

# Heimatl<sup>i</sup>ebe

## WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



**UT DE OVEN**

**€ 28,90**

**Whole baked trout with potato–cucumber salad and horseradish–herb cream**

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato–cucumber salad featuring dill and mustard, plus a horseradish<sup>12</sup>–herb cream with chopped egg.

**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## VORWEG AUS FELD & GARTEN



### AANT & HOHN

€ 9,40

**Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"**

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

**Honest, hearty, warming.**

# Heimatl*ie*be

## SOUP POT & STARTERS

### **HUMMER-SÖÖP**

**€ 10,80**

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

**Goat cheese with walnuts, honey, and marinated beetroot salad**

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

**Modern, relaxed, delicious .**

# Heimatlíe

## FIELD & SEA

### GRÖÖNKOHL HOLSTEINER ART

€ 21,90

**Kale stew with smoked sausage & fried potatoes**

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth<sup>2,12</sup>, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage<sup>2,12,14</sup> and golden-brown fried potatoes dusted with a pinch of sugar.

**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr. € 28,90**



# Heimatlíe

## „LÜTT`N HAPPEN“ SMALL BITES

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



### UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade Rundstück filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.<sup>12</sup>

**Juicy, hearty, perfectly rounded.**

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### **UT`N TOPF**



**€ 15,00 -**

#### **Pasta with lentil–tomato ragout**

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

**Satisfying, juicy, harmonious.**

### **UT' DE PAN**

**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**

# Heimatlíe

## NIBBLES & BAKED GOODS

### **HAMBORGER RODE GRÜTT – typisch noorddüütsch**



**€ 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.**

### **WINTER IN A JAR**



**€ 10,50**

#### **Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet**

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

**Sweet, cozy, wintery-good.**

### **MÖVENPICK scoop of ICE-CREAM**



each sc



**€ 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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**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



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Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr.**

**€ 28,90**



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Sweet, cozy, wintery-good.

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each sc



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**Juicy Heifer Rump Steak**

**220 gr. € 28,90**

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**Hearty, rustic, comforting.**



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## NIBBLES & BAKED GOODS

### **HAMBORGER RODE GRÜTT – typisch noorddüütsch**



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**Sweet, cozy, wintery-good.**

### **MÖVENPICK scoop of ICE-CREAM**



each sc



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

Portion of whipped cream

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### **RUSTIC CRUMBLE TRAYBAKED CAKE**

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**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

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**€ 10,80**

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

**Goat cheese with walnuts, honey, and marinated beetroot salad**

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

**Modern, relaxed, delicious .**

# Heimatlíe

## FIELD & SEA

### GRÖÖNKOHL HOLSTEINER ART

€ 21,90

**Kale stew with smoked sausage & fried potatoes**

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth<sup>2,12</sup>, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage<sup>2,12,14</sup> and golden-brown fried potatoes dusted with a pinch of sugar.

**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr. € 28,90**



# Heimatlíe

## „LÜTT`N HAPPEN“ SMALL BITES

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



### UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade Rundstück filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.<sup>12</sup>

**Juicy, hearty, perfectly rounded.**

Prices include V.A.T. and service KSK 01/2026

# Heimatliebe

## „LÜTT`N HAPPEN“ SMALL BITES

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

### **UT`N TOPF**



**€ 15,00 -**

#### **Pasta with lentil–tomato ragout**

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

**Satisfying, juicy, harmonious.**

### **UT' DE PAN**

**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**

# Heimatlíe

## NIBBLES & BAKED GOODS

### HAMBORGER RODE GRÜTT – typisch noorddüütsch



€ 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.

### WINTER IN A JAR



€ 10,50

#### Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

Sweet, cozy, wintery-good.

### MÖVENPICK scoop of ICE-CREAM



each sc



€ 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

Prices include V.A.T. and service KSK 01/2026



# Heimatlíe

## WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



**UT DE OVEN**

**€ 28,90**

**Whole baked trout with potato–cucumber salad and horseradish–herb cream**

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato–cucumber salad featuring dill and mustard, plus a horseradish<sup>12</sup>–herb cream with chopped egg.

**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## VORWEG AUS FELD & GARTEN



### AANT & HOHN

€ 9,40

**Clear chicken broth with duck, vegetables, noodles & the classic "golden fat pearls"**

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

**Honest, hearty, warming.**

# Heimatl*ie*be

## SOUP POT & STARTERS

### **HUMMER-SÖÖP**

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**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

**Goat cheese with walnuts, honey, and marinated beetroot salad**

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

**Modern, relaxed, delicious .**



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**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr. € 28,90**

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Traditional classics – small & fine,  
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# Heimatliebe

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### **UT`N TOPF**



**€ 15,00 -**

#### **Pasta with lentil–tomato ragout**

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

**Satisfying, juicy, harmonious.**

### **UT' DE PAN**

**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**



# Heimatlíe

## NIBBLES & BAKED GOODS

### **HAMBORGER RODE GRÜTT – typisch noorddüütsch**



**€ 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.**

### **WINTER IN A JAR**



**€ 10,50**

#### **Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet**

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

**Sweet, cozy, wintery-good.**

### **MÖVENPICK scoop of ICE-CREAM**



each sc



**€ 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

Prices include V.A.T. and service KSK 01/2026

# Heimatliebe

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UT DE OVEN – less fuss, more flavour..



**UT DE OVEN**

**€ 28,90**

**Whole baked trout with potato–cucumber salad and horseradish–herb cream**

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato–cucumber salad featuring dill and mustard, plus a horseradish<sup>12</sup>–herb cream with chopped egg.

**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## VORWEG AUS FELD & GARTEN



### AANT & HOHN

€ 9,40

**Clear chicken broth with duck, vegetables,  
noodles & the classic "golden fat pearls"**

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

**Honest, hearty, warming.**



# Heimatl*ie*be

## SOUP POT & STARTERS

### **HUMMER-SÖÖP**

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**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

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Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

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# Heimatlíe

## FIELD & SEA

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€ 21,90

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**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr. € 28,90**

# Heimatlíe

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Traditional classics – small & fine,  
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### UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

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**Juicy, hearty, perfectly rounded.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## „LÜTT`N HAPPEN“ SMALL BITES

**Traditional classics – small & fine,  
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### **UT`N TOPF**



**€ 15,00 -**

#### **Pasta with lentil–tomato ragout**

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

**Satisfying, juicy, harmonious.**

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**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**

# Heimatlíe

## NIBBLES & BAKED GOODS

### **HAMBORGER RODE GRÜTT – typisch noorddüütsch**



**€ 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.**

### **WINTER IN A JAR**



**€ 10,50**

#### **Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet**

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

**Sweet, cozy, wintery-good.**

### **MÖVENPICK scoop of ICE-CREAM**



each sc



**€ 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

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# Heimatliebe

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**UT DE OVEN**

**€ 28,90**

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**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## VORWEG AUS FELD & GARTEN



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€ 9,40

**Clear chicken broth with duck, vegetables,  
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# Heimatl*ie*be

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# Heimatliebe

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**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr. € 28,90**

# Heimatlíe

## „LÜTT`N HAPPEN“ SMALL BITES

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



### UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade Rundstück filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.<sup>12</sup>

**Juicy, hearty, perfectly rounded.**

Prices include V.A.T. and service KSK 01/2026

# Heimatliebe

## „LÜTT`N HAPPEN“ SMALL BITES

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

### **UT`N TOPF**



**€ 15,00 -**

#### **Pasta with lentil–tomato ragout**

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

**Satisfying, juicy, harmonious.**

### **UT' DE PAN**

**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**



# Heimatlíe

## NIBBLES & BAKED GOODS

### HAMBORGER RODE GRÜTT – typisch noorddüütsch



€ 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.**

### WINTER IN A JAR



€ 10,50

#### Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

**Sweet, cozy, wintery-good.**

### MÖVENPICK scoop of ICE-CREAM



each sc



€ 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

Prices include V.A.T. and service KSK 01/2026

# Heimatlíe

## WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



**UT DE OVEN**

**€ 28,90**

**Whole baked trout with potato–cucumber salad and horseradish–herb cream**

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato–cucumber salad featuring dill and mustard, plus a horseradish<sup>12</sup>–herb cream with chopped egg.

**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## VORWEG AUS FELD & GARTEN



### AANT & HOHN

€ 9,40

**Clear chicken broth with duck, vegetables,  
noodles & the classic "golden fat pearls"**

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

**Honest, hearty, warming.**



# Heimatl*ie*be

## SOUP POT & STARTERS

### **HUMMER-SÖÖP**

**€ 10,80**

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

**Goat cheese with walnuts, honey, and marinated beetroot salad**

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

**Modern, relaxed, delicious .**

# Heimatlie

## FIELD & SEA

### GRÖÖNKOHL HOLSTEINER ART

€ 21,90

**Kale stew with smoked sausage & fried potatoes**

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth<sup>2,12</sup>, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage<sup>2,12,14</sup> and golden-brown fried potatoes dusted with a pinch of sugar.

**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr. € 28,90**

# Heimatlíe

## „LÜTT`N HAPPEN“ SMALL BITES

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



### UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade Rundstück filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.<sup>12</sup>

**Juicy, hearty, perfectly rounded.**

Prices include V.A.T. and service KSK 01/2026



# Heimatlíe

## „LÜTT`N HAPPEN“ SMALL BITES

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

### **UT`N TOPF**



**€ 15,00 -**

#### **Pasta with lentil–tomato ragout**

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

**Satisfying, juicy, harmonious.**

### **UT' DE PAN**

**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**

# Heimatlíe

## NIBBLES & BAKED GOODS

### HAMBORGER RODE GRÜTT – typisch noorddüütsch



€ 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.**

### WINTER IN A JAR



€ 10,50

#### Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

**Sweet, cozy, wintery-good.**

### MÖVENPICK scoop of ICE-CREAM



each sc



€ 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

Prices include V.A.T. and service KSK 01/2026

# Heimatlíe

## WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



**UT DE OVEN**

**€ 28,90**

**Whole baked trout with potato-cucumber salad and horseradish-herb cream**

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish<sup>12</sup>-herb cream with chopped egg.

**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## VORWEG AUS FELD & GARTEN



### AANT & HOHN

€ 9,40

**Clear chicken broth with duck, vegetables,  
noodles & the classic "golden fat pearls"**

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

**Honest, hearty, warming.**

# Heimatl*ie*be

## SOUP POT & STARTERS

### **HUMMER-SÖÖP**

**€ 10,80**

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

**Goat cheese with walnuts, honey, and marinated beetroot salad**

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

**Modern, relaxed, delicious .**

# Heimatlíe

## FIELD & SEA

### GRÖÖNKOHL HOLSTEINER ART

€ 21,90

**Kale stew with smoked sausage & fried potatoes**

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth<sup>2,12</sup>, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage<sup>2,12,14</sup> and golden-brown fried potatoes dusted with a pinch of sugar.

**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr.**

**€ 28,90**



# Heimatlíe

## „LÜTT`N HAPPEN“ SMALL BITES

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



### UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade Rundstück filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.<sup>12</sup>

**Juicy, hearty, perfectly rounded.**

Prices include V.A.T. and service KSK 01/2026

# Heimattliebe

## „LÜTT`N HAPPEN“ SMALL BITES

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

### **UT`N TOPF**



**€ 15,00 -**

#### **Pasta with lentil–tomato ragout**

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

**Satisfying, juicy, harmonious.**

### **UT' DE PAN**

**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**

# Heimatlíe

## NIBBLES & BAKED GOODS

### **HAMBORGER RODE GRÜTT – typisch noorddüütsch**



**€ 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.**

### **WINTER IN A JAR**



**€ 10,50**

#### **Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet**

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

**Sweet, cozy, wintery-good.**

### **MÖVENPICK scoop of ICE-CREAM**



each sc



**€ 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

Prices include V.A.T. and service KSK 01/2026



# Heimatlíe

## WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



**UT DE OVEN**

**€ 28,90**

**Whole baked trout with potato-cucumber salad and horseradish-herb cream**

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish<sup>12</sup>-herb cream with chopped egg.

**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## VORWEG AUS FELD & GARTEN



### AANT & HOHN

€ 9,40

**Clear chicken broth with duck, vegetables,  
noodles & the classic "golden fat pearls"**

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

**Honest, hearty, warming.**

# Heimatl*ie*be

## SOUP POT & STARTERS

### **HUMMER-SÖÖP**

**€ 10,80**

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

**Goat cheese with walnuts, honey, and marinated beetroot salad**

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

**Modern, relaxed, delicious .**



# Heimatlíe

## FIELD & SEA

### GRÖÖNKOHL HOLSTEINER ART

€ 21,90

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**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

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

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Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr. € 28,90**

# Heimatlíe

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# Heimattliebe

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**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatl<sup>ie</sup>be

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# Heimatl*ie*be

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**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

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### PEPPRIGES RIND

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

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**Juicy Heifer Rump Steak**

**220 gr. € 28,90**

# Heimatlíe

## „LÜTT`N HAPPEN“ SMALL BITES

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



### UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade Rundstück filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.<sup>12</sup>

**Juicy, hearty, perfectly rounded.**

Prices include V.A.T. and service KSK 01/2026



# Heimattliebe

## „LÜTT`N HAPPEN“ SMALL BITES

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

### **UT`N TOPF**



**€ 15,00 -**

#### **Pasta with lentil–tomato ragout**

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

**Satisfying, juicy, harmonious.**

### **UT' DE PAN**

**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**

# Heimatlíe

## NIBBLES & BAKED GOODS

### **HAMBORGER RODE GRÜTT – typisch noorddüütsch**



**€ 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.**

### **WINTER IN A JAR**



**€ 10,50**

#### **Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet**

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

**Sweet, cozy, wintery-good.**

### **MÖVENPICK scoop of ICE-CREAM**



each sc



**€ 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

Prices include V.A.T. and service KSK 01/2026

# Heimatlíe

## WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



**UT DE OVEN**

**€ 28,90**

**Whole baked trout with potato–cucumber salad and horseradish–herb cream**

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato–cucumber salad featuring dill and mustard, plus a horseradish<sup>12</sup>–herb cream with chopped egg.

**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## VORWEG AUS FELD & GARTEN



### AANT & HOHN

€ 9,40

**Clear chicken broth with duck, vegetables,  
noodles & the classic "golden fat pearls"**

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

**Honest, hearty, warming.**

# Heimatl*ie*be

## SOUP POT & STARTERS

### **HUMMER-SÖÖP**

**€ 10,80**

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

**Goat cheese with walnuts, honey, and marinated beetroot salad**

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

**Modern, relaxed, delicious .**

# Heimatlíe

## FIELD & SEA

### GRÖÖNKOHL HOLSTEINER ART

€ 21,90

**Kale stew with smoked sausage & fried potatoes**

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth<sup>2,12</sup>, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage<sup>2,12,14</sup> and golden-brown fried potatoes dusted with a pinch of sugar.

**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr. € 28,90**



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Traditional classics – small & fine,  
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### **UT`N TOPF**



**€ 15,00 -**

#### **Pasta with lentil–tomato ragout**

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

**Satisfying, juicy, harmonious.**

### **UT' DE PAN**

**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**

# Heimatlíe

## NIBBLES & BAKED GOODS

### **HAMBORGER RODE GRÜTT – typisch noorddüütsch**



**€ 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.**

### **WINTER IN A JAR**



**€ 10,50**

#### **Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet**

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

**Sweet, cozy, wintery-good.**

### **MÖVENPICK scoop of ICE-CREAM**



each sc



**€ 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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# Heimatl<sup>i</sup>ebe

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**UT DE OVEN**

**€ 28,90**

**Whole baked trout with potato–cucumber salad and horseradish–herb cream**

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato–cucumber salad featuring dill and mustard, plus a horseradish<sup>12</sup>–herb cream with chopped egg.

**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatlie

## VORWEG AUS FELD & GARTEN



### **AANT & HOHN**

**€ 9,40**

**Clear chicken broth with duck, vegetables,  
noodles & the classic "golden fat pearls"**

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

**Honest, hearty, warming.**

# Heimatl*ie*be

## SOUP POT & STARTERS

### **HUMMER-SÖÖP**

**€ 10,80**

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**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

**Goat cheese with walnuts, honey, and marinated beetroot salad**

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

**Modern, relaxed, delicious .**



# Heimatlíe

## FIELD & SEA

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**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato-mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr.**

**€ 28,90**

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**€ 15,00 -**

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# Heimatlíe

## NIBBLES & BAKED GOODS

### **HAMBORGER RODE GRÜTT – typisch noorddüütsch**



**€ 7,90**

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### **WINTER IN A JAR**



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**Sweet, cozy, wintery-good.**

### **MÖVENPICK scoop of ICE-CREAM**



each sc



**€ 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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**Made from an old family recipe by "Grandma Henni"**

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### **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

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**Fresh, delicate, northern.**

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# Heimatliebe

## VORWEG AUS FELD & GARTEN



### AANT & HOHN

€ 9,40

**Clear chicken broth with duck, vegetables,  
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That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

**Honest, hearty, warming.**



# Heimatl*ie*be

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**Intense, savoury, full-bodied.**

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**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

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**Rustic, warming, good.**

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**Juicy Heifer Rump Steak**

**220 gr. € 28,90**

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**Juicy Heifer Rump Steak**

**220 gr. € 28,90**



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**Satisfying, juicy, harmonious.**

### **UT' DE PAN**

**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**

# Heimatlíe

## NIBBLES & BAKED GOODS

### HAMBORGER RODE GRÜTT – typisch noorddüütsch



€ 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.

### WINTER IN A JAR



€ 10,50

#### Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

Sweet, cozy, wintery-good.

### MÖVENPICK scoop of ICE-CREAM



each sc



€ 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

Prices include V.A.T. and service KSK 01/2026



# Heimatl<sup>i</sup>e

## WINTER COMFORT – SIMPLY GOOD THROUGH THE COLD SEASON

When it's cold outside, our trout goes straight into the oven.

UT DE OVEN – less fuss, more flavour..



**UT DE OVEN**

**€ 28,90**

**Whole baked trout with potato-cucumber salad and horseradish-herb cream**

Sometimes less truly is more: fresh trout from Schleswig-Holstein, marinated only with salt, herbs, and garlic, then gently cooked in baking paper. Served with a refreshing potato-cucumber salad featuring dill and mustard, plus a horseradish<sup>12</sup>-herb cream with chopped egg.

**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## VORWEG AUS FELD & GARTEN



### **AANT & HOHN**

**€ 9,40**

**Clear chicken broth with duck, vegetables,  
noodles & the classic "golden fat pearls"**

That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

**Honest, hearty, warming.**

# Heimatl*ie*be

## SOUP POT & STARTERS

### **HUMMER-SÖÖP**

**€ 10,80**

A classic of Hamburg's soup cuisine: a rich cream soup made from roasted shellfish, sea fish, and vegetables. Refined with a dash of brandy and butter, served with pumpernickel dumplings filled with herb cream cheese and delicately pickled root vegetables.

**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

**Goat cheese with walnuts, honey, and marinated beetroot salad**

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

**Modern, relaxed, delicious .**



# Heimatlie

## FIELD & SEA

### GRÖÖNKOHL HOLSTEINER ART

€ 21,90

**Kale stew with smoked sausage & fried potatoes**

Kale, hand-torn and washed, cooked down with onions, oats and a hearty smoked broth<sup>2,12</sup>, finished with a touch of mustard – that's it! Served with a proper Holstein smoked sausage<sup>2,12,14</sup> and golden-brown fried potatoes dusted with a pinch of sugar.

**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr. € 28,90**

# Heimatlíe

## „LÜTT`N HAPPEN“ SMALL BITES

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



### UT'N BACKOOVEN

€ 18,00

Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries

As Hamburg as it gets: a homemade Rundstück filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.<sup>12</sup>

**Juicy, hearty, perfectly rounded.**

Prices include V.A.T. and service KSK 01/2026

# Heimattliebe

## „LÜTT`N HAPPEN“ SMALL BITES

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

### **UT`N TOPF**



**€ 15,00 -**

#### **Pasta with lentil–tomato ragout**

Fresh pasta tossed in a robust ragout of lentils, sun-ripened tomatoes, red wine, spices, and vegetables. Honest cooking, beautifully balanced – just right when you want uncomplicated goodness.

**Satisfying, juicy, harmonious.**

### **UT' DE PAN**

**€ 17,00**

#### **Stuffed bell pepper with minced meat, tomato rice & roasting jus**

A yellow bell pepper generously filled with minced meat (half pork, half beef), onions, and bread – cooked until perfectly juicy. Served with savoury tomato rice and a mild, slightly tangy roasting jus that ties everything together.

**Hearty, rustic, comforting.**



# Heimatlíe

## NIBBLES & BAKED GOODS

### **HAMBORGER RODE GRÜTT – typisch noorddüütsch**



**€ 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.**

### **WINTER IN A JAR**



**€ 10,50**

#### **Poppy-quark cream with elderberry fruits, choux pastry, condensed milk & mandarin sorbet**

Creamy quark-poppy cream with cardamom, baked in a Weck jar until silky smooth. Served with pear, cherry, and cranberries gently cooked in elderberry juice. Topped with crunchy cinnamon pastry, a spoon of reduced condensed milk, and icy mandarin sorbet. Warm & cold, sweet & fresh – instantly addictive.

**Sweet, cozy, wintery-good.**

### **MÖVENPICK scoop of ICE-CREAM**



each sc



**€ 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

Prices include V.A.T. and service KSK 01/2026

# Heimatl<sup>i</sup>ebe

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UT DE OVEN – less fuss, more flavour..



**UT DE OVEN**

**€ 28,90**

**Whole baked trout with potato-cucumber salad and horseradish-herb cream**

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**Fresh, delicate, northern.**

Prices include V.A.T. and service KSK 01/2026



# Heimatliebe

## VORWEG AUS FELD & GARTEN



### AANT & HOHN

€ 9,40

**Clear chicken broth with duck, vegetables,  
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That's what comfort food tastes like: a clear soup full of vegetables, chicken and duck, slowly simmered for deep, rich flavour. With noodles, tender pulled meat, and of course those golden "fat pearls" on top.

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# Heimatl*ie*be

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**Intense, savoury, full-bodied.**

### **KEES, KNUST & RODE ROOV**



**€ 16,20**

**Goat cheese with walnuts, honey, and marinated beetroot salad**

Melted goat cheese on hearty bread, with honey and walnuts adding the perfect lift. On the side: beetroot, cranberries, and lamb's lettuce for freshness.

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**Rustic, traditional, hearty.**

**And if you're still hungry – we've got an extra sausage for you.**

€ 4,00

### OMAS KLÜTEN, SUURKRUUT & POGGENSTOHL



€ 21,80

**Potato–mushroom goulash with bell pepper, sauerkraut & Bohemian dumpling**

Fresh and dried mushrooms sautéed with onions and root vegetables, then simmered slowly with tomato, red wine, and vegetable stock. Potatoes, fine-cut sauerkraut, peppers, and spices join in; black pepper and a hint of chili give the final kick. Served with a homemade sourdough yeast dumpling with toasted rye bread – the perfect match.

**Rustic, warming, good.**

### PEPPRIGES RIND

**Beef steak on browned onions, served with jacket potato with chive quark, colorful 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 salad<sup>12</sup> and a crispy baked potato filled with creamy chive quark.

Your sauce, your choice: either our spicy, tangy steak jus<sup>2,3,9,14</sup> – or melting herb butter.

**Juicy Heifer Rump Steak**

**220 gr. € 28,90**

# Heimatliebe

## „LÜTT`N HAPPEN“ SMALL BITES

**Traditional classics – small & fine,  
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### **UT'N BACKOOVEN**

**€ 18,00**

**Hamburg-style bread roll with tender game ragout, red cabbage & lingonberries**

As Hamburg as it gets: a homemade **Rundstück** filled with tender game ragout of venison, roe deer and root vegetables. Topped with red cabbage salad, lingonberries, mustard pickle, and mustard mayo.<sup>12</sup>

**Juicy, hearty, perfectly rounded.**

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# Heimatlíe

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Sweet, cozy, wintery-good.

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each sc



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