

Heimatlíe

AUTUMN ON A PLATE

When the leaves are flying and the wind starts to howl,
it's time for something hearty from the oven.



KÜRBIS UT'N OVN



€ 22,50

Oven-roasted pumpkin with chestnuts, walnuts, potatoes, mushrooms, tomato, and dumplings

We serve roasted pumpkin wedges with baby potatoes, sweet roots, and chestnuts – gently braised and richly seasoned. Fresh champignons and dried porcini add depth, while cherry tomatoes bring brightness and a hint of sweetness.

Topped with walnuts and plenty of fresh herbs, served with cold-stirred lingonberries and a generous drizzle of pumpkin seed oil – a true taste of Northern autumn.

And the best part: our fluffy potato dumplings^{2,12} are tossed in coarsely chopped pumpkin seeds. A perfect match!

Warm, savory, wonderful.

Prices include V.A.T. and service KSK 10/2025

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AUTUMN ON A PLATE

Want to add a little extra?

Our **KÜRBIS UT'N OVN** pairs perfectly with your choice of: ...

Wild Game Ragout (Venison & Deer)

€ 32,90

Tender ragout of regional game, slow-cooked with root vegetables, juniper, bay leaf, and red wine – a deep, aromatic classic full of forest flavor.

2 Small Wild Boar Schnitzels (120g total)

€ 29,50

Finely marbled wild boar loin, pounded thin, breaded, and pan-fried in clarified butter – crispy outside, juicy inside.

Caramelized Goat Cheese



€ 27,50

Goat cheese medallions with a crisp, sweet crust of brown sugar.

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SOUP POT & STARTERS



KÖRBSSUPP

Our Pumpkin Soup

Autumn brings it back to the table: our creamy soup made from local pumpkin, root vegetables, potatoes, and a hint of apple – gently sautéed, simmered in vegetable broth, puréed smooth, and seasoned to perfection.

Topped with toasted pumpkin seeds and a drizzle of Styrian pumpkin seed oil – **autumnal, savory, and well-rounded.**



€ 8,90

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SOUP POT & STARTERS

SOPP MIT PANNECOOKEN

€ 9,00

Beef Consommé with vegetable, meat & pancake strips

Beef consommé with vegetables, meat & pancake ribbons

This is how it tastes when time, craftsmanship and good beef come together: our beef broth simmers for eight whole hours with beef ribs, marrow bones and fresh root vegetables – until it's dark, rich and crystal clear.

Inside: tender beef, colorful soup vegetables and hearty pancake strips.

Rustic. Hearty. Comfort for body & soul.

ZIPPELKOKEN

€ 16,80

Onion–leek flatbread with cured ham, pumpkin & Deichkäse

A rustic rye flatbread with sour cream, onions and leek – topped with smoky cured ham^{2,12} and tangy Deichkäse. We add roasted pumpkin and fresh lamb's lettuce for good measure.

Vegetarian option? Of course – simply without the ham!

Hearty. Cozy. Northern style.



Heimatliebe

FIELD & 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 heifer rump steak is first seared hot, then gently cooked to perfection – juicy, aromatic, simply good. It rests on golden-brown onion rings before being sliced – the perfect bed for true flavor. Served with a colorful North German sweet-and-sour bean salad¹² and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus^{2,3,9,14} – or melting herb butter.

Juicy Heifer Rump Steak

220 gr. € 28,90

Prices include V.A.T. and service KSK 10/2025

Heimattliebe

FIELD & SEA

VUN'N KUTTER IN DE PANN

€ 26,50

Plaice with baby potatoes, cucumber salad & mustard sauce

Fresh off the fishing boat and straight into the hot pan:

Delicate plaice fillets, lightly dusted in rye flour and pan-fried in butter until golden brown – finished with a squeeze of lemon pepper and lovage. Served with roasted baby potatoes in honey-mustard dressing and a refreshing cucumber salad with dill, onions and sour cream.

Northern, clear & honest – that's the taste of the sea.

LENTILS, BEETS & POTATOE



€ 22,90

Lentil patties with sweet potato–chickpea ragout & beetroot salad

Our lentil patties are made with red lentils, sweet potato and plenty of vegetables – seasoned with herbs and spices like paprika, cumin and fenugreek. Served with a hearty ragout of potatoes, sweet potatoes, tomatoes and chickpeas, rounded off with smoky paprika. On top: fresh rocket and tangy marinated beetroot.

Colorful, filling & truly tasty.

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„LÜTT`N HAPPEN“ SMALL BITES

**Traditional classics – small & fine,
for those with a lighter appetite.**

FROM THE OVEN

€ 17,00

Baked potato with green sauce, matjes herring & lamb's lettuce

A baked potato generously filled with our herby "Green Sauce"^{2,9} of parsley, chives, dill, sorrel, lemon, sour cream and egg. Served with two tender matjes herring fillets, lamb's lettuce and red onions.

Rustic. Regional. Really good.

FROM LAND & SEA

€ 18,00

Potato–pumpkin salad with fried fish & remoulade

The North on a plate: potato–pumpkin salad with beans, pears and herbs. On top – a piece of crispy fried fish with dill remoulade. A true favorite on our menu –

Traditional, but with that certain something.

BEEF STRIPS IN SAUCE

€ 19,00

Rutabaga-lentil soup with toasted bread

Beef strips with green pepper¹², mushrooms, zucchini & mashed potato–turnip
Tender beef, seared pink, in a savory sauce with mushrooms, zucchini, onions and green peppercorns. Served with a hearty mashed potato–turnip mix.

Northern. Honest. Juicy.

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NIBBLES & BAKED GOODS

HAMBORGER RODE GRÜTT – typisch noorddütsch **€ 7,90**

Red Berry Compote with Vanilla Ice Cream & Cream

The classic northern German dessert – and everyone makes it a little different. Ours combines currants, blackberries and raspberries in a silky strawberry sauce. Served with creamy vanilla ice cream and freshly whipped cream.

That's all it needs – plus a spoon.

SÖTER KÖRBS IM WECK



€ 8,90

Baked pumpkin skyr with apple, caramel & oat crumble

A sweet finish just as it should be: skyr baked with pumpkin and warming spices like cinnamon, cardamom, clove and coriander – served warm in a jar. Topped with baked apple compote, golden butter caramel and crunchy oat crumble. A spoonful of pure coziness.

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

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