TWO BREADED VEAL CUTLETS	28
fried in butter cucumber salad rustic fries homemade ketchup & mayonnaise	

KAI'S SANDWICH	25
homemade pulled beef in toasted brioche toast smoky bacon onion jam cheddar cheese fresh romaine lettuce rustic fries homemade ketchup & mayonnaise	

OUR TIP

COD FILLET DEEP-FRIED IN A DOUGH OF BEER	23,5
aromatic sauce homemade style fried potatoes homemade cucumber salad	
FRIED PIKE-PERCH FROM THE BALTIC SEA	26,5
fried in butter grilled honey carrots mashed potatoes with bacon & fried onions	

THE NORTH EATS HEARTY

HEAVEN & EARTH	20,5
fried red sausage from regional butchery Kaeding with onion salad & homemade potato-apple-mash extra fried veal liver (+ 6)	
OUR HOMEMADE RIB ROAST	25
filled with apple, prunes & brown bread cherry red cabbage parsley potatoes	
CRISPY PORK KNUCKLE	23
roasted white cabbage crispy fried potatoes & mustard	
THE CLASSIC - STEAK STRINDBERG	28
juicy roast beef under a mustard & onion crust crispy fried potatoes homemade beetroot salad	

FROM THE GRILL

Up to 800 degrees - everything for grilling pleasure! We offer grilled vegetables & rustic fries with homemade ketchup & mayonnaise with all grill selections.

CARAMELIZED SALMON FILET 160 GR.	27
BEEF FILET STEAK 200 GR.	39
RUMP STEAK 200 gr.	35
DUROC STEAK 300 gr.	29
braised & grilled afterwards	
CHICKEN BREAST 180 GR.	24
TIM'S BEEF RIBS	28
tender beef ribs with smoky BBQ flavour	

