

Heimatliebe

Our recommendation of the month ASPARAGUS



Asparagus – Called “The King of Vegetables” by Goethe

For us, one of the culinary highlights of the year! Our asparagus is freshly harvested from nearby fields – straight from the ground to our kitchen, with no detours. Then it's simple: peel, cook, enjoy. Whether served traditionally with melted butter, with our hand-whisked hollandaise, or with our green sauce – refreshing, savory, and homemade with parsley, rapeseed oil, lemon, capers, and a hint of pickled gherkin. **Fresh. Local. Pure asparagus season.**

Prices include V.A.T. and service SK 04/2025

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Our recommendation of the month ASPARGUS

Fresh North German asparagus spears

- gross weight 400g -

with melted butter, homemade lemon hollandaise

or green sauce from a farm recipe

to which we recommend:



€ 23,50

and tossed parsley potatoes

Heide special smoked ham

from Basedahl

- gross weight 120g - € 11,90

Schnitzel from country swine

fried in egg and bread crumbs

- gross weight 160g - € 11,90

Lean Heifer Sirloin Steak

- gross weight 160g -

€

11,90

Juicy Heifer Rump Steak

€ 18,90

- gross weight 220g -

Our wine recommendation:

2018er ZEHNTHOF SILVANER¹

Quality Wine, Dry

Producer Winery Zehnthof
stimulating, drinkable and spicy wine

€ 7,90 per glass 0,2l

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SOUP POT & STARTERS

Spars, Brood & Kräuter



€ 8,50

Asparagus, Bread & Herbs: Cream of asparagus soup with two kinds of asparagus & chive bread

The royal vegetable served the classic way – as a delicate soup refined with cream and butter. Tender pieces of asparagus, fresh spring herbs, and a slice of house-baked sourdough bread with chives complete the dish.

So simple. So good. So spring.

Soup with Pancakes

€
9,00

Beef consommé with vegetable, meat, and pancake strips

Homemade beef consommé, simmered for 8 hours from ribs, marrow bones, and root vegetables – rich in flavor and warming to the soul.

Served with fine vegetable pieces, tender meat, and strips of pancake – just like in the old days, only better.

It warms. It nourishes. It simply tastes really, really good.

Zeeg Kees op langtöögschen



€
13,90

Goat Cheese on Something Long: Spelt Flatbread, Rhubarb, Fenugreek & Fennel

Straight to the head and straight to the stomach: Melty goat Camembert from Hof Rehder in Holstein, served on a long, crispy spelt sourdough flatbread. Rustic, with plenty of flavor!

Alongside: finely sliced fennel, a dollop of rhubarb-onion compote, and cheerful fenugreek bathing in honey.

A snack for the fine-snacking kind – Northern, snackable, and something special.

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FIELD & GARDEN

Fröhjohr's upwaken



€ 20,90

Chickpea dumplings, watercress, greens, coffee³, horseradish, strawberries

This is what spring tastes like: fresh, green, and full of surprises.

Watercress and wild garlic are blended with lemon, capers, and rapeseed oil into a fine, chilled herb sauce^{2,9}. Our little chickpea dumplings soak up the flavors beautifully – paired with mustard greens, broccoli, mushrooms, and flaxseed.

For a bright burst of freshness: strawberries marinated in coffee-cardamom oil and a touch of freshly grated horseradish on top.

Plant-based. Spring-inspired. Full of character.

Ingemaktet sööt & suur



€ 21,40

Pickled Sweet & Sour: Asparagus, Buckwheat, Eggplant, Lemon-Garlic Dip

This one's for the flavor lovers who like a little kick: White asparagus from the region, pickled sweet and sour with buckwheat, then finished with thistle and rapeseed oil. A good handful of fresh herbs and a hint of mustard bring some real zing to the dish.

The eggplant? Gently cooked, peeled, lightly pressed, and pan-fried in a delicate nut crust – full of flavor and a satisfying bite.

Served with tender salad greens and a creamy dip made from caramelized garlic, potato, rapeseed oil, and a splash of lemon. Sweet and sour – perfectly balanced.

"Bowl" some say – "Schötel" in Hamburg



€ 16,90

Large, colourful salad „Schötel“ with fresh ingredients and garlic bread

Not all salads are the same ... Even our salad plate varies depending on what's on offer. But what always remains the same is the large, colourful selection of dressed and undressed garden vegetables as well as various pulses and cereals. It's really tasty as it is, but on top of that there are plucked leaf salads in a dressing made from herb vinegar, rapeseed oil and honey from the Lüneburg Heath. Served with roasted sunflower seeds and homemade garlic bread.

Heimatl*ie*be

with fried chicken breast strips

+ € 5,00

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LAND & SEA



Schnitzel from country swine

€ 23,90

Schnitzel with our remoulade sauce and potato-cucumber salad

The largest schnitzel here on the farm - it's a real treat! 250 grams of tender pork loin are thinly plated by hand and breaded in home-grated breadcrumbs. It is then pan-fried in the traditional way in a large pan with clarified butter and fried until crispy and fluffy¹². We serve it with our homemade, flavoursome remoulade sauce^{2,9,12} and a freshly prepared jacket potato salad in a light mustard dressing - refined with cucumber, crisp radishes and fresh herbs.

If that's too much for you-

simply eat the smaller 160-gram schnitzel - it also tastes good!

€ 19,80

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LAND & SEA



Peppriges Rind

Beef steak on browned onions, served with jacket potato with chive quark, colourful bean salad and a choice of delicious steak sauce or aromatic herb butter

Our tender steak from the heifer is first seared and then slowly cooked to perfection. On top, crushed black pepper and fine sea salt flakes add the finishing touches to the meat. The steak rests on aromatic, browned onion rings - ready to be sliced! We serve it with a North German sweet and sour colourful bean salad and a crispy jacket potato with creamy chive curd. When it comes to the sauce, you'll be spoilt for choice: spicy, tangy steak sauce or the melt-in-the-mouth, aromatic herb butter!

Lean Heifer Sirloin Steak

160 gr. € 18,90

Prices include V.A.T. and service SK 04/2025

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Juicy Heifer Rump Steak

220 gr. €

26,90

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LAND & SEA

„En Hamburger Orginal“ – Hamburger Pannfisch € 25,90

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 ^{2,6,12} & onions, served with sweet and sour pickled cucumber-dill salad from Grandma Klara's recipe book.

Flat + Round = Delicious € 26,20

Lemon sole, wild garlic mashed potatoes, beetroot, arugula, crispy eggplant

You like fish, but nothing too strong? Then our gently pan-fried lemon sole is just the thing – mild in flavor, but bursting with delicate aromas.

Tossed in caper-parsley butter and paired with creamy wild garlic mashed potatoes – a true dream team on the plate.

It's rounded off with marinated eggplant in a crunchy nut crust, fried to crispy perfection, and a fresh salad of beetroot and peppery arugula.

Light, colorful, and full of flavor – fish, with a twist.

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„LÜTT`N HAPPEN“ SMALL BITES

From the oven — bread snack

€ 16,00

Thick slice of house-baked crusty bread, golden with butter, topped with colorful coleslaw, tender strips of beef, mayonnaise, and fresh basil. Rustic, hearty – with a fresh twist.

Baked — fried fish

€ 18,00

Golden brown & crispy: Our beer-battered cod fillet is freshly fried and served on creamy potato salad. On the side: our homemade dill remoulade – flavorful and truly Northern.

Spring Vegetables 16,00



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A colorful spring mix of green asparagus, peas, broccoli, and mushrooms – tossed in a creamy, frothy herb sauce. Served with our wild garlic mashed potatoes – light, fluffy, and simply the perfect match.

From the oven 15,00

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Baked potato with creamy chive quark, topped with fresh arugula, tender smoked salmon, crisp radishes, and a hint of strawberry. Hearty meets fresh – surprisingly delicious.

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NIBBLES & BAKED GOODS

Sweet Cheese – Söoter Kaas



€ 9,90

Cream cheese, rhubarb, spiced semifreddo, oat cookie & honey almonds

Creamy fresh cheese, briefly baked and then well chilled, meets sweet and tangy rhubarb and crispy oat cookie crumbles. Alongside comes a spiced semifreddo infused with cinnamon, cardamom, and clove – perfectly rounded off with roasted almonds that have taken a delicious dip in heathland honey. Northern sweetness, wonderfully different – dessert love, North German style.

Schwedenbecher



€ 9,50

Vanilla ice cream with apple compote and egg liqueur

A large scoop of creamy vanilla ice cream with freshly whipped cream and fine baked apple compote. Served in a crispy chocolate waffle cup with our homemade egg liqueur made from condensed milk and aromatic spices.

Hamborger Rode Grütt – typisch noorddütsch



€ 7,90

Red Berry Compote with Vanilla Ice Cream & Cream

The classic dessert from Northern Germany – and everyone has their own twist. Ours features whole redcurrants, blackberries and raspberries nestled in a velvety strawberry sauce. On the side? A scoop of creamy vanilla ice cream and freshly whipped cream.

That's all you need – well, maybe a spoon.

Mövenpick scoop of ice-cream



each scoop

€ 2,80

....choice of various flavours: **vanilla cream, maple walnut, macadamia-nut strawberry cream, chocolate chips, lemon sorbet**

Portion of whipped cream

€ 1,20

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NIBBLES & BAKED GOODS



Rustic crumble traybaked cake

€ 4,50

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

€ 5,80

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

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

9 with sweeteners
12 with antioxidant
14 with enhancer

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