

Heimatl*ie*be

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 KSK 05-06/2025

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Our recommendation of the month **ASPARAGUS**

Fresh North German asparagus spears

- gross weight 400g -

with melted butter, homemade lemon hollandaise

or green sauce from a farm recipe



and tossed parsley potatoes



€ 23,50

to which we recommend:

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

- gross weight 220g - **€ 18,90**

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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.

Fresen Kees un Eerkbeeren

€ 13,90

Blue cheese with strawberries, rhubarb, and spiced nut honey

Simple? Yes. But packed with bold, unforgettable flavor!

Holsteiner "Friesisch Blu" served on a fragrant strawberry-rhubarb compote, seasoned with lemon pepper and a touch of coffee oil³.

Topped with walnuts marinated in heathland honey and a pinch of blue fenugreek – for that special twist.

Unusual? Maybe. Unforgettable? Absolutely.

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FIELD & GARDEN

"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.

with fried chicken breast strips

€ 5,00

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LAND & MEADOW



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

Prices include V.A.T. and service KSK 05-06/2025

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LAND & MEADOW



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

Juicy Heifer Rump Steak

220 gr. € 26,90

Prices include V.A.T. and service KSK 05-06/2025

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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 Holstein smoked ham^{2,12}, pickled gherkin^{2,9}, radishes, and egg. Rustic, rustic – and really good.

Plaice season starts in may

€ 19,00

Two tender fillets pan-fried in butter with bacon^{2,12}, onions & parsley – North German style. Served with creamy mash & sweet-sour beetroot salad. A coastal classic – hearty, honest, homemade.

Garden Schnitzel



€ 15,00

Crispy breaded eggplant with nut crust on potato-cucumber salad with radishes and green sauce made from parsley, lemon & pickled gherkin^{2,9}. Vegan, fresh & full of flavor.

From the Oak Barrel

€ 17,00

Mildly matured matjes fillets with creamy apple-dill sauce^{2,9,12}, served with baked potato, salad greens & onion rings. Traditional. Fresh. Truly Northern.

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NIBBLES & BAKED GOODS

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

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