

# Heimatliebe

## SOUP POT & STARTERS

### „Poggenstohl & Bete“ – Mushrooms & Beetroot



€ 9,50

#### Beetroot and porcini mushroom soup with barley, kale and potatoes

An aromatic, slightly sweet, unthickened soup made from beetroot and dried porcini mushrooms. Cooked with root vegetables, delicious spices, barley, kale, herbs, and potatoes

### Ox meat bouillon

€ 10,90

#### Beef broth with vegetables, meat & pancake

Beef ribs and marrow bones with root vegetables gently simmered for 8 hours for extra strong flavour, with gently simmered vegetable garnish and pancake strips.

### Goat Cheese & Sea Buckthorn Compote



€ 16,90

#### Goat cheese in a pumpkin coating with sea buckthorn, cranberries, pumpkin, and lentils

The Jahnke farm is a member of the "Cheese Route Schleswig-Holstein," which connects many local cheese makers. Our goat Camembert is breaded with pumpkin seeds and fried in rapeseed oil. It pairs wonderfully with the sweet and sour sea buckthorn-apple compote. Accompanied by a delicious pumpkin-lentil salad and aromatic cranberries.

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## FIELD & GARDEN

### **Legumes on Cabbage and Root Vegetables**



**€ 23,90**

#### **Lentil patties on yellow beetroot salad with walnut, apricot and currant compote**

Baked thaler of red lentils, vegetables and fresh herbs on a salad with oven-roasted yellow beetroot, walnut and chickpeas, dried apricots<sup>12</sup> in a fruity, spicy marinade made from linseed and local rapeseed oil, served with apple-currant compote<sup>2</sup>.

### **„Buntig Lüst“**



**€ 24,20**

#### **Barley with pumpkin, salsify, hazelnuts, and pear, smoked oyster mushrooms**

A dish full of warmth, strength and sensuality, perfect for cold and sunny days! Barley braised with pumpkin, white wine and herbs, seasoned with chili and blue fenugreek. Served with aromatic salsify, known as the "asparagus of winter," wonderfully flavoured black salsify tossed with nutmeg, hazelnut oil and pumpkin seeds. Topped with home-smoked oyster mushrooms, a bit of cold-pressed cranberry and refreshing pear compote.

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## LAND & SEA



### **"Aantenbraden - roast duck"**

**€ 32,50**

**Breast and leg of flying duck, stuffed with orange, onions and apples** from the "Alter Land", crispy roasted in the oven. Served on cranberry-red cabbage<sup>12</sup> that has been marinated for five days and cooked with winter spices. Accompanied by fruity-sweet roast gravy, a baked apple filled with Lübeck marzipan and raisins, and a large potato dumpling<sup>2,12</sup> tossed in browned butter and breadcrumbs.

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## LAND & SEA

**Peppered grilled willow beef** 180 g. € 29,90

**Juicy rump steak with an aromatic fat edge** 250 g. € 34,50

Served with baked potato, creamy chive curd cheese and colorful bean salad<sup>12</sup> with toasted farmhouse bread, tangy herb butter or spicy steak sauce<sup>2,3,9,14</sup>.

**"Gröönkohl" Holstein style** € 24,90

**Green cabbage with smoked pork, sausage and fried potatoes**

Green cabbage plucked, washed and boiled down with diced onions, oat flakes and strong smoked broth<sup>2,12</sup>, plus a little mustard - ready - a nice slice of smoked pork<sup>2,12</sup> loin and a special cooked pork sausage<sup>2,6,12,14</sup>, plus a good pinch of sugar, golden brown fried potatoes.

**Schnitzel from country swine** € 27,50

**The famous German breaded schnitzel, jacket potato-cucumber salad**

In homemade breadcrumbs, breaded and fried pork in a large pan in clarified butter, crispy and light, served on a home-made potato salad in light mustard dressing with cucumber, radish and fresh herbs.

**„En Hamburger Orginal“ – Hamburger Pannfisch** € 28,50

**Cod with fried potatoes, mustard sauce and cucumber salad**

From the leftover meal of the Hamburg dockworkers to perhaps THE regional traditional dish, which is prepared a little differently in the last 150 years & every household, but always remains delicious!

MSC cod fillets fried in butter with a mild smoky mustard sauce on crispy fried slices of fried potatoes with bacon<sup>2,6,12</sup> & onions, served with sweet and sour pickled cucumber-dill salad from Grandma Klara's recipe book.



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## NIBBLES & BAKED GOODS



### „Krüder Prillken“ – Spiced Donuts



€ 11,50

**Rum fig ice cream with pumpkin donuts, rosehip  
and baked apple compote with caramelized almonds**

Small donuts made from pumpkin, cardamom and spelt flour, fried in rapeseed oil and rolled in cinnamon sugar. Served with fruity rum ice cream, homemade fig preserves, baked apple compote, rosehip syrup, and caramelized almonds.

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## NIBBLES & BAKED GOODS

### Hamborger Rode Grütt – typisch noorddütsch



€ 9,90

#### Red fruit jelly with vanilla ice cream and whipped cream

Northern Germany's dessert classic par excellence, whether in red, green or yellow. With seemingly almost as many recipes as there are villages in the north! We take whole fruits of currants, blackberries and raspberries and put them in a sauce of boiled down and pureed strawberries.

The red fruit jelly served with a scoop of vanilla ice cream.

### Mövenpick scoop of ice-cream

each scoop € 3,80

....choice of various flavours

vanilla cream, maple walnut, macadamia-nut

strawberry cream, chocolate chips, lemon sorbet, sandorn sorbet

Portion of whipped cream



€ 2,00

### Rustic crumble traybaked cake

€ 5,90

Made from an old family recipe by "Grandma Henni"

with seasonal fruit on a moist potato sponge, covered with thick butter crumble with a pinch of salt, for a little extra (...really delicious with walnut ice cream....)

### Hof Gedeck

€ 7,20

Half a piece of fruit crumble cake made from a family recipe with either a cup of coffee or a scoop of Mövenpick ice cream

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1 with artificial colour  
2 with preservative  
3 with caffeine  
6 with phosphate

9 with sweeteners  
12 with antioxidant  
14 with enhancer

Prices include V.A.T. and service SK 10/2024